

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 19/09/22 **PRINT DATE** 10/05/24

PRODUCT PEPPERMINT OIL

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAMEPEPPERMINT OILPLANT OF ORIGINMentha piperita L.PART OF THE PLANTLEAVES AND FLOWERS

SYNONYMS

CAS 84082-70-2 CAS 2 8006-90-4 EINECS 282-015-4

FEMA 2848

TARIFF NUMBER 3301241000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. 01-2119974601-36

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID COLOUR COLORLESS TO PALE YEI

COLOUR COLORLESS TO PALE YELLOW ODOUR MINTY, FRESH

TASTE

DENSITY AT 20°C (g / ml) 0,895 - 0,910

DENSITY 25/25

REFRACTIVE INDEX nD20 1,4550 - 1,4650

REFRACTIVE INDEX nD25

OPTICAL ROTATION (°) -30,00 / -10,00

BOILING POINT (°C)

MELTING POINT (°C)

FLASH POINT (°C) 74,00

ASSAY (% GC)

ACID VALUE (mg KOH/g)

SOLUBILITY INSOLUBLE IN WATER VAPOUR PRESSURE NOT DETERMINED OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA VERSION 3: POINT 9 MODIFIED

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.