

SPECIFICATION SHEET

VERSION 4,00 **VERSION DATE** 30/05/12 **PRINT DATE** 11/08/22

PRODUCT LAVANDIN OIL, SUMIAN
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME LAVANDIN OIL
PLANT OF ORIGIN Lavandula hybrida
PART OF THE PLANT FLOWERING HERBS
SYNONYMS

CAS 91722-69-9
CAS 2 8022-15-9
EINECS 294-470-6

FEMA 2618
TARIFF NUMBER 3301294900
KOSHER CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. 01-2120736147-55

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR PALE YELLOW TO YELLOW
ODOUR HERBAL, CAMPHOR, STRONG
TASTE
DENSITY AT 20°C (g / ml) 0,882 - 0,896
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4580 - 1,4660
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) -10,00 /
BOILING POINT (°C) -
MELTING POINT (°C)
FLASH POINT (°C) 65,00
ASSAY (% GC) -
ACID VALUE (mg KOH/g) -
SOLUBILITY 1:3 IN ETHANOL 70°
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.