



# OZONE NATURALS

Doc No: ON/FG/ SPEC /067

Effective From: 01/01/2021

## PRODUCT NAME:- CORIANDER MINT CHUTNEY OLEORESIN

<b>COMPOSITION</b>	Extracts (Oleoresins) of Capsicum, Coriander Leaf, Cumin, Ginger, Lemon, Mint, Onion
<b>PLANT OF ORIGIN</b>	INDIA
<b>PART OF THE PLANT USED</b>	Extracts (Oleoresins) of Spices
<b>CAS</b>	N/A
<b>EINECS</b>	N/A
<b>FEMA</b>	N/A
<b>EXTRACTION METHOD</b>	Super critical fluid extraction by liquid CO <sub>2</sub>

## PHYSICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Description	Yellow to Dark Brownish color flowable 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 spicy 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)	0.8800 to 0.9800	USP<841> Method 1

**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.