


DOGASA
TECHNICAL DATA SHEET

Product : Thyme Oil

Product code : DGS-E-0087

Description : The product is natural and is obtained by the steam distillation of Thymus Vulgaris

Parameters	Specification	Protocol
Organoleptic Characteristics		
Color & Appearance	Colorless to pale Yellow	In House method
Aroma & Flavor	Warm spicy pungent & typical odor of thyme	In House method
Physico –Chemical Specifications		
Specific gravity @ 25deg	0.880 – 0.950	AOAC Method
Refractive Index @ 20deg	1.480 – 1.535	AOAC Method
Optical Rotation	-3 to 1	FCC Method
Assay By GC		
Thymol Content	Min. 40%	EOA Method

Kosher : Certified by TURCERT TURKEY.

GMO Status : The product is free from Genetically Modified Organisms

Flavoring Status : Natural according to US (21 CFR 101-22) and EC (1334/2008) and does not contain allergens

Intended Use : Food flavoring

Dispersibility : Can be dispersed in suitable carriers like salt, dextrose etc.

Recommended Storage: Store in air tight containers in cool and dry place away from light& heat

Handling : Stir well before use. Avoid Contact with skin and eyes.

Shelf Life : Best before 12months from the date of manufacturing under specified Storage condition.

For DOGASA NATURAL AND AROMATIC OILS FACTORY



Manager R&D

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