

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 20/04/24

PRODUCT ORIGANUM OIL, SPANISH
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME ORIGANUM OIL
PLANT OF ORIGIN Thymus capitatus Hoffm. et Link
PART OF THE PLANT FLOWERING TOPS
SYNONYMS

CAS 90131-59-2
CAS 2 8007-11-2
EINECS 290-371-7

FEMA 2828
TARIFF NUMBER 3301294900

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Exempt from registration (imported/manufactured < 1 ton/year)

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR FROM YELLOW TO BROWN
ODOUR STRONG, HERBAL, AROMATIC
TASTE CHARACTERISTIC, SPICY
DENSITY AT 20°C (g / ml) 0,935 - 0,960
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,5000 - 1,5150
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) -3,00 / 3,00
BOILING POINT (°C) -
MELTING POINT (°C)
FLASH POINT (°C) 67,00
ASSAY (% GC) PHENOL CONTENTS: 60-75%
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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.