

YLANG COMOROS EXTRA S ORG OIL

ORGANIC ESSENTIAL OIL

B3340**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 : **COMOROS**
Kosher : Yes
Halal : Yes
ORGANIC (reg.834/2007/EC) : Yes

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ORGANOLEPTIC AND ANALYTICAL DATA

Odour : floral family / polish, fruity, solar
Appearance : light yellow to yellow liquid
GC profile : conforms to standard
Specific gravity (D20/20) : 0.970-0.976
Refractive index (ND20) : 1.497-1.505
Optical rotation (α D20) : -33° to -13°

LEGISLATION**• Inventories:**

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

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• 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 : 88°C (closed cup)

* Amended data compared with our previous version

Issue date: 12/11/2020 – Version 3

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