

BERGAMOT OIL MELITO

Ref. 16275

Version 2RME13 – Revision Date: November 22, 2023

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1. SUBSTANCE

1.1 Product identifier

product trade name	Bergamot Oil Melito - Ref. 16275
relevant identified uses	odour agent / flavouring agent
botanical origin	<i>Citrus bergamia</i> , RISSO et POITEAU
production process	obtained by cold pressing from the outer part of fresh Italian bergamot fruits peel and its derivatives
status	100% Natural Complex Substance
EU name	Bergamot, ext.
EC number	289-612-9
CAS number (EC inventory)	89957-91-5
other CAS number	8007-75-8
RIFM number	1091
FDA number	21CFR182.20
CE number	137
FEMA number	2153
INCI name	citrus aurantium bergamia fruit oil

2. PHYSICAL AND CHEMICAL PROPERTIES

2.1 Organoleptic characteristics

appearance & color	liquid - yellow to green-yellowish
odor	typical Italian bergamot oil, green fresh top note

2.2 Physical & chemical data

analysis	ranges	instruments
relative density d_{25}^{25}	0.8720 ÷ 0.8820	ANTON PAAR - DMA 4500
optical rotation α_D^{20}	+16.00° ÷ +33.00°	Optical Activity - POLAAR 20
refractive index n_D^{20}	1.4640 ÷ 1.4700	ANTON PAAR - RXA 170
peroxides	≤20 mmol/l	CDR - FoodLab
flash point	58 °C (136 °F)	GRABNER - Miniflash FLP
solubility	alcohol - other oils	-

2.3 Key peaks

common name	ranges	instruments
pinenes ($\alpha+\beta$)	≤12.00%	GC - internal method
myrcene	≤2.50%	GC - internal method
limonene	33.00% ÷ 45.00%	GC - internal method
γ -terpinene	5.00% ÷ 9.00%	GC - internal method
linalool	7.00% ÷ 15.00%	GC - internal method
citronellal	≤0.10%	GC - internal method
citronellol	≤0.03%	GC - internal method
citral	≤1.30%	GC - internal method
linalyl acetate	24.00% ÷ 36.00%	GC - internal method
bergaptene	≤3500 ppm	HPLC - internal method
furocoumarins	≤36000 ppm	HPLC - internal method

3. OTHER CERTIFICATIONS

3.1 Statements

Food & Natural (EU - US)	this product is solvents, preservatives and other technical adjuvants free, it is a 100% natural flavouring agent obtained by physical processes only from one botanical source (<i>Citrus bergamia</i> , RISSO et POITEAU), according to Reg. (EC) N. 1334/2008 Art. 3 (2)(d) & Code of Federal Regulation (CFR) Title 21 - 101.22 (a)(3)
Food Allergens Free (EU - US)	this product is single-ingredient , it is a 100% natural flavouring agent obtained by physical processes only from one botanical source (<i>Citrus bergamia</i> , RISSO et POITEAU) and it does not contain any food allergen listed in the Annex II of Reg. (EU) Nr. 1169/2011 nor any of the nine "Major Food Allergens" as defined in the Food Allergy Safety, Treatment, Education, and Research (or FASTER) Act of 2021 of the United States of America.
GMO Free	this product has been obtained from non-genetically modified plants; no enzyme and/or no GMO enzymes have been used during the production process and consequently, with reference to Regulations (EC) 1829/2003 and 1830/2003, it does not contain GMO or GMO-derived product

4. STORAGE / SHELF LIFE

4.1 Precautions for safe storage

container & conditions	to be stored in stainless steel drums, preferably under inert atmosphere (nitrogen) with minimum head space, protected from day-light in a dry, aerated place, away from any heat source and ignition source
temperature	from 5 °C to 21 °C
shelf life	18 months, as per recommended storage conditions