

TECHNICAL PRODUCT SPECIFICATION

Product Description: Sage oil
Frey+Lau Article-No.: P0114240

Physical Data

Appearance: liquid, clear, yellowish
Sensoric profile: When used properly typical
sensoric profile
Flashpoint: 58°C
Relative density (d₂₀/4): 0,908 ... 0,928
Refractive index (n_D20): 1,458 ... 1,478
Optical rotation (α₂₀): 0° ... +10°

Microbiology

According to Art. 11 and annex III, 882/2004/EC.

Coloni forming units: max. 1.000/g
Yeast: max. 100/g
Osmotolerant yeast: max. 100/g
Moulds: max. 100/g
Enterobacteriaceae: max. 10/g
Coliform organisms: negativ in 0,1g
Escherichia coli: negativ in 1g
Salmonella: negativ in 50g
Staphylococcus aureus: negativ in 1g
Listeria monocytogenes: negativ in 1g
Pseudomonades: max. 10/g
Clostridium ssp.: max. 10/g
Bacillus cereus: max. 10/g

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Storage and Handling

Storage: In tightly closed, preferably full containers in cool and dark storage area. Protect from light.

Storage temperature: Recommended storage temperature 10-20 °C.

Minimum shelf life: In suitable, originally closed containers minimum 36 months. Analyse the material before use if used after minimum shelf life.

Information on the Producer

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Date of issue: 06.10.2015

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