

APEX FLAVORS, INC.



Specification Sheet

Sage Oil, Dalmatian - Pure, Undiluted, Therapeutic & Food Grade Product Code# 1431

Physical Characteristics

Ingredient Statement: Sage Oil - *Salvia officinalis* - pure and natural

Physical Characteristics: A yellowish or greenish liquid.

Aroma and Flavor: Warm camphoraceous, thujone-like aroma.

Flash Point (Closed Cup): 124 F. / 51 C.

Refractive Index @ 20C: 1.4570 to 1.4700

Specific Gravity @ 20C: 0.9060 to 0.9280

Specific Gravity @ 25C: 0.9030 to 0.9250

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: 24 months packed in aluminum and 36 months packed in glass under stated conditions.

Kosher Status: With Symbol

Notes:

CAS# 8022-56-8

FEMA# 3001

Assay: Total thujone content >30% by GC

Optical rotation + 1 to + 29

Solubility: Insoluble in water. Soluble in most fixed oils and in mineral oil. Slightly soluble in propylene glycol.

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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