



MANUFACTURING PROCESS

Absolute obtained by extraction with ethanol of the concrete of Mimosa from Morocco.
Acacia decurrens Willd. var. mollis

DESCRIPTION

Odour : delicate, honeyed
Appearance : pasty mass at room temperature
Colour : Yellow, Green, amber
Afnor / ISO : /
Main components :
Alkanes, alkenes, triterpenoids (lupeol and lupenone)

PHYSICO-CHEMICAL DATA

Relative density : Not applicable
Refractive index : Not applicable
Optical rotation at 20°C : Not applicable
Peroxide value : < 20 mmol/L
Flash point : 100 °C
Solubility : Soluble in ethanol 96% (V/V)

LEGISLATION

CAS-No. (TSCA) : 8031-03-6
CAS EINECS : 98903-76-5
FEMA : /
FDA : /
CoE : 7n
EINECS : 308-877-4
FCC : Not registered
RIFM monograph : Yes

STORAGE - TRANSPORT - HANDLING

Storage conditions :
Store in a well-ventilated place. Keep cool.
Shelf life :
12 months from despatching date on, under normal storage conditions.
Labelling :
not regulated
Customs code : 3301294100

INCI NAME : ACACIA DECURRENS EXTRACT
Regulation (EC) 1334/2008 : Flavouring preparation (as per article 3.2.d.ii)
IFRA restrictions (Amendment 49) : Not explicitly regulated by IFRA. It contains maximum 0.1% anisyl alcohol ; 0.1% benzyl alcohol ; 0,015% p-methoxybenzaldehyde classified "R" (restricted) ; 0.1% linalool classified "S" (specified) and 0.01% 7-methoxycoumarin classified "P" (prohibited).
CMR naturally present(s) : Hexane <= 0.01%
Résidual solvent(s) : Ethanol <2%, hexane <0.01%

Analysis method : gas chromatography (GC/FID) area % according to normalization method (ISO 7609 and 11024). Detection limit : 100ppm.