

TECHNICAL DATA SHEET

CHAMOMILE WATER CONCENTRATE F0454

IDENTIFICATION

Natural chamomile water concentrate obtained by solvent extraction of chamomile water, which is produced by steam distillation exclusively from fresh flowering tops of cultivated chamomile *Ormenis multicaulis* Braun-Blanq. & Maire (Syn. *Cladanthus mixtus* (L.) Chevall.).

Chamomile water reconstitution: add 0.02% of chamomile water concentrate in water, stir 2 hours (with or without preservative) at room temperature, filter (25µm) and store in cool place protected from air and light. The maximum amount of chamomile water reconstitution in the final product should be adapted depending on the IFRA category and cosmetic regulations.

Country of gathering and manufacturing : **MOROCCO** Botanical family : Asteraceae Kosher : Yes

ORGANOLEPTIC AND ANALYTICAL DATA

Odour	: agrestic family / herbaceous, powerful, slightly minty
Appearance	: orange to orange brown liquid
GC profile	: conforms to standard
Specific gravity (D20/20)	: 0.900-0.930
Refractive index (ND20)	: 1.47-1.48
Solubility (20°C)	: soluble at 1% in vegetable oils

LEGISLATION

• Inventories:

 N° CAS TSCA Active, DSL, AICS, PICCS, KECI, IECSC, NZIOC, TSCI : 68916-68-7

 N° CAS EINECS
 : 92202-02-3

 N° EC
 : 296-034-0

• For perfumery and cosmetic uses: INCI name (Cosing and PCPC): 100% ORMENIS MULTICAULIS EXTRACT China: INCI listed in IECIC 30 June 2014 Uses: skin care (mature, dry, sensitive, dull and acneic skin), hair care, make-up

SHELF LIFE AND STORAGE

Flash point

: 24 months, stored at a temperature < 25°C, in closed original containers and protected from air and light. : >100°C (closed cup)

* Amended data compared with our previous version

Issue date: 10/04/2019 – Version 2

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