

# MYRTLE OIL

# **P00627889000**

## IDENTIFICATION

Natural essential oil obtained exclusively from fresh leaves of wild *Myrtus communis* L. \*

Country of gathering and manufacturing : **MOROCCO**

## ORGANOLEPTIC AND ANALYTICAL DATA

Odour : agrestic family / camphoric, floral \*  
Appearance : light yellow to dark yellow liquid

GC profile : conforms to standard  
Specific gravity (D20/20) : 0.900-0.925  
Refractive index (ND20) : 1.460-1.472  
Optical rotation ( $\alpha$ D20) : +15° to +27°

## LEGISLATION

- **Inventories:**

N° CAS TSCA Active, DSL, AICS, PICCS, KECI, IECSC, ISHL, NZIoC, TCSI : 8008-46-6 \*  
N° CAS EINECS : 84082-67-7  
N° EC : 282-012-8

- **For perfumery and cosmetic uses:**

**INCI name (CosIng and PCPC):** 100% MYRTUS COMMUNIS 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: -

N°FDA: 172.510

N° CoE: 300

## 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 : 45°C (closed cup)

\* Amended data compared with our previous version

### **Issue date: 19/06/2019 – 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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