

# LAVANDIN SUPER OIL

**F7540**

## IDENTIFICATION

Natural essential oil obtained by distillation exclusively from flowering tops of cultivated *Lavandula x intermedia* Emeric ex Loisel. (Syn *Lavandula hybrida* Reverchon / *Lavandula x burnatii* Briquet). \*

Country of gathering and manufacturing : **FRANCE**

Kosher : Yes  
Halal : Yes

## ORGANOLEPTIC AND ANALYTICAL DATA

Odour : agrestic family / amylic, earthy, camphoric \*  
Appearance : light yellow liquid

GC profile : conforms to standard  
Specific gravity (D20/4) : 0.886-0.896  
Refractive index (ND20) : 1.456-1.461  
Optical rotation ( $\alpha$ D20) : -9° to -6°

## LEGISLATION

- **Inventories:**

N° CAS TSCA Active, DSL, AICS, PICCS, KECI, IECSC, NZIoC, TCSI : 8022-15-9 \*  
N° CAS EINECS : 91722-69-9  
N° ISHL : 11-(1)-1385  
N° EC : 294-470-6

- **For perfumery and cosmetic uses:**

**INCI name (CosIng and PCPC):** 100% LAVANDULA HYBRIDA OIL  
China: INCI listed in IECIC 30 June 2014

- **For food use<sup>(1)</sup>:**

<sup>(1)</sup> Inventories registration does not guarantee food grade status, use in food / flavor applications is under customer responsibility.

N° FEMA: 2618

N° FDA: 182.20

N° CoE: 2071

## 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 : 80°C (closed cup)

\* Amended data compared with our previous version

### **Issue date: 26/04/2019 – Version 3**

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