

SPECIFICATION SHEET

VERSION 5,00 **VERSION DATE** 11/10/13 **PRINT DATE** 31/10/20

PRODUCT	HING OIL
APPLICATIONS	Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME	HING OIL
PLANT OF ORIGIN	Ferula assafoetida L.
PART OF THE PLANT	GUM RESIN FROM DE ROOTS
SYNONYMS	ASAFETIDA
CAS	90028-70-9
CAS 2	9000-04-8
EINECS	289-863-4
FEMA	2108
TARIFF NUMBER	3301294100
KOSHER CERTIFICATE	AVAILABLE ON REQUEST
FOOD GRADE CERTIFICATE	AVAILABLE ON REQUEST
REACH REGISTRATION NO.	Exempt from registration (imported/manufactured < 1 ton/year)

SPECIFICATIONS

ASPECT AT 20° C	CLEAR MOBILE LIQUID
COLOUR	PALE YELLOW
ODOUR	ONION, GARLIC
TASTE	
DENSITY A 20° C (g / ml)	0,910 - 0,930
DENSITY 25/25	-
REFRACTIVE INDEX nD20	1,4900 - 1,5100
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	-17,00 / 5,00
BOILING POINT (°C)	-
MELTING POINT (°C)	
FLASH POINT (°C)	55,00
ASSAY (% GC)	-
ACID VALUE (mg KOH/g)	-
SOLUBILITY	-
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.