

## **SPECIFICATION SHEET**

<b>VERSION</b> 6,00	VERSION DATE 09/06/21	PRINT DATE	10/05/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	ORANGE OIL BITTER Industrial raw material not intended for direct use. ORANGE OIL BITTER Citrus aurantium L. PEEL		
CAS CAS 2 EINECS	72968-50-4 68916-04-1 277-143-2		
FEMA TARIFF NUMBER KOSHER CERTIFICA FOOD GRADE CERTI REACH REGISTRATI	FICATE AVAILABLE ON REQUEST	ble for this product.	

## SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID
COLOUR	YELLOW TO DARK YELLOW
ODOUR	ORANGE PEEL, CITRICO, FRESCO
TASTE	
DENSITY AT 20°C (g / ml)	0,842 - 0,850
DENSITY 25/25	-
<b>REFRACTIVE INDEX nD20</b>	1,4700 - 1,4750
<b>REFRACTIVE INDEX nD25</b>	- ·
<b>OPTICAL ROTATION (°)</b>	88,00 / 98,00
BOILING POINT (°C)	-
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	PEROXIDE INDEX < 20 mmol/L

## **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.

STORAGE TEMPERATURE RECOMMENDED 8-12°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.