

## **SPECIFICATION SHEET**

**VERSION** 2,00 **VERSION DATE** 19/09/22 **PRINT DATE** 25/04/24

**PRODUCT** GINGER OLEORESIN SYNTHITE 4010000376

**APPLICATIONS** Industrial raw material not intended for direct use.

IUPAC NAME GINGER OLEORESIN

**PLANT OF ORIGIN** Zingiber officinale Rosc. (Family: Zingiberaceae)

PART OF THE PLANT DRIED RHIZOMAS

**SYNONYMS** 

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

EINECS 2

**FEMA** 2523

TARIFF NUMBER 3301903000

**KOSHER CERTIFICATE** AVAILABLE ON REQUEST **FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST

**REACH REGISTRATION NO.** Exempt from registration (according to article 2.5 of REACH)

## **SPECIFICATIONS**

ASPECT AT 20°C VISCOUS LIQUID 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 (°) /

BOILING POINT (°C)

MELTING POINT (°C)

FLASH POINT (°C)

79,00

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

SOLUBILITYSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE IN ETHANOL

OTHER TECHNICAL DATA VOLATILE OIL: 15-18 mL/100 g - IT CONTAINS POLYSORBATE 80 (E433)

## 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.