

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 19/09/22 **PRINT DATE** 17/05/24

PRODUCT SAGE OIL, SPANISH
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME SAGE OIL
PLANT OF ORIGIN Salvia lavandulifolia Vahl.
PART OF THE PLANT FLOWERING TOPS AND LEAVES
SYNONYMS

CAS 90106-49-3
CAS 2 8022-56-8
EINECS 290-272-9

FEMA 3003
TARIFF NUMBER 3301294900

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. 01-2120784901-47

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR COLORLESS TO YELLOWISH
ODOUR CAMPHORACEOUS WITH A CINEOL TOP-NOT
TASTE
DENSITY AT 20°C (g / ml) 0,910 - 0,930
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4670 - 1,4720
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) -3,00 / 24,00
BOILING POINT (°C) -
MELTING POINT (°C)
FLASH POINT (°C) 45,00
ASSAY (% GC) -
ACID VALUE (mg KOH/g) -
SOLUBILITY 2:5 IN ETHANOL 80+
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE 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.

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.