

SPECIFICATION SHEET

VERSION 5,00 **VERSION DATE** 19/09/22 **PRINT DATE** 30/04/24

PRODUCT NUTMEG OIL, SAFROLE FREE

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) 0,870 - 0,890

DENSITY 25/25

REFRACTIVE INDEX nD20 1,4700 - 1,4850

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.