

SPECIFICATION SHEET

VERSION 1,00	VERSION DATE 19/09/22	PRINT DATE	12/05/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	LAUREL OLEORESIN SYNTHITE 4010000436 Industrial raw material not intended for direct use. LAUREL LEAF OLEORESIN Laurus nobilis L. DRIED LEAVES		
CAS CAS 2 EINECS	84603-73-6 8002-41-3 283-272-5		
FEMA TARIFF NUMBER KOSHER CERTIFICATE FOOD GRADE CERTIFIC REACH REGISTRATION		con/year)	

SPECIFICATIONS

ASPECT AT 20°C	VISCOUS LIQUID	
COLOUR	DARK OLIVE GREEN	
ODOUR	AROMATIC, SPICY	
TASTE	AROMATIC, SPICY	
DENSITY AT 20°C (g / ml)	- ·	
DENSITY 25/25	-	
REFRACTIVE INDEX nD20	-	
REFRACTIVE INDEX nD25	- ·	
OPTICAL ROTATION (°)	1	
BOILING POINT (°C)	-	
MELTING POINT (°C)		
FLASH POINT (°C)	84,00	
ASSAY (% GC)	-	
ACID VALUE (mg KOH/g)	· ·	
SOLUBILITY	INSOLUBLE IN WATER NOT DETERMINED	
VAPOUR PRESSURE		
OTHER SOLUBILITIES	SOLUBLE IN VEGETABLE OIL	
OTHER TECHNICAL DATA	RESIDUAL HEXANE: < 20 ppm - VOLATILE OIL: ~ 6 mL/100g - IT CONTAINS	

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.

REFINED SUNFLOWER OIL.

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.