

## SPECIFICATION SHEET

**VERSION** 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 30/04/24

PRODUCT NUTMEG OIL, SAFROLE FREE (MIRISTICIN > 10%)

**APPLICATIONS** Industrial raw material not intended for direct use.

IUPAC NAME NUTMEG OIL
PLANT OF ORIGIN Myristica fragans

PART OF THE PLANT NUTS

SYNONYMS NUTMEG OIL, SAFROLE FREE

CAS 84082-68-8
CAS 2 8008-45-5
EINECS 282-013-3

EINECS 2

**FEMA** 2793

**TARIFF NUMBER** 3301294900

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

**REACH REGISTRATION NO.** 01-2119486669-15

## **SPECIFICATIONS**

ASPECT AT 20°C CLEAR MOBILE LIQUID COLOUR COLORLESS TO YELLOW

**ODOUR** SPICY, TERPENIC, SWEET, WARM

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,880 - 0,900

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4750 - 1,4900

REFRACTIVE INDEX nD25 -

OPTICAL ROTATION (°) / 30,00

BOILING POINT (°C)

MELTING POINT (°C)

**FLASH POINT (°C)** 40,00

**ASSAY (% GC)** SAFROL: < 0,05%

ACID VALUE (mg KOH/g)

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE 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.