

SPECIFICATION SHEET

VERSION 4,00 **VERSION DATE** 25/06/08 **PRINT DATE** 23/05/22

PRODUCT BASIL OIL (LINALOOL TYPE)
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME BASIL OIL
PLANT OF ORIGIN Ocimum basilicum L ssp
PART OF THE PLANT LEAVES AND FLOWERS
SYNONYMS

CAS 84775-71-3
CAS 2 8015-73-4
EINECS 283-900-8

FEMA 2119
TARIFF NUMBER 3301294900
KOSHER CERTIFICATE AVAILABLE ON REQUEST
FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. On request. REACH and non-REACH material available for this product.

SPECIFICATIONS

ASPECT AT 20°C CLEAR LIQUID
COLOUR PALE YELLOW TO AMBERED YELLOW
ODOUR SPICY, AROMATIC, ANISEED
TASTE
DENSITY A 20°C (g / ml) 0,885 - 0,910
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4700 - 1,4800
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) -15,00 / -5,00
BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 75,00
ASSAY (% GC) LINALOOL: 48-55% approx.
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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.