

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 13/05/24

PRODUCT BLACK TEA EXTRACT 726 INDESSO

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAME BLACK TEA EXTRACT

PLANT OF ORIGINCamellia sinensis (Theaceae family)

PART OF THE PLANT LEAVES

SYNONYMS

CAS 84650-60-2

EINECS 283-519-7

TARIFF NUMBER 2101202000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C VISCOUS LIQUID

COLOUR DARK BROWN TO BLACK

ODOUR BLACK TEA-LIKE, ASTRINGENT, BITTER

101,00

TASTE

DENSITY AT 20°C (g / ml) 1,300 - 1,400

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 SOLUBLE IN WATER VAPOUR PRESSURE NOT DETERMINED

OTHER SOLUBILITIESSOLUBLE IN 50% ETHANOL, IN GLYCEROL, IN PROPYLENE GLYCOL AND IN

WATER. INSOLUBLE IN VEGETABLE OILS.

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 9 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

IT IS RECOMMENDED TO KEEP IT REFRIGERATED

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.