

## SPECIFICATION SHEET

**VERSION** 1,00      **VERSION DATE** 26/10/20      **PRINT DATE** 19/05/24

**PRODUCT** ORRISCIENCE 8 IRONE  
**APPLICATIONS** Industrial raw material not intended for direct use.  
**CLASSIFICATION** ORRIS  
**REACH REGISTRATION NO.** Not available. Substance lawfully placed in the EU market before 1 June 2018.

### SPECIFICATIONS

**ASPECT AT 20°C** SOLID  
**COLOUR** PALE YELLOW TO PALE BROWN  
**ODOUR** FLORAL, POWDERY, GREEN. IT IS THE PERFECT BALANCE OF ALL THE ORRIS FACETS: THE GREEN TOP NOTES GRADUALLY GIVE WAY TO AMAZING VIOLET FLOWERS NOTES DUE TO IRONE, LEAVING BEHIND A WOODY BACKGROUND ODOR.  
**TENACITY** -  
**USAGE** POWERFUL, WITH LONG-LASTING EFFECT. IT CAN BE USED AT A HIGHER LEVEL THAN TRADITIONAL ORRIS EXTRACT, TO GIVE AN INCREDIBLE LUXURY SIGNATURE TO THE COMPOSITION. ORRIS EXTRACTS CAN BE USED IN PERFUMERY  
AS WELL AS IN FLAVOURS, ESPECIALLY IN RED FRUITS NOTES SUCH AS RASPBERRY.

### STABILITY

**DENSITY AT 20°C (g / ml)** -  
**DENSITY 25/25** -  
**REFRACTIVE INDEX nD20** -  
**REFRACTIVE INDEX nD25** -  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)** > 40°C  
**MELTING POINT (°C)** -  
**FLASH POINT (°C)** 101,00  
**ASSAY (% GC)** -  
**ACID VALUE (mg KOH/g)** -  
**SOLUBILITY** INSOLUBLE IN WATER  
**VAPOUR PRESSURE** NOT DETERMINED  
**OTHER SOLUBILITIES** NOT DETERMINED.

### OTHER TECHNICAL DATA

IT CONTAINS EXTRACTS OF RHIZOMES OF *Iris germanica* & *Iris pallida* (CAS 1048028-77-8). RECOMMENDED TASTING DOSAGE 0,7 ppm. NUTRITIONAL INFORMATION 630 kcal/100 g, FATS 70%

### 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.

KEEP REFRIGERATED AT 1-10°C.

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.