

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/10/07 **PRINT DATE** 29/11/21

PRODUCT YLANG YLANG COMPLETE
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME YLANG YLANG OIL
PLANT OF ORIGIN Cananga odorata Hook f. & Thomson
PART OF THE PLANT FLOWERS
SYNONYMS

CAS 83863-30-3
CAS 2 8006-81-3
EINECS 281-092-1

FEMA 3119
TARIFF NUMBER 3301291100

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. 01-2120760178-50/01-2120759519-39

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR PALE YELLOW TO DARK YELLOW
ODOUR FLORAL, JASMINED
TASTE
DENSITY A 20°C (g / ml) 0,950 - 0,976
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4930 - 1,5090
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) -42,00 / -20,00
BOILING POINT (°C) -
MELTING POINT (°C) -
FLASH POINT (°C) 100,00
ASSAY (% GC)
ACID VALUE (mg KOH/g)
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE PARTIALLY 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.