

ELEMI RESINOID 70%/BB**P81168087000****IDENTIFICATION**

Natural extract from fresh exudate of wild *Canarium luzonicum* (Blume) A. Gray (syn : *Canarium commune* L.). *

Synthetic diluter (benzyl benzoate): 30%. *

Country of gathering (elemi) : **PHILIPPINES** *

Country of manufacturing : **FRANCE**

Kosher : Yes *

ORGANOLEPTIC AND ANALYTICAL DATA

Odour : conifer-terpenic family / spicy, citrus, olibanum, fennel *

Appearance : yellow to rosy beige, pasty *

GC profile : conforms to standard

Acid value (NFT 75-103) : ≤ 20mg KOH/g

LEGISLATION**• Inventories:**

N° CAS TSCA Active, DSL, AICS, PICCS, KECI, IECSC, ISHL, NZIoC, TCSI : 8023-89-0 /120-51-4 *

N° CAS EINECS : 9000-75-3/120-51-4

N° EC : 232-557-2 /204-402-9

• For perfumery and cosmetic uses:

INCI name (CosIng and PCPC): 70% CANARIUM LUZONICUM GUM EXTRACT / 30% BENZYL BENZOATE *

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: 2408/2138

N°FDA: 172.510/172.515

N° CoE: 104/262

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: 09/04/2019 – 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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