

RECTIFIED PEPPERMINT OIL (TERPENELESS) *Mentha arvensis L.*



ARUNIMA
FLAVOURS

☐ MINTY

SPECIFICATION DATA SHEET

CAS NUMBER	90063-97-1; 68917-18-0
EINECS NUMBER	290-058-5
FEMA NUMBER	4219
PRODUCT CODE	AFM001032



PHYSICO - CHEMICAL PROPERTIES

OLFACTIVE DESCRIPTION

Sweet, cooling, mentholic, minty

APPEARANCE → Colourless to pale yellow liquid

FLASHPOINT → 65°C

DENSITY → 0.895 - 0.905 @ 25°C

REFRACTIVE INDEX → 1.450 - 1.465 @ 20°C

SOLUBILITY → 1:4 in ethanol 70°

OPTICAL ROTATION → -20.0° to -17.0°

BENEFITS & RECOMMENDED USES

Flavours and fragrance,
Confectionery, pharmaceuticals
Chewing Gum, Oral Care, etc.

SYNONYMS

Mint, *Mentha arvensis* oil,
corn mint oil, Japanese mint

PACKAGING AND STABILITY

Store in tightly closed containers
in a cool area protected from
sunlight and heat; shelf life is 24
months.

CONSTITUENTS

COMPOSITION

Neo Menthol	7 - 10 %
L-Menthol	38 - 42 %
L-Menthone	18 - 25 %
Iso-Menthone	7 - 14 %
Menthyl Acetate	3.5 - 6 %

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.