

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 14/05/10 **PRINT DATE** 29/06/22

PRODUCT	NUTMEG OIL, RECTIFIED
APPLICATIONS	Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME	NUTMEG OIL
PLANT OF ORIGIN	Myristica fragans
PART OF THE PLANT	NUTS
SYNONYMS	NUTMEG OIL, RECTIFIED
CAS	84082-68-8
CAS 2	8008-45-5
EINECS	282-013-3
FEMA	2793
TARIFF NUMBER	3301294900
FOOD GRADE CERTIFICATE	AVAILABLE ON REQUEST
REACH REGISTRATION NO.	01-2119486669-15

SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID
COLOUR	COLORLESS TO PALE YELLOW
ODOUR	SPICY, WARM
TASTE	
DENSITY AT 20°C (g / ml)	0,900 - 0,920
DENSITY 25/25	-
REFRACTIVE INDEX nD20	1,4800 - 1,4900
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	/ 30,00
BOILING POINT (°C)	-
MELTING POINT (°C)	
FLASH POINT (°C)	40,00
ASSAY (% GC)	MIRISTICIN: MIN. 10%
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.

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.