

## **SPECIFICATION SHEET**

**VERSION** 8,00 **VERSION DATE** 05/09/22 **PRINT DATE** 09/05/24

**PRODUCT** ORANGE OIL 10X

**APPLICATIONS** Industrial raw material not intended for direct use.

IUPAC NAMEORANGE OIL CONCENTRATEDPLANT OF ORIGINCitrus sinensis L. Osbeck

PART OF THE PLANT FRUIT PEEL

**SYNONYMS** 

CAS 8028-48-6
CAS 2 8008-57-9
EINECS 232-433-8

**FEMA** 2826

TARIFF NUMBER 3301129000

**KOSHER CERTIFICATE FOOD GRADE CERTIFICATE REACH REGISTRATION NO.**AVAILABLE ON REQUEST
01-2119493353-35

## **SPECIFICATIONS**

ASPECT AT 20°C CLEAR MOBILE LIQUID ORANGE TO BROWN

**ODOUR** ORANGE LIKE, FRESH, CITRIC, DULCE

**TASTE** ORANGE LIKE **DENSITY AT 20°C (g / ml)** 0,860 - 0,905

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4700 - 1,4900

REFRACTIVE INDEX nD25
OPTICAL ROTATION (°)
POULING POINT (°C)

BOILING POINT (°C) MELTING POINT (°C) FLASH POINT (°C) 54,00

ASSAY (% GC)

ACID VALUE (mg KOH/g) -

SOLUBILITY INSOLUBLE IN WATER VAPOUR PRESSURE NOT DETERMINED OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA PEROXIDE INDEX < 20 mmol/L

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

KEEP AT 4°C. PURGE HEADSPACE WITH NITROGEN.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.