



ARUNIMA  
FLAVOURS

# CLOVE BUD OIL

☐ SPICY

## SPECIFICATION DATA SHEET

|               |                        |
|---------------|------------------------|
| CAS NUMBER    | 8000-34-8 ; 84961-50-2 |
| FEMA NUMBER   | 2323                   |
| EINECS NUMBER | 284-638-7              |
| PRODUCT CODE  | AFE003008              |



### ORIGINAL PLANT

Eugenia caryophyllatasyn  
Syzygium aromaticum

### OLFACTIVE DESCRIPTION

Spicy, eugenol, metallic,  
aromatic, cocoa

### RECOMMENDED USES

Ease respiratory problems,  
antiseptic, preparation of food &  
beverages.

### SYNONYM

Laung, caryophyllus  
aromaticus bud oil.

### STORAGE AND STABILITY

Store in a dry, well ventilated area  
in sealed drums, protected from  
sunlight ; shelf life 24 months.

### PHYSICO - CHEMICAL PROPERTIES

|                      |   |   |
|----------------------|---|---|
| PART USED            | → | Buds  |
| APPEARANCE           | → | Light golden yellow<br>coloured liquid                      |
| FLASHPOINT           | → | >100°C  |
| SPECIFIC<br>GRAVITY  | → | 1.030-1.075 @ 20°C  |
| ODOUR                | → | Rich warm, sweet-<br>spicy, woody, slightly<br>bitter odour |
| ORIGIN               | → | Indonesia   |
| REFRACTIVE<br>INDEX  | → | 1.525-1.538 @ 20°C  |
| SOLUBILITY           | → | Insoluble in Water;<br>Soluble in alcohols                  |
| EXTRACTION<br>METHOD | → | Steam Distillation  |

### DISCLAIMER

We believe the above information to be correct but we do not present it as all inclusive and as such should be used as a guide. It is the sole responsibility of the receiver of our product to must exercise their independent judgement in determining its suitability for a particular purpose. Since many factors affect the processing & application of our product, user should carry out their own tests before any particular application.