

CLARY SAGE PAYS GC OIL

F7860

IDENTIFICATION

Natural essential oil obtained exclusively by steam distillation from fresh aerial part of cultivated *Salvia sclarea* L. *

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

ORGANOLEPTIC AND ANALYTICAL DATA

Odour : agrestic family / lavandin, earl grey, whisky facet
Appearance : colourless to brown yellow liquid

GC profile : conforms to standard
Specific gravity (D20/4) : 0.890-0.902
Refractive index (ND20) : 1.453-1.463
Optical rotation (α D20) : -20° to -10°

LEGISLATION

- **Inventories:**

N° CAS TSCA Active, DSL, AICS, PICCS, IECSC, ISHL, KECI, NZIoC, TCSI : 8016-63-5 *
N° CAS EINECS : 84775-83-7
N° EC : 283-911-8

- **For perfumery and cosmetic uses:**

INCI name (CosIng): 100% SALVIA SCLAREA OIL
INCI name (PCPC): 100% SALVIA SCLAREA (CLARY) 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: 2321

N°FDA: 182.20

N° CoE: 415

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 : 84.5°C (closed cup)

* Amended data compared with our previous version

Issue date: 03/05/2019 – Version 2

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