

SPECIFICATION SHEET

VERSION 3,00	VERSION DATE 19/09/22	PRINT DATE	19/04/24
PRODUCT	ORANGE OIL COLORLESS		
APPLICATIONS	Industrial raw material not intended for direct use.		
IUPAC NAME	SWEET ORANGE OIL		
PLANT OF ORIGIN	Citrus sinensis (L.) Osbeck		
PART OF THE PLANT	FRUIT PEELS		
SYNONYMS	ORANGE OIL, SPANISH COLORLESS		
CAS	8028-48-6		
CAS 2	8008-57-9		
EINECS	232-433-8		
FEMA	2825		
TARIFF NUMBER	3301121000		
FOOD GRADE CERTIFIC			
REACH REGISTRATION	NO. 01-2119493353-35		

SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID		
COLOUR	COLORLESS		
ODOUR	CITRIC, FRESH, SWEET, JUICY		
TASTE	AROMATIC		
DENSITY AT 20°C (g / ml)	0,835	- 0,850	
DENSITY 25/25		-	
REFRACTIVE INDEX nD20	1,4650	- 1,4750	
REFRACTIVE INDEX nD25		-	
OPTICAL ROTATION (°)	85,00	/ 115,00	
BOILING POINT (°C)	176 - 180		
MELTING POINT (°C)			
FLASH POINT (°C)	47,00		
ASSAY (% GC)	LIMONENE: APPROX. 95%		
ACID VALUE (mg KOH/g)	-		
SOLUBILITY	INSOLUBLE IN WATER		
VAPOUR PRESSURE	NOT DETERMINED		
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL		

OTHER TECHNICAL DATA

100% PURE AND NATURAL PRODUCT

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.

KEEP BETWEEN 0-5°C. PURGE HEADSPACE WITH NITROGEN.

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.