

**TECHNICAL PRODUCT SPECIFICATION**

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Product Description: Mint oil natural  
 Frey+Lau Article-No.: P0122029

**Physical Data**

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Appearance: liquid, clear, yellowish  
 Sensoric profile: When used properly typical sensoric profile  
 Flashpoint: 85°C  
 Relative density (d20/4) 0,884 ... 0,904  
 Refractive index (nD20): 1,450 ... 1,470  
 Optical rotation (a20): -29° ... -19°

**Impurities**

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According to EC Flavour-Directive EEC 88/388.

Arsenic (As): max. 3 ppm  
 Cadmium (Cd): max. 1 ppm  
 Mercury (Hg): max. 1 ppm  
 Lead (Pb): max. 10 ppm

**Microbiology**

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According to Art. 11 and annex III, 882/2004/EC.

Coloni forming units: max. 1.000/g  
 Yeast: max. 100/g  
 Osmotolerant yeast: max. 100/g  
 Moulds: max. 100/g  
 Enterobacteriaceae: max. 10/g  
 Coliform organisms: negativ in 0,1g  
 Escherichia coli: negativ in 1g  
 Salmonella: negativ in 50g  
 Staphylococcus aureus: negativ in 1g  
 Listeria monocytogenes: negativ in 1g  
 Pseudomonades: max. 10/g  
 Clostridium ssp.: max. 10/g  
 Bacillus cereus: max. 10/g

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**Nutritional Values**

Nutritional values are calculated in accordance with:

- Codex Alimentarius 'Guidelines on Nutritional Labelling (CAC/GL-2-1985 (Rev. 1 - 1993))'.
- IOFI Information Letter No. 1295: 'Calorific value of flavourings'.

Ethanol (Weight%):	0,0
Ethanol (Vol.%):	0,0
Energy (kcal/100g):	0
Energy (Kj/100g):	0
Proteins (g/100g):	0
Carbohydrates (g/100g):	0
Sugars (g/100g):	0
Fat (g/100g):	0
Fibres (g/100g):	0
Ashes (g/100g):	0
Cholesterol (g/100g):	0
Sodium chloride (g/100g):	0

**Storage and Handling**

Storage:	In tightly closed, preferably full containers in cool and dark storage area. Protect from light.
Storage temperature:	Recommended storage temperature 10-20 °C.
Minimum shelf life:	In suitable, originally closed containers minimum 36 months. Analyse the material before use if used after minimum shelf life.

**Information on the Producer**

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