

# Specification Sheet

## Dillweed Oil

### Description:

The oil is a clear to pale yellow liquid obtained from the steam distillation of the overground parts of the plant *Anethum Graveolens* L.

### Organoleptic:

This material has a strong odor of dillweed. Oils conveying this description will conform to previously accepted standards within the range of natural difference occurring due to time and crop year variations.

### Physical Constants:

#### Test Method

Specific Gravity @ 25 C	0.884-0.900	FCC *
Refractive Index @ 20 C	1.480-1.485	FCC *
Optical Rotation	+84 deg. to +95 deg.	FCC *

### Analytical Composition:

Carvone @ 30-45% **	Capillary GLC
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### Packaging and Storage:

The oil is contained in sealed, clean, galvanized drums. All drums are stored indoors away from extreme temperature variations.

\* FCC- Food Chemical Codex (Third Edition)

\*\* Carvone level depends on customer specifications.