

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 18/05/11 **PRINT DATE** 25/10/20

PRODUCT PEPPERMINT OIL BIO
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME PEPPERMINT OIL
PLANT OF ORIGIN Mentha piperita L.
PART OF THE PLANT FLOWERING TOPS
SYNONYMS

CAS 84082-70-2
CAS 2 8006-90-4
EINECS 282-015-4

FEMA 2848
TARIFF NUMBER 3301241000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. 01-2119974601-36

SPECIFICATIONS

ASPECT AT 20° C CLEAR LIQUID
COLOUR COLORLESS TO PALE YELLOW
ODOUR MINTY, FRESH, STRONG
TASTE
DENSITY A 20° C (g / ml) 0,890 - 0,916
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4550 - 1,4670
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) -30,00 / -10,00
BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 77,00
ASSAY (% GC)
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 36 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.