

# LABDANUM COLOURLESS INCO 30 P81944008000

## IDENTIFICATION

Natural extract obtained exclusively from labdanum gum of wild <i>Cistus ladaniferus</i> L.	: 30%	*
Synthetic isopropyl myristate	: 69%	*
Synthetic caprylic/capric triglycerides	: 1%	*

Country of gathering (labdanum) : **SPAIN**  
Country of manufacturing : **FRANCE**

## ORGANOLEPTIC AND ANALYTICAL DATA

Odour : ambery family / woody, flint, balsamic, soft \*

Appearance : green yellow to orange yellow liquid to partially crystallised \*

GC profile : conforms to standard  
Specific gravity (D20/20) : 0.877-0.917  
Refractive index (ND20) : 1.440-1.460

## LEGISLATION

- **Inventories:**  
N° CAS TSCA Active, AICS, DSL, IECSC, ISHL, NZIoC, PICCS, TCSI : 8016-26-0/110-27-0/73398-61-5 \*  
N° CAS EINECS : 89997-74-0/110-27-0/73398-61-5  
N° EC : 289-711-7/203-751-4/277-452-2

- **For perfumery and cosmetic uses:**  
Conforms

- **For food use<sup>(1)</sup>:**  
*(1) Inventories registration does not guarantee food grade status, use in food / flavor applications is under customer responsibility.*

N° FEMA: 2610/3556/-

N°FDA: 172.510/-/182.860

N° CoE: 134/386/-

## 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: 26/07/2019 – 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.*

*The information above is given for guidance only. Although the greatest care has been taken to ensure its accuracy, changing regulations and individual product characteristics may require specification modifications or make it necessary to disclaim any warranty, expressed or implied, or liabilities. It belongs to the user, under his responsibility, to ensure the conditions and possibilities of use of the product(s), in particular with regard to laws and regulations. It's important to remind that the certifications and the manufacturing practices and environment are related to the grade (food/non-food) of the products. In case of dispute relating to the information communicated pursuant to regulations, only regulations in force shall prevail.*