

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 05/05/21 **PRINT DATE** 14/08/22

PRODUCT ORANGE OIL BITTER, SPAIN
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 spp. amara
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 PALE YELLOW TO ORANGE
ODOUR ORANGE PEEL, CITRICO, FRESCO
TASTE

DENSITY AT 20°C (g / ml) 0,840 - 0,860
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4700 - 1,4800
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) 85,00 / 100,00
BOILING POINT (°C) -
MELTING POINT (°C) -
FLASH POINT (°C) 50,00
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.