

70150 Terpeneol

Terpeneol, a turpentine alcohol, is obtained from turpentine and purified by fractionation. It is a clear, colorless liquid of peculiarly high viscosity, almost reminiscent of glycerin. Its high viscosity is the main reason for its popularity with artists, who normally only add turpentine to their oil colors during painting, since terpinol prevents the brush marks from levelling. A further advantage is that oil paint applied with this solvent dries completely mat. Because of the scent of lilac, terpeneol is used in the manufacture of soap.

CAS No.:	8000-41-7
EINECS No.:	232-268-1
FEMA:	3045

Physical Data

Appearance (FL M-AP 001):	Liquid, clear, almost colorless
Sensory profile (FL M-SP-002):	Typical sensorial profile by proper application
Flash point (FL ASTM D6450):	90°C
Relative density (FL EuAB 2.2.5):	0.924 – 0.944 (d20/4)
Refraction (FL EuAB 2.2.6):	1.474 – 1.494 (nD20):
Rotation (FL EuAB 2.2.7):	-5° +5° (a20)

Microbiological Information

References:	§ 64 LFBG Methods and ISO-Norm
Total bacteria count:	max. 1000 / g
Yeast:	max. 100 / g
Mold:	max. 100 / g
Enterobacteriaceae:	max 10 / g
Coliforme germs:	negative in 0.1 g
Escherichia coli:	negative in 1 g
Salmonella:	negative in 50 g

Heavy Metals

In the European Flavor Regulation No. 1334/2008 not limits for heavy metals are found. Therefore, the limits are based on the former aroma Directive 88/388/EC.

Arsenic (As):	max. 3 ppm
Cadmium (Cd):	max. 1 ppm
Mercury (Hg):	max. 1 ppm
Lead (Pb):	max. 10 ppm

Information on Nutritional Values

References:	Codex Alimentarius „Guidelines on Nutritional Labelling (CAC/GL-2-1985)“; IOFI „Information Letter No. 1438 – Energy value of flavourings“
Ethanol:	0.00 Wt.% 0.00 Vol.%
Calorific value:	0 kcal/100 g 0 kJ/100 g
Protein	0.0 g/100 g
Carbohydrates:	0.0 g/100 g
Sugar:	0.0 g/100 g
Fat:	0.0 g/100 g
Fibre:	0.0 g/100 g
Salt (NaCl):	0.0 g/100 g

Suitability for Specific Forms of Nutrition

Ovo-Lacto-Vegetarian ¹ :	yes
Vegan ² :	yes
Koscher:	suitable ³

¹ This product does not contain any meat products.

² This product does not contain any animal products including honey.

³ The Koscher Status „suitable“ indicates that the product is suitable for Kosher parve applications. This article is not certified.

Storage and Application

Storage Method:	Store in tightly sealed containers (preferably full) in a cool and dry location. Protect from direct sunlight.
Storage Temperature:	Recommended at room temperature 10-20°C.
Shelf Life:	Stable at least 36 months in suitable, original sealed containers. If stored beyond the recommended shelf-life the quality should be tested before using.
Notice:	When stored in a cool surrounding over a longer period of time, a isomer can crystallize. Redissolving at high temperatures is very slow. Warming up above 40°C is helpful.