



SASU DIFFUSIONS AROMATIQUES

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Technical Data Sheet

GARLIC OLEORESIN

Manufacture SASU DIFFUSIONS AROMATIQUES

Reference : GARLIC OLEORESIN

Description

MODE OF OBTAINING : Addition of refined vegetable oil (85%-95%) to rectify the Crude garlic oleoresin, itself obtained from *Allium sativum* L bulbs.

GRADE : Natural

INCI NAME : GARLIC OLEORESIN

BOTANICAL NAME : *Allium sativum* L. (Family : Liliaceae)

PRODUCT ORIGIN : India

ANALYTIC DATA

Appearance : Liquid

Color : Brownish yellow

ODOR : Characteristic of garlic ; strong ; sulphuraceous

Flash point : 100°C

Solubility(ies) : Insoluble in water, soluble in ethanol, soluble in fixed oils

OPTICAL ROTATION (°) : ND

Refractive index to 20°C : NA

Relative density (d20/20) : [NA ; NA]

PEROXIDE INDEX (mmol/O2) : ND

MELTING POINT (capillarity) °C : ND

VOLATILE OIL : GARLIC OIL : 5 - 15%

REGULATORY DATA

ETHICAL INFORMATION : KOSHER / HALAL (on request)

RESIDUAL EXTRACTION SOLVENT : /

SOLVENTS (%) : REFINED SUNFLOWER OIL : 85-95%

FOOD GRADE : YES

ANTIOXIDANTS : /

ADDITIVES : REFINED SUNFLOWER OIL : 85-95%

TERPENOIDES : Does not contains Camphor, Eucalyptol, Menthol

% renewable carbon : 100%

Specification Data

SHELF LIFE : 24 months in below conditions, after this time it can be used after control.

Storage conditions : Keep in tightly closed container in a cool and dry place, protected from light.

REVISION DATE : 25/10/2024

GARLIC OLEORESIN

LEGISLATION :

FDA : 182.20

EINECS : 232-371-1

REACH registration : exempted (product to be used exclusively in flavours)

TARIF DOUANIER / HS CODE : 33019030

FEMA : 2503

AUTRES CAS : 8000-78-0

C.A.S : 8008-99-9