

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 24/01/17 **PRINT DATE** 21/01/22

PRODUCT ORANGE OIL 5 FOLD
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME ORANGE OIL CONCENTRATED
PLANT OF ORIGIN Citrus sinensis L. Osbeck
PART OF THE PLANT FRUIT PEELS
SYNONYMS

CAS 8028-48-6
CAS 2 68606-94-0
EINECS 232-433-8

FEMA 2826
TARIFF NUMBER 3301129000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. 01-2119493353-35

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR ORANGE TO ORANGE-BROWN
ODOUR SWEET, ALDEHYDIC, CITRIC, FRESH
TASTE
DENSITY A 20°C (g / ml) 0,845 - 0,875
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4650 - 1,4850
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) -
MELTING POINT (°C) -
FLASH POINT (°C) 53,00
ASSAY (% GC) ALDEHYDES 3-5% (AS DECANAL)
ACID VALUE (mg KOH/g) -
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES INSOLUBLE 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.

STORE AT 4°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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.