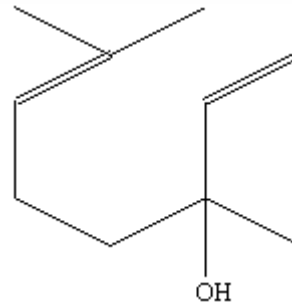


## SPECIFICATION SHEET

**VERSION** 1,00      **VERSION DATE** 20/12/07      **PRINT DATE** 29/06/22

**PRODUCT** LINALOOL NATURAL (EX HO)  
**APPLICATIONS** Raw material for industrial use intended for the manufacture of flavours and/or fragrances.  
**IUPAC NAME** (R)-(-)-3,7-DIMETHYL-1,6-OCTADIEN-3-OL  
**SYNONYMS** SHIU, R-LINALOOL, L-LINALOOL

**PLANT OF ORIGIN** Cinnamomum camphora L.  
**PART OF THE PLANT** WOOD AND LEAF  
**FORMULA** C<sub>10</sub> H<sub>18</sub> O  
**MOLECULAR WEIGHT** 154,00  
**CAS** 78-70-6  
**CAS 2** 126-91-0  
**EINECS** 201-134-4  
**EINECS 2** 204-811-2  
**FEMA** 2635  
**TARIFF NUMBER** 2905220010



**FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST  
**REACH REGISTRATION NO.** On request. REACH and non-REACH material available for this product.

### SPECIFICATIONS

<b>ASPECT AT 20°C</b>	MOBILE LIQUID
<b>COLOUR</b>	COLORLESS TO PALE YELLOW
<b>ODOUR</b>	LIGHT, FRESH, FLORAL-WOODY
<b>TASTE</b>	
<b>DENSITY AT 20°C (g / ml)</b>	0,858 - 0,863
<b>DENSITY 25/25</b>	-
<b>REFRACTIVE INDEX n<sub>D20</sub></b>	1,4600 - 1,4640
<b>REFRACTIVE INDEX n<sub>D25</sub></b>	-
<b>OPTICAL ROTATION (°)</b>	-40,00 / -10,00
<b>BOILING POINT (°C)</b>	198
<b>MELTING POINT (°C)</b>	-
<b>FLASH POINT (°C)</b>	75,00
<b>ASSAY (% GC)</b>	L+D-LINALOOL > 98%; D-LINALOOL < 6%
<b>ACID VALUE (mg KOH/g)</b>	
<b>SOLUBILITY</b>	1:4 v/v ETHANOL 60° - 1,45g/L IN WATER
<b>VAPOUR PRESSURE</b>	0,1 mbar (20°C) 2 mbar (50°C)
<b>OTHER SOLUBILITIES</b>	SOLUBLE IN ETHANOL
<b>OTHER TECHNICAL DATA</b>	PEROXIDES < 20 mmol/l.

### 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.