

PRODUCT NAME **CORIANDER OIL**
PRODUCT CODE **EC 0019**

SPECIFICATIONS

DESCRIPTION

An Oil obtained by the integration of aromatics and essential oil the coriander (*Coriandrum sativium* L). Soluble in fixed oils or fats and in alcohol and insoluble in water.

ORGANOLEPTICS CHARACTERISTICS

APPEARANCE	Oily and transparent liquid.
COLOR	Colorless to slightly yellow.
ODOR AND TASTE	Characteristic to coriander

PHYSICO CHEMICAL CHRACTERISTICS

DENSITY 25°C (g/mL)	0.842 – 0.872
REFRACTIVE INDEX 20°C	1.462 – 1.472
OPTICAL ROTATION 20°C	+ 7.00°– + 15.00°

APLICATIONS

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

STORAGE

Storage in original bottle; in fresh, clean, dry place, free from strange odors and well protected from direct light and away from heat. The containers should be perfectly closed.

PACKAGE

1L aluminum container. Each package will have to contain identification of the product, lot number, net weight, date of production and expiration date.

SHELF LIFE

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

ALLERGENS

This product is allergen free

RESEARCH AND DEVELOPMENT DEPARTMENT
UPDATE: JULY 15, 2022 ING. SEBASTIAN GAYTAN MOTA
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