

SPECIFICATION SHEET

VERSION 1,00	VERSION DATE 17/03/22	PRINT DATE	10/05/24
PRODUCT	GINGER OIL FRESH, IVORY COAST		
APPLICATIONS	Industrial raw material not intended for direct use.		
IUPAC NAME	GINGER OIL		
PLANT OF ORIGIN	Zingiber officinale		
PART OF THE PLANT	FRESH RHIZOMES		
SYNONYMS			
CAS	84696-15-1		
CAS 2	8007-08-7		
EINECS	283-634-2		
FEMA	2522		
TARIFF NUMBER	3301294900		
FOOD GRADE CERTIFIC	ATE AVAILABLE ON REQUEST		
REACH REGISTRATION	NO. On request. REACH and non-REACH material available	for this product.	

SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID
COLOUR	PALE YELLOW TO YELLOW BROWN
ODOUR	SPICY, AROMATIC, SWEET
TASTE	
DENSITY AT 20°C (g / ml)	0,870 - 0,892
DENSITY 25/25	-
REFRACTIVE INDEX nD20	1,4750 - 1,5000
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	-40,00 / -15,00
BOILING POINT (°C)	-
MELTING POINT (°C)	-
FLASH POINT (°C)	59,00
ASSAY (% GC)	-
ACID VALUE (mg KOH/g)	-
SOLUBILITY	INSOLUBLE IN WATER
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.