



CIN: U01133KL2010PTC025744

TECHNICAL DATA SHEET

Product: Nutmeg Oil

Product Code: EO-287105

CAS NO : 8008-45-5

FEMA NO: 2793

HS CODE: 3301 2932

Description:

Nutmeg Oil is obtained by steam distillation of dried kernels of the ripe seed of *Myristica Fragrans Houtt.*

Organoleptic characteristics:

Colourless to Pale Yellow free flowing clear liquid with a refreshing aroma and flavour of Nutmeg.

| ANALYTICAL QUALITY | | |
|--------------------------------------|-------------------------------------|----------------------|
| Parameters | Specifications | Test Method |
| Specific gravity @ 25 ^o C | 0.860 to 0.910 | GLE/QC/108 (ref:FCC) |
| Refractive Index @ 20 ^o C | 1.470 to 1.489 | GLE/QC/107 (ref:FCC) |
| Optical Rotation | +5 ^o to +33 ^o | GLE/QC/109 (ref:FCC) |
| Myristicin (by GC) | NLT 2.0% | GLE/QC/112 |

| HEAVY METALS | | |
|--------------|-------------------|--------|
| Arsenic | Less than 1 ppm | ICP-MS |
| Lead | Less than 3 ppm | ICP-MS |
| Cadmium | Less than 1 ppm | ICP-MS |
| Mercury | Less than 0.1 ppm | ICP-MS |

Halal & Kosher:

Certified by Halal Certification Services India Pvt Ltd and Star-K Kosher (USA).

Additives:

No additives

GMO Status:

The product is free from Genetically Modified Organisms.

Flavouring Status according to US (21 CFR 101-22) and EC(1334/2008) :

Natural Flavouring Preparation

Packaging

18 kg/20 Kg/ 180 Kgs HDPE pails/barrels or as per customer requirement.

Storage:

Keep in full & tight containers away from direct heat and light at ambient temperature (24-25^oc).

Shelf Life:

Not more than 3 years from the date of manufacture when stored under specified storage conditions.