

## **SPECIFICATION SHEET**

VERSION 3,00	VERSION DATE 19/09/22	PRINT DATE	10/05/24
PRODUCT	ORANGE OIL 10FOLD		
APPLICATIONS	Industrial raw material not intended for direct use.		
IUPAC NAME	ORANGE OIL CONCENTRATED		
PLANT OF ORIGIN	Citrus 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		
FOOD GRADE CERTIFIC	ATE AVAILABLE ON REQUEST		
REACH REGISTRATION		e for this product.	

CLEAR MOBILE LIQUID

## SPECIFICATIONS

ASPECT AT 20°C COLOUR ODOUR TASTE DENSITY AT 20°C (g / ml) DENSITY 25/25 **REFRACTIVE INDEX nD20 REFRACTIVE INDEX nD25 OPTICAL ROTATION (°) BOILING POINT (°C)** MELTING POINT (°C) FLASH POINT (°C) ASSAY (% GC) ACID VALUE (mg KOH/g) SOLUBILITY VAPOUR PRESSURE **OTHER SOLUBILITIES** 

ORANGE TO BROWN ORANGE LIKE, FRESH, SWEET ORANGE LIKE 0,875 - 0,905 -1,4750 - 1,4900 -/ -54,00 LIMONENE: 80-85%, ALDEHYDES (AS DECANAL) > 4,5% -INSOLUBLE IN WATER NOT DETERMINED INSOLUBLE IN ETHANOL

OTHER TECHNICAL DATA

## **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.