

PRODUCT IDENTIFICATION	
Name	Caraway Seeds Oil
Botanical source	Obtained by steam distillation from the dry fruits of <i>Carum carvi L</i>
Botanical family	<i>Apiaceae</i>
Status	Conventional
Dietary certification(s)	Halal certified / Kosher certified
Part of Plant Used	Fruits (seeds)
Production	Steam distillation

REGULATORY STATUS	
FEMA	2238
FDA	182.20
CEE	112
EINECS	288-921-6
CAS TSCA	8000-42-8
CAS EINECS	85940-31-4
RIFM	Monograph 326

PRINCIPAL CHEMICAL CONSTITUENTS			
MYRCENE (%)	Max. 0.10	LIMONENE (%)	3.0 – 10.0
CARVONE (%)	78.0 – 85.0	CIS-DIHYDROCARVONE (%)	0.10 – 2.00
CIS-CARVEOL (%)	Max. 1.0	TRANS-CARVEOL (%)	Max. 1.0

PHYSICAL PROPERTIES	
1. Physical state	Pale yellow to orange yellow liquid
2. Odor/taste	Warm, spicy, woody-herbaceous aroma
3. Solubility in water	Insoluble
4. Solubility in alcohol	Soluble
5. Liposolubility	Liposoluble
6. Refractive index @20°C	1.483 to 1.497
7. Relative Density @20°C	0.902 - 0.965 g/cm ³
8. Optical Rotation (°)	50.0 – 81.0
9. Flash point	59°C
10. Acid value	<6

STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use

We certify that the aforementioned product is 100% pure and natural, is free of any additives, strictly originates from Egyptian raw material, and complies with FCC guidelines

Approved by:	QA	Version:	20 Jan 2019
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