

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 16/09/20 **PRINT DATE** 29/06/22

PRODUCT FRANKINCENSE OIL BIO (OLIBANUM OIL BIO)
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME FRANKINCENSE OIL (OLIBANUM OIL)
PLANT OF ORIGIN Boswellia Serrata
PART OF THE PLANT GUM-RESIN
SYNONYMS

CAS 89957-98-2
CAS 2 8016-36-2
EINECS 289-620-2

FEMA 2816
TARIFF NUMBER 3301294900

REACH REGISTRATION NO. Exempt from registration (imported/manufactured < 1 ton/year)

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR PALE YELLOW - YELLOW
ODOUR GREEN, CITRIC, SPICY
TASTE
DENSITY AT 20°C (g / ml) 0,825 - 0,855
DENSITY 25/25 0,835 - 0,889
REFRACTIVE INDEX nD20 1,4550 - 1,4850
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) -
MELTING POINT (°C) -
FLASH POINT (°C) 47,00
ASSAY (% GC) -
ACID VALUE (mg KOH/g) -
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE 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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.