

PRODUCT NAME **ONION OIL**
PRODUCT CODE **EC 0012**

SPECIFICATIONS

DESCRIPTION

A volatile oil obtained by synthesis. It is soluble in most fixed oils and in mineral oil. Partially soluble in alcohol. It is insoluble in glycerin and in propylene glycol.

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	Oily and crystalline liquid.
COLOR	Amber yellow to amber orange
ODOR AND TASTE	Characteristic at fresh bulbs, aromatics

PHYSICO CHEMICAL CHARACTERISTICS

DENSITY 25°C (g/mL)	1.050 – 1.135
REFRACTIVE INDEX 20°C	1.549 – 1.570

APLICATIONS

Flavoring agent. It is widely used in seasoning, sauces, meat products, consommé, dehydrated soups, canned goods, etc. The dosage varies depending on product type and intensity of flavour desired in the final product. Non-direct product for consumption (NRTE).

CONCENTRATION

0.500 kg of essential oil of onion EC 0012 approximately equivalent to 1000 kg of natural product.

STORAGE

Stored in their original container, closed hermetically, in a fresh place, dry, protected from the dust, the direct light and heat sources.

PACKAGE

1, 5, 10, 25 kg aluminum UN or 5, 20, 50, 180 kg plastic UN containers, include sealed ring. Each package will have to contain identification of the product, lot number, net weight, date of production and expiration date.

ALERGENS AND GMO'S

This product is free of allergens and genetically modified material.

SHELF LIFE

Shelf life is two years if keep as indicated. Shake well before using.

RESEARCH AND DEVELOPMENT DEPARTMENT
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