

TECHNICAL SPECIFICATION SHEET

Flavouring Categories

Contains Natural and Artificial Flavours

Clementine

Terpenes UK Unit 130 Spaceman Business Park Symmondscliff Way Caldicot NP265PW	www.terpenes-uk.co.uk (01633)410610
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PHYSICAL DATA SPECIFICATIONS

COLOR/APPEARANCE:	COLORLESS CLEAR LIQUID
FLAVOR/ODOR:	CHARACTERISTIC FLAVOR/ODOR
REFRACTIVE INDEX:	N/A
LBS/GALLON:	N/A
FLASH POINT:	89.6F
SPECIFIC GRAVITY:	N/A

STORAGE CONDITIONS/SHELF LIFE

STORE IN A TIGHTLY CLOSED CONTAINER, AWAY FROM HEAT AND DIRECT SUNLIGHT. BEST USED BY 30 MONTHS FROM DATE OF PURCHASE.

PRODUCT CERTIFICATION

ALL INGREDIENTS CONTAINED IN THIS PRODUCT ARE APPROVED FOR USE IN FOOD
MATERIAL ORIGIN: COMBINATION SYNTHETIC AND/OR PLANT
PACKAGING: GLASS OR ALUMINIUM CONTAINERS - PP LIDS
HEAVY METALS: NONE DETECTED
USAGE LEVEL: VARIES BASED ON END USER APPLICATION

APPLICATION: MANUFACTURED FLAVOURS FOR FLAVOURING FOOD PRODUCTS

NON-FLAVOUR INGREDIENTS/ALLERGENS:
Allergens: None

COMPOSITION

d-Limonene	5989-27-5	20-<50%
terpinolene	586-62-9	20-<50%
beta-caryophyllene	87-44-5	10-<20%
alpha-phellandrene	99-83-2	1-<10%
alpha-pinene	80-56-8	1-<10%
alpha-terpineol	98-55-5	1-<10%
beta-pinene	127-91-3	1-<10%
delta-3-carene	13466-78-9	1-<10%
myrcene	123-35-3	1-<10%
Borneol crystals	507-70-0	0.1 - < 1
Fenchyl alcohol	1632-73-1	0.1 - < 1
P-CYMENE	99-87-6	0.1 - < 1
Aldehyde C-12 Lauric	112-54-9	0.01 - < 0.1
citral	5392-40-5	0.01 - < 0.1
CITRONELLAL FCC SYNTHETIC	106-23-0	0.01 - < 0.1
decanal (aldehyde C-10)	112-31-2	0.01 - < 0.1
Gamma Terpinene	99-85-4	0.01 - < 0.1
linalool	78-70-6	0.01 - < 0.1
Sabinene	3387-41-5	0.01 - < 0.1
valencene	4630-07-3	0.01 - < 0.1
4-carvomenthenol	562-74-3	< 0.01
Aldehyde C-11 Enic same as undecylenic	112-45-8	< 0.01
alpha-Sinensal	17909-77-2	< 0.01
camphene	79-92-5	< 0.01
geraniol	106-24-1	< 0.01
geranyl acetate	105-87-3	< 0.01
nerol	106-25-2	< 0.01
neryl acetate	141-12-8	< 0.01
Ocimene - beta	13877-91-3	< 0.01
PERILLALDEHYDE	2111-75-3	< 0.01
Undecanal	112-44-7	< 0.01

