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| Product name: | GAMMA TERPINENE PURE-19308 | | |
| Code: | 200319 | | |
| Chemical Name: | 1-Methyl-4-(1-methylethyl)-1,4-cyclohexadiene | | |
| Description: | Nature Identical Product | | |
| Food Grade according to Regulation (EC) 1334/2008: | Yes | | |
| Definition according to Regulation (EC) 1334/2008: | Flavouring substance | | |
| Feed Grade according to Regulation (EC) 1831/2003: | Yes | | |
| Definition according to Regulation (EC) 1831/2003: | Sensory additive flavouring compound | | |
| Chemical formula: | C ₁₀ H ₁₆ | | |
| MW: | 136.24 g/mol | | |
| General information about the product: | CAS: 99-85-4 | EINECS: 202-794-6 | |
| | CE Index: | FEMA: 3559 | |
| | FL No.: 01.020 | CoE No.: 11025 | |
| Technical specifications | | | |
| Parameters | Limit Values | Units | Method |
| Appearance: | Almost colourless liquid | - | QC 03 |
| Density at 20°C: | 0.845 – 0.852 | g/ml | QC 05 |
| Refractive Index at 20°C: | 1.472 – 1.477 | - | QC 02 |
| Solubility at 20°C in alcohol 90%: | 1:6 clear + clear | - | QC 04 |
| Peroxide Value: | Max. 25 | m eq O ₂ / Kg | QC 12 |
| Acid Value: | Max. 0.5 | mgKOH/ g | QC 07 |
| Assay: | Min. 96 | % | (GC) QC 09 |
| Flash Point: | +56 | °C | (TCC) QC 08 |
| Odour: | Conforms to standard | | |
| Shelf Life: | 18 months | | |
| Packaging: | According to the client's requirements or according to the Commission Regulation (EU) 2016/1416. | | |
| Use Conditions: | Non applicable | | |
| Expected Use: | Industrial use for the production of flavours and fragrances. Product not suitable to be consumed directly | | |
| Vulnerable groups: | None detected / absence of allergens according to Annex II of Regulation (EU) No 1169/2011 | | |
| Dosage: | No available | | |
| Storage Conditions: | This product does not require any especial storage conditions. In unopened containers and well ventilated place. | | |
| Handling Conditions: | This product must be completely homogenized before use. | | |
| Shipment requirements: | This product does not require any especial shipment conditions. In unopened containers and well ventilated place. | | |

Regulation Requirements:

- **Regulation (EC) No 1334/2008** of the European Parliament and of the Council of 16 December 2008 on flavorings and certain food ingredients with flavouring properties for use on foods and amending Council Regulation on (ECC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC.
- **Regulation (EC) No 1831/2003** of the European Parliament and of the Council of 22 September 2003 on additives for use in animal nutrition.
- **Real Decreto 191/2011** of general health registration of foodstuffs and food companies.
- **Real Decreto 1191/1998** of authorization and registration of establishments and intermediaries of the feedstuff sector.
- **Regulation (EC) No 852/2004** of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.
- **European Parliament and Council Directive 94/62/EC** of the European Parliament and of the Council of 20 December 1994 on packaging and packaging waste.