

73700 Clove oil, rectified

Cloves are the dried flower buds of the clove tree (*Syzygium aromaticum*, also *Eugenia caryophyllata*) with a strong smell and a burning sharp taste. The tree is native in the Moluccas (Spice Islands), evergreen and about ten meters high.

In Europe cloves have been well-known since the early middle Ages. For a long time the Dutch had a monopoly. They shipped the plant mainly from Ambon, and even today cloves pass through Amsterdam and Rotterdam to a large extent. Meanwhile cloves are cultivated world-wide. The best quality comes from the Moluccas, Zanzibar (its island Pemba is the main cultivation area) and Madagascar.

Clove oil is the ethereal oil of cloves, with a spicy smell and a burning taste. It is won by careful steam-distillation. The main component is 70 to 85 % eugenol. It possesses disinfecting properties, like Camphor. Exposed to air it turns brown, and therefore it should be used with caution. Only add drop by drop!

In painting material it was used as a retarder through the last 150 years. For oil painting however take care: Its strong solvng power on lower dye films may lead to blackening.

Sources:

F.Ullmann: Enzyklopädie der technischen Chemie, 8.Band, Berlin und Wien 1931; Wikipdia; Malmaterial und seine Verwendung im Bilde (19. Auflage, 2001), Max Doerner

Technical Data:

INCI:	Eugenia Caryophyllus Leaf Oil
Legal Status 1334/2008/EC:	Flavoring preparation
Grade:	Pure and natural
Composition:	Steam distillation of <i>Eugenia caryophyllata</i> leaves and rectification
CAS No.:	84961-50-2
EINECS:	284-638-7
TSCA:	8000-34-8
FDA:	184.1257
CoE:	188
FEMA:	2325

Specification:

Appearance:	Liquid
Color:	Colorless to yellow
Odor:	Conforming to standard
Density (20°C):	1.028 – 1.053 g/ml
Refractive Index (20°C):	1.528 – 1.537
Optical Rotation (20°C):	-2 – 0°

Additional Information:

Storage conditions: Store full containers tightly closed in a cool dry well ventilated place protected from light and air. Original containers are only suitable for storage if package integrity has not been compromised.

Shelf life: Min. 24 months under the specified storage conditions.