

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 16/03/21 **PRINT DATE** 17/08/22

PRODUCT NUTMEG OIL INDESSO 8531
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME NUTMEG OIL
PLANT OF ORIGIN Myristica fragans
PART OF THE PLANT NUTS
SYNONYMS

CAS 84082-68-8
CAS 2 8008-45-5
EINECS 282-013-3

FEMA 2793
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 COLORLESS TO PALE YELLOW
ODOUR SPICY, WARM
TASTE
DENSITY AT 20°C (g / ml) 0,877 - 0,907
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4740 - 1,4880
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) 8,00 / 30,00
BOILING POINT (°C) -
MELTING POINT (°C)
FLASH POINT (°C) 40,00
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.