

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 29/04/24

PRODUCT CLOVE LEAF OIL, RECTIFIED 85%

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAME CLOVE OI

PLANT OF ORIGIN Eugenia caryophyllata Thunb.

PART OF THE PLANT LEAVES

SYNONYMS

CAS 84961-50-2 CAS 2 8000-34-8 EINECS 284-638-7

FEMA 2325

TARIFF NUMBER 3301291100

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. 01-2119971802-33

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID

COLOUR COLORLESS TO PALE YELLOW

ODOUR SPICY, EUGENOL-LIKE **TASTE** SPICY, PUNGENT

DENSITY AT 20°C (g / ml) 1,040 - 1,050

DENSITY 25/25

REFRACTIVE INDEX nD20 1,5250 - 1,5450

REFRACTIVE INDEX nD25 OPTICAL ROTATION (°) /

BOILING POINT (°C)

MELTING POINT (°C)

FLASH POINT (°C) 128,00

ASSAY (% GC) EUGENOL > 85%; BETA-CARYOPHYLLENE 9-11%

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.