

# OZONE NATURALS

Doc No: ON/FG/ SPEC /003

Effective From: 01/01/2021

## PRODUCT NAME:- GINGER OLEORESIN 18%

<b>BOTANICAL NAME</b>	ZINGIBER OFFICINALE ROSCOE
<b>PLANT OF ORIGIN</b>	INDIA
<b>PART OF THE PLANT USED</b>	ZINGIBER OFFICINALE ROOT / RHIZOME
<b>CAS</b>	84696-15-1 ; 8007-08-7
<b>EINECS</b>	283-634-2
<b>FEMA</b>	2523
<b>EXTRACTION METHOD</b>	Super critical fluid extraction by liquid CO <sub>2</sub>

## PHYSICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Description	Dark Yellowish brown to reddish brown color Viscous liquid.	Visually
2.	Solubility	Insoluble in water & miscible with oil and fat-soluble organic solvent.	Visually
3.	Odour	Characteristic spicy, sweet & aromatic Odour	By Odour
4.	Taste	Warm, pungent, biting and cool	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)	0.9500 to 1.1550	USP<841> Method 1
3.	Refractive Index (@ 25°C)	1.4850 to 1.5270	USP<831>
4.	Volatile Oil Content % (v/w)	NLT – 35.0 %	AOAC 962.17
5.	Gingerol Content (%)	NLT – 18.0%	ISO 13685 : 1997

**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.

# OZONE NATURALS

Doc No: ON/FG/ SPEC /003

Effective From: 01/01/2021

## PRODUCT NAME:- GINGER OLEORESIN 30%

<b>BOTANICAL NAME</b>	ZINGIBER OFFICINALE ROSCOE
<b>PLANT OF ORIGIN</b>	INDIA
<b>PART OF THE PLANT USED</b>	ZINGIBER OFFICINALE ROOT / RHIZOME
<b>CAS</b>	84696-15-1 ; 8007-08-7
<b>EINECS</b>	283-634-2
<b>FEMA</b>	2523
<b>EXTRACTION METHOD</b>	Super critical fluid extraction by liquid CO <sub>2</sub>

## PHYSICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Description	Dark Yellowish brown to reddish brown color Viscous liquid.	Visually
2.	Solubility	Insoluble in water & miscible with oil and fat-soluble organic solvent.	Visually
3.	Odour	Characteristic spicy, sweet & aromatic Odour	By Odour
4.	Taste	Warm, pungent, biting and cool	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)	0.9750 to 1.1550	USP<841> Method 1
3.	Refractive Index (@ 25°C)	1.4980 to 1.5470	USP<831>
4.	Volatile Oil Content % (v/w)	NLT – 8.0 %	AOAC 962.17
5.	Gingerol Content (%)	NLT – 30.0%	ISO 13685 : 1997

**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.