

PETITGRAIN BERGAMOT

Ref. 26447

Version 3RME05 – Revision Date: September 22, 2023

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1. SUBSTANCE

1.1 Product identifier

product trade name	Petitgrain Bergamot - Ref. 26447
relevant identified uses	odour agent
botanical origin	<i>Citrus bergamia</i> , RISSO et POITEAU
production process	obtained by steam distillation of bergamot tree leaves
status	100% Natural Complex Substance
EU name	Bergamot, ext.
EC number	289-612-9
CAS number (EC inventory)	89957-91-5
other CAS number	8007-75-8
INCI name	citrus bergamia leaf oil

2. PHYSICAL AND CHEMICAL PROPERTIES

2.1 Organoleptic characteristics

appearance & color	liquid – amber to yellow
odor	typical petitgrain bergamotier note

2.2 Physical & chemical data

analysis	ranges	instruments
relative density d_{25}^{25}	0.8790 ÷ 0.8940	ANTON PAAR - DMA 4500
optical rotation α_D^{20}	-12.00° ÷ +8.00°	Optical Activity - POLAAR 20
refractive index n_D^{20}	1.4525 ÷ 1.4625	ANTON PAAR - RXA 170
peroxides	≤20 mmol/l	CDR - FoodLab
flash point	80 °C (176 °F)	GRABNER - Miniflash FLP
solubility	alcohol - other oils	-

2.3 Key peaks

common name	ranges	instruments
myrcene	≤1.50%	GC - internal method
limonene (VOC component)	≤11.00%	GC - internal method
linalool	20.00% ÷ 30.00%	GC - internal method
citronellol	≤0.70%	GC - internal method
citral	≤1.00%	GC - internal method
geraniol	≤0.20%	GC - internal method
linalyl acetate	50.00% ÷ 60.00%	GC - internal method
furocoumarins	absent	HPLC - internal method

3. STORAGE / SHELF LIFE

3.1 Precautions for safe storage

container & conditions	to be stored in stainless steel drums, preferably under inert atmosphere (nitrogen) with minimum head space, protected from day-light in a dry, aerated place, away from any heat source and ignition source
temperature	from 5 °C to 21 °C
shelf life	18 months, as per recommended storage conditions