

TECHNICAL DATA SHEET

# JUNIPER BERRIES OIL ORG ORGANIC ESSENTIAL OIL

## **IDENTIFICATION**

Natural essential oil obtained by distillation exclusively from berries of Juniperus communis L.

Country of gathering and manufacturing : MACEDONIA

# **ORGANOLEPTIC AND ANALYTICAL DATA**

Odour	: conifer-terpenic family / resinous, spicy, fatty
Appearance	: colourless to light yellow liquid
GC profile	: conforms to standard
Specific gravity (D20/4)	: 0.850-0.870
Refractive index (ND20)	: 1.471-1.483
Optical rotation (αD20)	: -15° to -5°

### LEGISLATION

- Inventories: N° CAS TSCA Active, DSL, AIIC, PICCS, KECI, IECSC, NZIoC, TCSI : 8002-68-4 N° CAS EINECS : 84603-69-0 N° EC : 283-268-3
- For perfumery and cosmetic uses: INCI name (Cosing and PCPC): 100% JUNIPER COMMUNIS FRUIT 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: 2604 N° FDA: 182.20 N° CoE: 249

# SHELF LIFE AND STORAGE

Shelf life: 12 months, stored at a temperature < 25°C, in closed original containers and<br/>protected from air and light.Flash point: 38,5°C (closed cup)

\* Amended data compared with our previous version

#### Issue date: 11/03/2021 – 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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