

YLANG II MADA ORG OIL**B3268****ORGANIC ESSENTIAL OIL****IDENTIFICATION**

Natural essential oil obtained by steam distillation exclusively from fresh flowers of cultivated Ylang-ylang (*Cananga odorata* (Lam.) Hook.f. & Thomson).

Country of gathering and manufacturing : **MADAGASCAR**

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

ORGANOLEPTIC AND ANALYTICAL DATA

Odour : floral family / fruity, green, slightly smoky
Appearance : colourless to light yellow liquid

GC profile : conforms to standard
Specific gravity (D20/20) : 0.922-0.942
Refractive index (ND20) : 1.496-1.511
Optical rotation (α D20) : -58° to -30°

LEGISLATION**• Inventories:**

N° CAS TSCA Active, DSL, AICS, PICCS, IECSC, ISHL, KECI, NZIoC, TCSI : 8006-81-3
N° CAS EINECS : - / 83863-30-3
N° EC : 947-049-2 / 281-092-1

• For perfumery and cosmetic uses:

INCI name (CosIng and PCPC): 100% CANANGA ODORATA FLOWER OIL
China: INCI listed in IECIC 30 June 2014

• For food use⁽¹⁾:

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

N° FEMA: 3119

N°FDA: 182.20

N° CoE: 103

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)

* Amended data compared with our previous version

Issue date: 05/03/2020 – Version 1

This data sheet is completed to the best of our knowledge at the indicated date about above product(s) and remains the property of the issuer. As such the given information remains confidential.

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