

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 29/10/09 **PRINT DATE** 14/08/22

PRODUCT CLOVE LEAF OIL, RECTIFIED 860 INDESSO
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME CLOVE OIL
PLANT OF ORIGIN Eugenia caryophyllata Thunb.
PART OF THE PLANT LEAVES
SYNONYMS

CAS 84961-50-2
CAS 2 8000-34-8
EINECS 284-638-7

FEMA 2325
TARIFF NUMBER 3301291100

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. 01-2119971802-33

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR COLORLESS TO PALE YELLOW
ODOUR SPICY, EUGENOL-LIKE
TASTE SPICY, PUNGENT CONFORMS TO STANDARD
DENSITY AT 20°C (g / ml) 1,040 - 1,050
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,5250 - 1,5450
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) -
MELTING POINT (°C)
FLASH POINT (°C) 128,00
ASSAY (% GC) EUGENOL > 85%; BETA-CARYOPHYLLENE 9-11%
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.