

SPECIFICATION SHEET

VERSION 5,00	VERSION DATE 19/09/22	PRINT DATE	10/05/24
PRODUCT	NUTMEG OIL, SAFROLE FREE		
APPLICATIONS	Industrial raw material not intended for direct use.		
IUPAC NAME	NUTMEG OIL		
PLANT OF ORIGIN	Myristica fragans		
PART OF THE PLANT	NUTS		
SYNONYMS	NUTMEG OIL, SAFROLE FREE		
CAS	84082-68-8		
CAS 2	8008-45-5		
EINECS	282-013-3		
EINECS 2	-		
FEMA	2793		
TARIFF NUMBER	3301294900		
FOOD GRADE CERTIFIC	ATE AVAILABLE ON REQUEST		
REACH REGISTRATION	NO. 01-2119486669-15		

SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID		
COLOUR	COLORLESS TO YELLOW		
ODOUR	SPICY, TERPENIC, SWEET, WARM		
TASTE			
DENSITY AT 20°C (g / ml)	0,870	- 0,890	
DENSITY 25/25		-	
REFRACTIVE INDEX nD20	1,4700	- 1,4850	
REFRACTIVE INDEX nD25		-	
OPTICAL ROTATION (°)		/ 30,00	
BOILING POINT (°C)	-		
MELTING POINT (°C)			
FLASH POINT (°C)	40,00		
ASSAY (% GC)	SAFROL: < 0,05%		
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.