

Chios Gum Mastic - Chios Mastiha

Product Characteristics

Chios Gum Mastic – Chios Mastiha is the air-dried, resinous exudation from *P. Lentiscus L.* (Fam. Anacardiaceae), a shrub of small evergreen tree that is native to the Mediterranean region and principally cultivated on the Greek island of Chios. Gum Mastic is **100% natural** product of certified origin and does not contain any harmful substance or any additives, which could have damaging effects for the consumer.

<i>Commercial name</i>	: Chios Gum Mastic – Chios Mastiha
<i>Scientific name</i>	: Pistacia Lentiscus
<i>Natural occurrence</i>	: Concrete of Pistacia Lentiscus var. Chia
<i>Type of Product</i>	: Natural Resin – Elastic Gum
<i>Description</i>	: Transparent/opaque crystalline granules in a teardrop shape. The granules colour is off-white to yellowish and they present a characteristic, green and balsamic odour
<i>Solubility</i>	: Insoluble in water (~1%) Soluble in: isopropyl alcohol, acetone, hexane, methanol, chloroform, diethyl ether, n-butyl ether
<i>Density (20 °C)</i>	: ~ 1 gr/ml (0,96 - 1,08 gr/ml)
<i>Softening Point</i>	: 45 – 55°C
<i>Melting Range</i>	: 85 – 105°C
<i>Moisture</i>	: Max. 2 %
<i>Total Ash (550°C)</i>	: Max. 0.2 %
<i>Impurities</i>	: Max. 1.5 %
<i>Typical Chemical Composition</i>	: <ul style="list-style-type: none"> • Essential Oil (Mastic Oil) : 1 – 3 % • Masticadienonic acid : 10 – 15 % • Isomasticadienonic acid : 10 – 15 % • Other triterpenic acids, aldehydes & alcohols : 45 – 55 % • poly-β-myrcene - natural polymer : 20 – 25 %
<i>Danger identification</i>	: No specific hazard known
<i>Thermal decomposition</i>	: Stable under normal conditions of use
<i>Hazardous reactions</i>	: None under normal conditions
<i>Hazardous decomposition</i>	: None
<i>Storage</i>	: Keep in a cool & dry place - Store in closed containers
<i>Acceptance</i>	: The Council of Europe (1981) included mastic gum in the list of plants and parts thereof, which are acceptable for use in foods

This product corresponds with the regulations of the European food legislations. This specification is carefully drawn up and represents our current knowledge. However, we are not liable for any damage resulting from wilful acts or gross negligence.

We guarantee therefore a proper quality within our general conditions of sales.

