

APEX FLAVORS, INC.



Specification Sheet

Clary Sage Oil - Pure, Undiluted, Therapeutic & Food Grade Product Code# 1423

Physical Characteristics

Ingredient Statement: Clary Sage Oil - *Salvia sciarea* L. - pure and natural.

Physical Characteristics: A pale yellow to yellow liquid.

Aroma and Flavor: A herbaceous and wine-like aroma.

Flash Point (Closed Cup): 200 F. / 93 C.

Refractive Index @ 20C: 1.4580 to 1.4730

Specific Gravity @ 20C: 0.8890 to 0.9320

Specific Gravity @ 25C: 0.8860 to 0.9290

Other Information

Salmonella: NA (Not applicable for this product).

E. Coli O157:H7: NA (Not applicable for this product).

Storage and Shelf Life: Store in tightly sealed full containers in a cool dry area, away from direct sunlight. Shelf-life: 12 months packed in plastic and 36 months packed in glass under stated conditions.

Kosher Status: With Symbol

Notes:

CAS# 8016-63-5

FEMA# 2321

Assay: Not less than 48% not more than 75% esters, calculated as linalyl acetate

Optical rotation: -15 to -1

Insoluble in water. Soluble in ethyl alcohol, mineral oils and most fixed oils.

Disclaimer: Apex Flavors, Inc.'s products are sold exclusively for use in food and drink for human consumption. These products have not been tested, nor have they been deemed safe, for inhalation or use in electronic smoking devices, electronic nicotine delivery systems, and electronic cigarettes or similar devices (collectively "E-Cigarettes"). In supplying this product(s), Apex Flavors, Inc. instructs, and purchasing recipient confirms, that this product(s) will not be used in connection with the manufacture and distribution of E-Cigarettes or any component thereof. Recipients of our products that use them outside of their intended use of food or drink do so at their own risk and without warranty, either expressed or implied, from Apex Flavors, Inc. or its suppliers. The user assumes all liability for loss, injury, damage, or expense resulting from such uses.

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Date Created: Jan 27, 2020