# Foreverest Resources Ltd

# 八角茴香油[CAS 84650-59-9[]

85%

八角茴香油是从天然八角果实和叶子中提取的。 呈无色或淡黄色透明液体。 八角茴香油广泛用于食品调味剂和香水。

#### Substance Identification

CAS N/A

EINECS 283-872-7

FEMA N/A

#### **HS.CODE**

Molecular Formula	N/A
Moleclar Weight	N/A

# Application & Uses

- 1. 用作口腔护理行业的调味剂
- 2. 用于生产茴香脑
- 3. 国标食品调味剂[GB 2760-1996]

# Sales Specification

ITEM	VALUE
外观	透明液体,无色或浅黄色
气味	八角香气
茴香脑含量(%)	87 min
冰点 (℃)	15 min
旋光度(°)	-2 to +1
折光系数	1.553 to 1.560

## Package

• 镀锌铁桶, 200公斤

#### **GHS Hazard Statements**

## Storage

- 单独贮存于独立仓库
- 仓库地面铺有接地材料
- 远离火苗、明火、火源
- 密封贮存于通风、阴凉、干燥处

#### **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.

Manage consent