

ELEMI OIL HEART

F1236

IDENTIFICATION

Natural essential oil obtained by distillation and fractional distillation exclusively from fresh exudate of wild *Canarium luzonicum* (Blume) A. Gray (syn: *Canarium commune* L.). *

Country of gathering : PHILIPPINES
Country of manufacturing : FRANCE

ORGANOLEPTIC AND ANALYTICAL DATA

Odour : conifer-terpenic family / lime, olibanum, pepper *
Appearance : colourless to light yellow liquid

GC profile : conforms to standard
Specific gravity (D20/4) : 0.832-0.858
Refractive index (ND20) : 1.464-1.482

LEGISLATION

- Inventories:**

N° CAS TSCA Active, DSL, AICS, PICCS, KECI, IECSC, ISHL, NZIoC, TCSI : 8023-89-0 *
N° CAS EINECS : 9000-75-3/97675-63-3
N° EC : 232-557-2/307-636-0

- For perfumery and cosmetic uses:**

INCI name (CosIng and PCPC): 100% CANARIUM COMMUNE GUM 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: 2408

N°FDA: 172.510

N° CoE: 104

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 : 53°C (closed cup)

* Amended data compared with our previous version

Issue date: 09/04/2019 – Version 3

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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