

LAVENDER MAILLETTE OIL**F7435****IDENTIFICATION**

Natural essential oil obtained by distillation exclusively from fresh flowering tops of cultivated *Lavandula angustifolia* Miller (Syn: *Lavandula officinalis* Chaix). *

Country of gathering and manufacturing : **FRANCE**
Kosher : Yes

ORGANOLEPTIC AND ANALYTICAL DATA

Odour : agrestic family / fruity, woody, fatty, spicy
Appearance : light yellow liquid

GC profile : conforms to standard
Specific gravity (D20/4) : 0.880-0.890
Refractive index (ND20) : 1.455-1.460
Optical rotation (α D20) : -12.5° to -9.5°

LEGISLATION**• Inventories:**

N° CAS TSCA Active, DSL, AICS, PICCS, KECI, IECSC, NZIoC, TCSI : 8000-28-0 *
N° CAS EINECS : 90063-37-9 (related to 84776-65-8)
N° ISHL : 11-(1)-691 *
N° EC : 289-995-2 (related to 283-994-0)

• For perfumery and cosmetic uses:

INCI name (CosIng): 100% LAVANDULA OFFICINALIS FLOWER OIL
INCI name (PCPC): 100% LAVANDULA ANGUSTIFOLIA (LAVENDER) 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: 2622

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.
Flash point : 78°C (closed cup)

* Amended data compared with our previous version

Issue date: 03/05/2019 – 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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