

GARLIC HYDROSOL



ARUNIMA
FLAVOURS

☐ SPICY

SPECIFICATION DATA SHEET

CAS NUMBER 8008-99-9
EINECS NUMBER 232-371-1
PRODUCT CODE AFH005015



ORIGINAL PLANT

Allium sativum

OLFACTIVE DESCRIPTION

Powerful hydrosol with numerous nutrients having pungent, spicy and characteristic odour.

BENEFITS & RECOMMENDED USES

It tremendously helps in fighting viruses, bacteria due to its antioxidant and antibacterial properties. It also helps in treating infections.

SYNONYM

Garlic hydrosol, garlic water

STORAGE AND STABILITY

Store in a dry, well ventilated area in sealed drums, protected from sunlight. Store in refrigerator for best results. Shelf life is 24 months.

PHYSICO - CHEMICAL PROPERTIES

PART USED	→	Bulb
APPEARANCE	→	Clear colourless to slightly cloudy liquid
pH	→	4.50 - 7.00
SPECIFIC GRAVITY	→	0.980-1.020 @ 25°C
ODOUR	→	Spicy, warm, characteristic odour
ORIGIN	→	India
REFRACTIVE INDEX	→	1.300-1.350 @ 20°C
SOLUBILITY	→	Insoluble in fixed oils; Soluble in water and alcohols
EXTRACTION METHOD	→	Steam Distilled Hydrosol

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.