

# CLOVE BUDS ORGANIC OIL

# B3200

## IDENTIFICATION

Natural essential oil obtained by steam distillation exclusively from dried buds of cultivated *Eugenia caryophyllata* (syn : *Syzygium aromaticum* (L.) Merr. & L.M.Perry ( syn : *Eugenia caryophyllus* (Spreng.) Bullock & S.G.Harrison)). \*

Country of gathering and manufacturing : **MADAGASCAR**

ORGANIC (reg.834/2007/EC) : Yes

## ORGANOLEPTIC AND ANALYTICAL DATA

**Odour** : spicy family / clove, cocoa  
**Appearance** : colourless to light yellow liquid \*

GC profile : conforms to standard  
(area %) eugenol : 72-82%  
Specific gravity (D20/20) : 1.037-1.060  
Refractive index (ND20) : 1.520-1.540

## LEGISLATION

- **Inventories:**

N° CAS TSCA Active, DSL, AICS, PICCS, IECSC, ISHL, KECI, NZIoC, TCSI : 8000-34-8 \*  
N° CAS EINECS : 84961-50-2  
N° EC : 284-638-7

- **For perfumery and cosmetic uses:**

**INCI name (CosIng):** 100% EUGENIA CARYOPHYLLUS BUD OIL  
**INCI name (PCPC):** 100% EUGENIA CARYOPHYLLUS (Clove) BUD OIL  
China: INCI listed in IECIC 30 June 2014

- **For food use<sup>(1)</sup>:**

<sup>(1)</sup> Inventories registration does not guarantee food grade status, use in food / flavor applications is under customer responsibility.

N° FEMA: 2323

N°FDA: 184.1257

N° CoE: 188

## SHELF LIFE AND STORAGE

Shelf life : 24 months, stored at a temperature < 25°C, in closed original containers and protected from air and light.

Flash point : > 100°C (closed cup)

### **Issue date: 16/04/2019 – Version 2**

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