

SPECIFICATION SHEET

VERSION 2,00	VERSION DATE 19/09/22	PRINT DATE	26/04/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	GINGER OLEORESIN Industrial raw material not intended for direct use. GINGER OLEORESIN Zingiber officinale Rosc. (Family: Zingiberaceae) DRIED RHIZOMAS		
CAS CAS 2 EINECS EINECS 2 FEMA TARIFF NUMBER KOSHER CERTIFICATE	84696-15-1 8007-08-7 283-634-2 - 2523 3301903000 AVAILABLE ON REQUEST		
FOOD GRADE CERTIFIC REACH REGISTRATION	······································	or this product.	

SPECIFICATIONS

ASPECT AT 20°C	VISCOUS LIQUID
COLOUR	DARK BROWN
ODOUR	WARM, SWEET, STRONG, AROMATIC
TASTE	
-	SHARP, PUNGENT, SPICY
DENSITY AT 20°C (g / ml)	-
DENSITY 25/25	-
REFRACTIVE INDEX nD20	-
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	1
BOILING POINT (°C)	-
MELTING POINT (°C)	
FLASH POINT (°C)	103,00
ASSAY (% GC)	
ACID VALUE (mg KOH/g)	
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL
OTHER TECHNICAL DATA	RESIDUAL SOLVENTS (ACETONE AND HEXANE) < 25 ppm - VOLATILE OIL:

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.

25-35 mL/100g

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.