

OZONE NATURALS

Doc No: ON/FG/ SPEC /007

Effective From: 01/01/2021

PRODUCT NAME:- CARDAMOM OLEORESIN

BOTANICAL NAME	<i>Elettariacardamomum</i>
PLANT OF ORIGIN	INDIA
PART OF THE PLANT USED	DRIED FRUIT
CAS	8000-66-6
EINECS	288-922-1
FEMA	2241
EXTRACTION METHOD	Super critical fluid extraction by liquid CO ₂

PHYSICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Description	Light Olive Green to Dark Olive Green color viscous liquid	Visually
2.	Solubility	Insoluble in water & miscible with oil and fat-soluble organic solvent.	Visually
3.	Odour	Characteristic, warm, spicy, camphoraceous, cineole like odour, fresh ground cardamom.	By Odour
4.	Taste	Characteristic cardamom taste.	By Sensory

CHEMICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Moisture % (w/w)	NMT – 5.0%	USP<921> Method 1
2.	Specific Gravity (@ 25°C)	0.9300 to 0.9500	USP<841> Method 1
3.	Refractive Index (@ 25°C)	1.4575 to 1.4650	USP<831>
4.	Volatile Oil Content % (v/w)	NLT – 10.0 %	AOAC 962.17
5.	1,8-cineole Content (%)	NLT – 26.0%	In-house Method (GC-MS)
6.	α-terpinyl acetate Percentage (%)	NLT – 30.0%	In-house Method (GC-MS)

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.