

NEROLI PHASE

Version 4BME05 – Revision date: January 31, 2022

Ref. 19493

Page 1/1

1. MIXTURE

1.1 Product identifier

product trade name	Neroli Phase - Ref. 19493
relevant identified uses	odour agent
origin & production process	co-distillation of bitter orange/petit-grains derivatives (<i>Citrus spp.</i>) with Nature-Identical & aroma chemicals specialties, further submitted to Molecular Evaporator to be partially decolorized & defurocoumarinized
status	62% Natural Complex Substance / 38% Nature-Identical & Fragrance Chemical Substances
EU name	for 62% Citrus, ext. / for 38% confidential
EC number	for 62% 304-454-3 / for 38% confidential
CAS number (EC inventory)	for 62% 94266-47-4 / for 38% confidential
RIFM number	various

2. PHYSICAL AND CHEMICAL PROPERTIES

2.1 Organoleptics characteristics

appearance & color	clear liquid - pale yellowish
odor	typical strong neroli note

2.2 Physical & chemical data

analysis	ranges	instruments
specific gravity d_{25}^{25}	0.9135 ÷ 0.9235	ANTON PAAR - DMA 4500
optical rotation α_D^{20}	+3.00° ÷ +13.00°	Optical Activity - POLAAR 20
refractive index n_D^{20}	1.4710 ÷ 1.4810	ANTON PAAR - RXA 170
peroxides	≤20 mmol/l	CDR - FoodLab
flash point	71 °C (159.8 °F)	GRABNER - Miniflash FLP
solubility	alcohol - other oils	-

2.3 Key peaks

common name	ranges	instruments
limonene	9.00% ÷ 19.00%	GC - internal method
linalool	11.00% ÷ 21.00%	GC - internal method
citronellol	1.50% ÷ 3.50%	GC - internal method
citral	≤2.00%	GC - internal method
geraniol	≤3.00%	GC - internal method
linalyl acetate + geraniol	23.00% ÷ 33.00%	GC - internal method
hydroxycitronellal	≤3.00%	GC - internal method
neryl acetate	4.00% ÷ 8.00%	GC - internal method
geranyl acetate	6.00% ÷ 10.00%	GC - internal method
furocoumarins	absent	HPLC

3. STORAGE / SHELF LIFE

3.1 Precautions for safe storage

container & conditions	to be stored in stainless steel drums, preferably under inert atmosphere (nitrogen) with minimum head space, protected from day-light in a dry, aerated place, away from any heat source and ignition source
suggested temperature	from 5 °C to 21 °C
shelf life	12 months, as per recommended storage conditions