

## TECHNICAL DATA SHEET

<b>Product Name</b>	<b>ALLSPICE OIL</b>
<b>Botanical Name</b>	Pimenta officinalis
<b>Product Code</b>	PEO1002
<b>CAS #</b>	8006-77-7 ; 84929-57-7
<b>FEMA #</b>	2018
<b>EINECS #</b>	284-540-4
<b>INCI Name</b>	Pimenta Officinalis (Pimento) Oil

<b>Part Used</b>	Fruits and Leaves
<b>Extraction Method</b>	Steam Distillation
<b>Quality</b>	100% Pure and Natural

<u>PROPERTIES</u>	<u>SPECIFICATIONS</u>
<b>Appearance</b>	Pale yellow colored liquid
<b>Odour</b>	Warm, spicy odour with notes of pepper, cloves and cinnamon
<b>Refractive Index</b>	1.531 - 1.536 @ 20°C
<b>Specific Gravity (g/mL)</b>	1.030 - 1.050 @ 25°C
<b>Optical Rotation (°)</b>	-4° to 0°
<b>Solubility</b>	Soluble in alcohols and fixed oils; Insoluble in water

<b>Comments</b>	Odor quality is excellent
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### **STABILITY AND STORAGE:**

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use.

**As it is electronically generated document, hence no signature required.**

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