

SPECIFICATION SHEET

VERSION 7,00 **VERSION DATE** 19/07/18 **PRINT DATE** 19/08/19

PRODUCT	GARLIC OIL
APPLICATIONS	Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME	GARLIC OIL
PLANT OF ORIGIN	Allium sativum L.
PART OF THE PLANT	BULBS
SYNONYMS	
CAS	8008-99-9
CAS 2	8000-78-0
EINECS	232-371-1
FEMA	2503
TARIFF NUMBER	3301294100
KOSHER CERTIFICATE	AVAILABLE ON REQUEST
FOOD GRADE CERTIFICATE	AVAILABLE ON REQUEST
REACH REGISTRATION NO.	On request. REACH and non-REACH material available for this product.

SPECIFICATIONS

ASPECT AT 20° C	CLEAR MOBILE LIQUID
COLOUR	PALE YELLOW TO REDDISH-ORANGE
ODOUR	STRONG, CHARACTERISTIC OF GARLIC
TASTE	
DENSITY A 20° C (g / ml)	1,070 - 1,110
DENSITY 25/25	-
REFRACTIVE INDEX nD20	1,5600 - 1,5900
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	/
BOILING POINT (°C)	-
MELTING POINT (°C)	
FLASH POINT (°C)	46,00
ASSAY (% GC)	-
ACID VALUE (mg KOH/g)	-
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA GMO FREE

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.