

## **SPECIFICATION SHEET**

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

PRODUCT TAGETE OIL

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

IUPAC NAME TAGETE OIL
PLANT OF ORIGIN Tagetes minuta

PART OF THE PLANT

AERIAL PART OF THE PLANT AFTER FLORATION

**SYNONYMS** 

CAS 91770-75-1 CAS 2 8016-84-0 EINECS 294-862-7

**FEMA** 3040

**TARIFF NUMBER** 3301294900

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

## **SPECIFICATIONS**

ASPECT AT 20°C CLEAR MOBILE LIQUID

COLOUR ORANGE-YELLOW TO ORANGE
ODOUR HERBAL, FRUITY, SWEET-BITTER

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,860 - 0,900

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4780 - 1,5150

REFRACTIVE INDEX nD25

**OPTICAL ROTATION (°)** 1,00 / 10,00

BOILING POINT (°C) 148°C

MELTING POINT (°C)

**FLASH POINT (°C)** 55,00 **ASSAY (% GC)** -

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.