

## SPECIFICATION SHEET

<b>PRODUCT IUPAC NAME</b>	ORANGE OIL 30 FOLD ORANGE OIL CONCENTRATED
<b>PLANT OF ORIGIN</b>	Citrus sinensis L. Osbeck
<b>PART OF THE PLANT</b>	FRUIT PEEL
<b>CAS</b>	8028-48-6
<b>CAS 2</b>	68606-94-0
<b>EINECS</b>	232-433-8
<b>FEMA</b>	2826
<b>TARIFF NUMBER</b>	3301129000

## SPECIFICATIONS

**VERSION** 1 **VERSION DATE** 27/04/23

<b>ASPECT AT 20°C</b>	CLEAR MOBILE LIQUID
<b>COLOUR</b>	ORANGE TO BROWN
<b>ODOUR</b>	ORANGE LIKE, FRESH, SWEET
<b>TASTE</b>	ORANGE LIKE
<b>DENSITY AT 20°C (g / ml)</b>	0,940-0,960
<b>DENSITY 25/25</b>	-
<b>REFRACTIVE INDEX nD20</b>	1,4950-1,5150
<b>REFRACTIVE INDEX nD25</b>	-
<b>OPTICAL ROTATION (°)</b>	/
<b>BOILING POINT (°C)</b>	-
<b>MELTING POINT (°C)</b>	-
<b>FLASH POINT (°C)</b>	54
<b>ACID VALUE (mg KOH/g)</b>	-
<b>SOLUBILITY</b>	INSOLUBLE IN WATER
<b>VAPOUR PRESSURE</b>	NOT DETERMINED
<b>OTHER SOLUBILITIES</b>	INSOLUBLE IN ETHANOL

## 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.  
KEEP AT 4°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.