



SAS DIFFUSIONS AROMATIQUES

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Parc d'activités "Les Hauts de Grasse"

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Technical Data Sheet

MUSTARD OLEORESIN 5-6%

Manufacture SAS DIFFUSIONS AROMATIQUES

Reference : MUSTARD OLEORESIN 5-6%

Description

MODE OF OBTAINING : Oleoresin Mustard obtained by standardization of mustard oil (from the hydrodistillation of the ground dried seeds of Brassica Juncea) with refined mustard oil

GRADE : Natural - On base refined mustard oil 93-95%.

BOTANICAL NAME : Brassica Juncea

COUNTRY OF FABRICATION : On request, according to each batch

ANALYTIC DATA

TASTE : Mustard

Color : Colorless to light yellow

Flash point : 54°C

DONNEES NUTRITIONELLES : ND

OPTICAL ROTATION (°) : ND

Refractive index to 20°C : NA

Relative density (d₂₀/20) : NA

Solubility(ies) : Soluble in oils

Volatile oils : 5 - 6%

Appearance : Liquid

REGULATORY DATA

MICROBIOLOGICAL CHARACTERISTICS : Total plate count : <1000 UFC/ml ; Yeast & Moulds <100 UFC/ml ; Salmonella Abs/25g ; E.Coli Abs/3g

FOOD GRADE ALLERGENS : Regulation 1169/2011 EC : YES - 100% FOOD ALLERGEN

ALIMENTARITY : YES

ETHICAL INFORMATION : KOSHER / HALAL (according to batches ; on request)

TERPENOIDES : Does not contains Camphor, Eucalyptol, Menthol

ANTIOXIDANTS : /

PRESERVATIVE : /

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 : 26/04/2022

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LEGISLATION :

EINECS : 232-358-0

n° d'enregistrement REACH : Exempted Food only

C.A.S : 8007-40-7