

	<b>B971</b> <b>YLANG MADAGASC I ORGANIC OIL</b>	Date : 02/08/2024 V 1
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Only for industrial use

## 1 - IDENTIFICATION

Type of product :	Organic Essential Oil
Botanical name :	Cananga odorata (Lam.) Hook. f. et Thomson, forma genuina
Part of plant :	Flower
Country of manufacturing :	MADAGASCAR
Process :	Distillation
Natural content :	100,00 %

Preservative agent / Antioxidant / Preservative :

Designation	N° CAS	%
None	None	None

Carrier :

Designation	N° CAS	%
None	None	None

## 2 - PRODUCT CERTIFICATIONS

Kosher certification :	No
Halal certification :	No
Others :	ORGANIC : Coming from organic farming, certified by Ecocert France SAS FR-BIO-01

## 3 - ORGANOLEPTIC AND ANALYTICAL DATA

Odour :	Flowered and jasmined
Appearance :	Liquid may become cloudy over time.
Color :	Light yellow to dark orange
Specific gravity (D20/20) :	0,9250 / 0,9600
Refractive Index (ND20) :	1,4950 / 1,5100
Optical Rotation at 20 °C :	-58,0000 / -10,0000 °
GC profile (area%) :	Conforms to standard
GC(area%) Methyl paracresol :	2,00 / 15,00 %
GC(area%) Linalool :	0 / 23,00 %
GC(area%) Germacrene D :	6,00 / 24,00 %
GC(area%) Trans Trans alpha farnesene :	2,00 / 17,00 %
GC(area%) Geranyl acetate :	2,00 / 17,00 %
GC(area%) Benzyl benzoate :	0 / 14,00 %

This computerized document is not signed

Golgemma

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**4 - REGULATION****INVENTORIES**

N° CAS TSCA : 8006-81-3  
N° CAS EINECS : 83863-30-3  
N° EC : 281-092-1

Country inventories	Listed	Country inventories	Listed
TSCA Active	Yes	ISHL	Yes
EINECS	Yes	KECI	Yes
AIIC	Yes	PICCS	Yes
DSL	Yes	NzLOC	Yes
nDSL	No	TCSI	Yes
IECSC	Yes		

**FOOD**

Inventories registration does not guarantee food grade status, use in food applications is under customer responsibility.

Food allergens (EC Regulation n° 1169/2011) : None

**INVENTORIES :**

N° FEMA : 3119  
N° CoE : 103  
N° FDA : 182.20

**FRAGRANCE AND COSMETIC**

INCI name (CosIng) : 100% CANANGA ODORATA FLOWER OIL  
INCI name (PCPC) : 100% CANANGA ODORATA FLOWER OIL  
INCI IECIC : Listed  
INCI IECIC : CANANGA ODORATA FLOWER OIL

**5 - PACKAGING, HANDLING, STORAGE AND SHELF LIFE**

Store in the original closed container ambient temperature between 15°C and 25°C protected from air and light.

Shelf life : 36 Months

All our packaging are approved for food contact according to current European regulation.

**6 - MISCELLANEOUS**

*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.*

*The information above is given for guidance only. Although the greatest care has been taken to ensure its accuracy, changing regulations and individual product characteristics may require specification modifications or make it necessary to disclaim any warranty, expressed or implied, or liabilities. It belongs to the user, under his responsibility, to ensure the conditions and possibilities of use of the product(s), in particular with regard to laws and regulations. It's important to remind that the certifications and the manufacturing practices and environment are related to the grade (food/non-food) of the products. In case of dispute relating to the information communicated pursuant to regulations, only regulations in force shall prevail.*

*This computerized document is not signed*

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