



ARUNIMA
FLAVOURS

DILL SEED OIL

☐ SPICY

SPECIFICATION DATA SHEET

CAS NUMBER	8006-75-5 ; 90028-03-8
FEMA NUMBER	2383
EINECS NUMBER	289-790-8
PRODUCT CODE	AFE003010



ORIGINAL PLANT

Anethum graveolens

OLFACTIVE DESCRIPTION

Spicy, fresh, carway-like

BENEFITS & RECOMMENDED USES

Aromatherapy, indigestion,
bronchial asthma, flatulence.

SYNONYM

Dillseed

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	→	Seeds
APPEARANCE	→	Pale yellow to coloured liquid
FLASHPOINT	→	57°C
SPECIFIC GRAVITY	→	0.890-0.920 @ 20°C
ODOUR	→	Fresh, warm, spicy, grass-like odour
ORIGIN	→	India
REFRACTIVE INDEX	→	1.480-1.492 @ 20°C
SOLUBILITY	→	Insoluble in Water; Soluble in alcohols
EXTRACTION 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.