

TECHNICAL DATA SHEET

LAVENDER WATER CONCENTRATE F1704

IDENTIFICATION

Natural lavender water concentrate obtained by solvent extraction of lavender water, which is produced by distillation exclusively from fresh flowering tops of cultivated *Lavandula angustifolia Miller (Syn. Lavandula officinalis Chaix).*

Lavender water reconstitution: add 0.02% of lavender 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 lavender water reconstitution in the final product should be adapted depending on the IFRA category and cosmetic regulations.

Country of gathering and manufacturing : **BULGARIA** Halal : Yes

ORGANOLEPTIC AND ANALYTICAL DATA

Odour Appearance	: agrestic family / floral, woody, hay : light yellow liquid	
GC profile	: conforms to standard	
Specific gravity (D20/20)	: 0.870-0.930	
Refractive index (ND20)	: 1.440-1.500	
Solubility (20°C)	: soluble at 1% in vegetable oils	

LEGISLATION

•	Inventories:		
	N° CAS TSCA Active, DSL, AICS, PICCS, KECI, IECSC, NZIoC, TCSI	: 8000-28-0	
	N° CAS EINECS	: 84776-65-8	
	N° EC	: 283-994-0	

 For perfumery and cosmetic uses: INCI name (CosIng): 100% LAVANDULA ANGUSTIFOLIA FLOWER EXTRACT INCI name (PCPC): 100% LAVANDULA ANGUSTIFOLIA (LAVENDER) FLOWER EXTRACT 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: 2620 N° FDA: 182.20 N° CoE: 257

SHELF LIFE AND STORAGE

Shelf life: 24 months, stored at a temperature < 25°C, in closed original containers and
protected from air and light.
: 93°C (closed cup)

* Amended data compared with our previous version

Issue date: 03/05/2019 - 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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