

## **SPECIFICATION SHEET**

**VERSION** 3,00 **VERSION DATE** 19/09/22 **PRINT DATE** 24/04/24

PRODUCT SAGE OIL, SPANISH

**APPLICATIONS** Industrial raw material not intended for direct use.

IUPAC NAME SAGE OI

PLANT OF ORIGIN Salvia lavandulifolia Vahl.
PART OF THE PLANT FLOWERING TOPS AND LEAVES

**SYNONYMS** 

CAS 90106-49-3 CAS 2 8022-56-8 EINECS 290-272-9

**FEMA** 3003

**TARIFF NUMBER** 3301294900

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

**REACH REGISTRATION NO.** 01-2120784901-47

## **SPECIFICATIONS**

ASPECT AT 20°C CLEAR MOBILE LIQUID COLORLESS TO YELLOWISH

**ODOUR** CAMPHORACEOUS WITH A CINEOL TOP-NOT

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,910 - 0,930

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4670 - 1,4720

REFRACTIVE INDEX nD25

**OPTICAL ROTATION (°)** -3,00 / 24,00

BOILING POINT (°C)

MELTING POINT (°C)

**FLASH POINT (°C)** 45,00 **ASSAY (% GC)** -

ACID VALUE (mg KOH/g) -

SOLUBILITY 2:5 IN ETHANOL 80‡
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.