

PATCHOULI MD OIL**P83344009000****IDENTIFICATION**

Natural rectified essential oil obtained by molecular distillation exclusively from leaves of cultivated *Pogostemon cablin* (Blanco) Benth. *

Country of gathering : **INDONESIA**
Country of manufacturing : **FRANCE**

ORGANOLEPTIC AND ANALYTICAL DATA

Odour : moss family / humic, earthy *

Appearance : yellow to orange yellow liquid *

GC profile : conforms to standard

Specific gravity (D20/20) : 0.952-0.972

Refractive index (ND20) : 1.500-1.515

LEGISLATION

- **Inventories:**
N° CAS TSCA Active, DSL, AICS, PICCS, KECI, IECSC, ISHL, NZIoC, TCSI : 8014-09-3 *
N° CAS EINECS : -
N° EC : 939-227-3 (related to 282-493-4) *
- **For perfumery and cosmetic uses:**
- **INCI name (CosIng):** 100% POGOSTEMON CABLIN LEAF OIL *
- **INCI name (PCPC):** 100% POGOSTEMON CABLIN OIL
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: 2838

N° FDA: 172.510

N° CoE: 353

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 : 114.5°C (closed cup)

* Amended data compared with our previous version

Issue date: 24/05/2019 – Version 4

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