

## SPECIFICATION SHEET

**VERSION** 1,00      **VERSION DATE** 14/09/17      **PRINT DATE** 23/01/20

**PRODUCT** OLIVE OIL, EXTRA VIRGIN  
**APPLICATIONS** Raw material for industrial use intended for the manufacture of flavours and/or fragrances.  
**IUPAC NAME** OLIVE OIL  
**PLANT OF ORIGIN** Olea europea sativa Hoffm.  
**PART OF THE PLANT** FRUITS  
**SYNONYMS**

**CAS** 8001-25-0

**EINECS** 232-277-0

**TARIFF NUMBER** 1515909999

**REACH REGISTRATION NO.** Exempt from registration (according to Annex V to REACH)

### SPECIFICATIONS

**ASPECT AT 20° C** SLIGHT VISCOUS CLEAR LIQUID  
**COLOUR** PALE YELLOW TO GREEN  
**ODOUR** NEARLY ODORLESS  
**TASTE**  
**DENSITY A 20° C (g / ml)** 0,910 - 0,930  
**DENSITY 25/25** -  
**REFRACTIVE INDEX nD20** 1,4600 - 1,4800  
**REFRACTIVE INDEX nD25** -  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)** -  
**MELTING POINT (°C)** -  
**FLASH POINT (°C)** 320,00  
**ASSAY (% GC)** OLEIC ACID: 55-83% - PALMITIC ACID: 7,5-20%  
**ACID VALUE (mg KOH/g)** < 1  
**SOLUBILITY** INSOLUBLE IN WATER  
**VAPOUR PRESSURE** NOT DETERMINED  
**OTHER SOLUBILITIES** SOLUBLE IN ETHANOL

**OTHER TECHNICAL DATA** MAJOR FATTY ACID: PALMITIC: 7,5-20% - PALMITOLEIC: 0,3-3,5% - STEARIC: 0,5-5% - OLEIC: 55-83% - LINOLEIC: 2,5-21%

### 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.

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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.