

**LAVENDER ABSOLUTE HEXANE****P00543813000****IDENTIFICATION**

Natural extract obtained by solvent extraction exclusively from fresh flowering tops of cultivated *Lavandula angustifolia* Miller (*Syn. Lavandula officinalis* Chaix). \*

Country of gathering : **BULGARIA, FRANCE**  
Country of manufacturing : **FRANCE**

**ORGANOLEPTIC AND ANALYTICAL DATA**

Odour : agrestic family / hay, warm, honeyed  
Appearance : brown green, heterogeneous, sometimes cloudy (warm to homogenize)  
GC profile : conforms to standard  
Solubility (20°C) : soluble 10% w/w in ethanol 96%

**LEGISLATION****• Inventories:**

N° CAS TSCA Active, DSL, AICS, PICCS, KECI, IECSC, NZIoC, TCSI : 8000-28-0 \*  
N° ISHL : 11-(1)-689  
N° CAS EINECS : 84776-65-8  
N° EC : 283-994-0

**• For perfumery and cosmetic uses:**

**INCI name (CosIng):** 100% LAVANDULA ANGUSTIFOLIA EXTRACT  
**INCI name (PCPC):** 100% LAVANDULA ANGUSTIFOLIA (LAVENDER) FLOWER EXTRACT  
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: 2620

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 : >100°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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