

SPECIFICATION SHEET

VERSION 6,00 **VERSION DATE** 09/06/21 **PRINT DATE** 15/08/22

PRODUCT	ORANGE OIL BITTER
APPLICATIONS	Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME	ORANGE OIL BITTER
PLANT OF ORIGIN	Citrus aurantium L.
PART OF THE PLANT	PEEL
SYNONYMS	
CAS	72968-50-4
CAS 2	68916-04-1
EINECS	277-143-2
FEMA	2823
TARIFF NUMBER	3301121000
KOSHER CERTIFICATE	AVAILABLE ON REQUEST
FOOD GRADE CERTIFICATE	AVAILABLE ON REQUEST
REACH REGISTRATION NO.	Exempt from registration (imported/manufactured < 1 ton/year)

SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID
COLOUR	YELLOW TO DARK YELLOW
ODOUR	ORANGE PEEL, CITRICO, FRESCO
TASTE	
DENSITY AT 20°C (g / ml)	0,842 - 0,850
DENSITY 25/25	-
REFRACTIVE INDEX nD20	1,4700 - 1,4750
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	88,00 / 98,00
BOILING POINT (°C)	-
MELTING POINT (°C)	-
FLASH POINT (°C)	47,00
ASSAY (% GC)	-
ACID VALUE (mg KOH/g)	-
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA PEROXIDE INDEX < 20 mmol/L

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.

STORAGE TEMPERATURE RECOMMENDED 8-12°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.