



OZONE NATURALS

Doc No: ON/FG/ SPEC /017A

Effective From: 01/01/2021

PRODUCT NAME:- BAY LEAF OIL

BOTANICAL NAME	CINNAMOMUM TAMALA
PLANT OF ORIGIN	INDIA
PART OF THE PLANT USED	DRIED BAY LEAF
CAS	85085-61-6, 8006-78-8
EINECS	285-385-5
FEMA	2122
EXTRACTION METHOD	Super critical fluid extraction by liquid CO ₂

PHYSICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Description	Colorless to yellowish to brown color liquid.	Visually
2.	Solubility	Insoluble in water & miscible with oil and fat-soluble organic solvent.	Visually
3.	Odour	Characteristic, pungent, herbaceous scent with a spicy overlay	By Odour
4.	Taste	Characteristic bay leaves, pungent bitter taste	By Sensory

CHEMICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Moisture % (w/w)	NMT – 5.0%	USP<921> Method 1
2.	Refractive Index (@ 25°C)	1.5070 to 1.5270	USP<831>
3.	Specific Gravity (@ 25°C)	0.9500 to 0.9990	USP<841> Method 1
4.	Optical Rotation (@ 25°C)	+6° to -6°	USP <781>

Storage Conditions:- Keep it away from heat & direct sunlight; store in cool & dry place, shake well before use. Do not handle with bare hands.

Declaration:- Free from the GMO, Solvent traces, Pesticide, heavy metals, NOTS & other additive.

Packing Size:- Food grade HDPE 1 kg, 5kg, 10kg , 25kg, 50kg, 190kg & 1000kg IBC, Aluminum 1kg, 5kg, 10kg, 25kg.

Storage & Shelf Life:- 18 months from the date of manufacture when stored ambient conditions in closed containers.

Application:- Raw material for the industrial use, Indented use for the manufacturer of flavors.