

SPECIFICATION SHEET

VERSION 7,00 **VERSION DATE** 11/02/21 **PRINT DATE** 11/08/22

PRODUCT GINGER OIL

APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.

IUPAC NAMEGINGER OILPLANT OF ORIGINZingiber officinalePART OF THE PLANTRHIZOMES & ROOTS

SYNONYMS

CAS 84696-15-1
CAS 2 8007-08-7
EINECS 283-634-2

FEMA 2522

TARIFF NUMBER 3301294900

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. On request. REACH and non-REACH material available for this product.

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR PALE YELLOW TO ORANGE
ODOUR SPICY, AROMATIC, SWEET

TASTE

 DENSITY AT 20°C (g / ml)
 0,870
 - 0,885

 DENSITY 25/25
 0,870
 - 0,882

 REFRACTIVE INDEX nD20
 1,4880
 - 1,4940

REFRACTIVE INDEX nD25

OPTICAL ROTATION (°) -40,00 / -25,00

BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 68,00

ASSAY (% GC)
ACID VALUE (mg KOH/g) -

SOLUBILITY INSOLUBLE IN WATER VAPOUR PRESSURE NOT DETERMINED

OTHER SOLUBILITIES SOLUBLE IN ETHANOL WITH TURBIDITY

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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.