

SPECIFICATION SHEET

VERSION 1,00	VERSION DATE 20/02/20	PRINT DATE	23/04/24
PRODUCT	JASMINE TEA EXTRACT 830 INDESSO		
APPLICATIONS	Industrial raw material not intended for direct use.		
IUPAC NAME	JASMINE TEA EXTRACT		
PLANT OF ORIGIN	Camellia sinensis & Jasminum sambac		
PART OF THE PLANT			
SYNONYMS			
CAS	84650-60-2		
CAS 2	91770-14-8		
EINECS	283-519-7		
EINECS 2	294-797-4		
TARIFF NUMBER	2101202000		
KOSHER CERTIFICATE	AVAILABLE ON REQUEST		
FOOD GRADE CERTIFIC	ATE AVAILABLE ON REQUEST		
REACH REGISTRATION	NO. Exempt from registration (according to article 2.5 of R	EACH)	

SPECIFICATIONS

ASPECT AT 20°C	POWDER	
COLOUR	BROWN TO YELLOW	
ODOUR	TE DE JAZMIN	
TASTE		
DENSITY AT 20°C (g / ml)	-	
DENSITY 25/25	-	
REFRACTIVE INDEX nD20	-	
REFRACTIVE INDEX nD25	-	
OPTICAL ROTATION (°)	/	
BOILING POINT (°C)		
MELTING POINT (°C)		
FLASH POINT (°C)	101,00	
ASSAY (% GC)		
ACID VALUE (mg KOH/g)	-	
SOLUBILITY	SOLUBLE IN WATER	
VAPOUR PRESSURE	NOT DETERMINED	
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL	

OTHER TECHNICAL DATA

MOISTURE CONTENT: < 7,0%

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 12 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

IT IS RECOMMENDED TO KEEP IT REFRIGERATED

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.