

Foreverest Resources Ltd

Star Anise Oil

85%

Star anise oil is extracted from natural anise fruits and leaves. It appears clear liquid with no color or light yellow color. Star anise oil is widely used in food flavoring and perfumery.

Substance Identification

Synonyms	Aniseed Extract Pimpinella
CAS	N/A
EINECS	283-872-7
FEMA	N/A

HS.CODE

Molecular Formula

N/A

Molecular Weight

N/A

Application & Uses

- used as flavoring in oral care industry
- used in the production of anethole
- used as food flavoring with approval of China (GB 2760-1996)

Sales Specification

ITEM	VALUE
Appearance	Clear liquid with no color or light yellow color
Odor	Similar to star anise
Anethole Content, %	87 min
Freezing Point, °C	15 min
Optical Rotation, °	-2 to +1
Refractive Index	1.553 to 1.560

Package

- Galvanized Iron Drum, 200kg net each

GHS Hazard Statements

H-Code	no data available
P-Code	no data available
Response	no data available
Storage	no data available
Disposal	no data available

Storage

- flammable materials should be stored in a separate safety storage cabinet or room
- ground all equipment containing material
- keep away from heat
- keep away from sources of ignition
- keep container tightly closed
- keep in a cool, well-ventilated place

Relation Products

- Anisyl Acetate
- Anisylacetone
- Anisyl Alcohol
- p-Anisic Acid

Remark

The above information is believed to be accurate and presents the best explanation currently available to us. We assume no liability resulting from above content. The technical standards are formulated and revised by customers' requirement and us, if there are any changes, the latest specification will be executed and confirmed in the contract.