

## SPECIFICATION SHEET

**VERSION** 6,00 **VERSION DATE** 31/01/22 **PRINT DATE** 10/05/24

PRODUCT ORANGE OIL SPAIN

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

IUPAC NAMEORANGE OIL SWEETPLANT OF ORIGINCitrus sinensis (L.) Osbeck

PART OF THE PLANT FRUIT PEELS

**SYNONYMS** 

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

**FEMA** 2825

TARIFF NUMBER 3301121000

FOOD GRADE CERTIFICATE 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 FROM ORANGE TO RED

**ODOUR** CITRIC, FRESH, SWEET, JUICY

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,842 - 0,850

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4700 - 1,4760

REFRACTIVE INDEX nD25

**OPTICAL ROTATION (°)** 94,00 / 99,00

**BOILING POINT (°C)** 176 - 180

MELTING POINT (°C)

**FLASH POINT (°C)** 47,00 **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.

KEEP BETWEEN 10-25°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.