

HELICHRYSUM ORGANIC OIL

N3448

IDENTIFICATION

Natural essential oil obtained by distillation exclusively from fresh flowering tops of cultivated *Helichrysum italicum* G. Don (Syn *Helichrysum angustifolium* (Lam.) DC.). *

Country of gathering and manufacturing : **MOROCCO**
ORGANIC (reg.834/2007/EC) : Yes
USDA-NOP (7 CFR Part 205) : Yes

ORGANOLEPTIC AND ANALYTICAL DATA

Odour : spicy family / herbaceous, fruity, woody *
Appearance : yellow liquid

GC profile : conforms to standard
Specific gravity (D20/20) : 0.895-0.915
Refractive index (ND20) : 1.472-1.482

LEGISLATION

- **Inventories:**

N° CAS TSCA Active, AICS, DSL, IECSC, ISHL, KECI, NZIoC, PICCS, TCSI : 8023-95-8 *
N° CAS EINECS : 90045-56-0
N° EC : 289-918-2

- **For perfumery and cosmetic uses:**

INCI name (CosIng and PCPC): 100% HELICHRYSUM ITALICUM FLOWER 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: 2592

N°FDA: 182.20

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 : 48°C (closed cup)

* Amended data compared with our previous version

Issue date: 06/08/2019 – 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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