

Techno-aromatic for essential oils

Caraway Essential Oil

Typical Certificate of Analysis

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| Product description | Caraway oil is obtained by steam distillation from the dry ripe fruits of <i>Carum carvi</i> L. |
| Common Name | Caraway oil |
| Synonyms | Caraway seed Essential Oil. |
| Botanical Name | <i>Carum carvi</i> L. |
| Country of Origin | Egypt |
| Method of Extraction | Steam Distillation of the dry ripe fruits of <i>Carum carvi</i> L. |
| Colour and Appearance | Aclear,colourless or Pale Yellow Liquid. |
| Odour | Has an reminiscent of carvone odour |
| Cas. # | 8000-42-8 |
| Fema # | 2238 |
| Flash Point | 145°F |

TECHNICAL SPECIFICATIONS

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| Refractive Index | 1.484 - 1.492 @ 20.°C. |
| Optical Rotation | +70 to +80° |
| Boiling Point | 193.00 - 231.00°C |
| Specific Gravity | 0.902 - 0.912 @ 20.00°C. |
| Freezing point | 15°C to 19°C. |
| Solubility | Insoluble in water, soluble in alcohol,at 20.°C,in 7 volumes of ethanol 80% |
| Action and use | Carminative and flavour |
| Storage | Store in a well-filled, airtight container, protected from light and heat at a temperature not exceeding 25°C. |

GC (gas Chromatographic Analysis);

| COMPONENTS | PERCENTAGE | typical analysis for sample |
|---|------------|-----------------------------|
| 1 Carvone (ketone content)C ₁₀ H ₁₄ O | 53 - 85 | typical 78.5 |
| 2 Limonene | 4 - 9.5 | typical 7.7 |