

TECHNICAL DATA SHEET

YLANG COMOROS COMPLETE OIL F3255

IDENTIFICATION

Natural essential oil obtained by steam distillation exclusively from fresh flowers of cultivated Ylang-ylang (*Cananga odorata* (Lam.) Hook.f. & Thomson).

Country of gathering and manufacturing: COMOROS

Kosher : Yes

ORGANOLEPTIC AND ANALYTICAL DATA

Odour : floral family / slightly acid, fruity, green

Appearance : colourless to light yellow liquid

GC profile : conforms to standard

(area %) Germacrene-D : ≥ 15% Specific gravity (D20/20) : 0.920-0.932 Refractive index (ND20) : 1.503-1.510 Optical rotation (α D20) : -60° to -40°

LEGISLATION

Inventories:

N° CAS TSCA Active, AICS, DSL, IECSC, ISHL, KECI, NZIoC, PICCS, TCSI : 8006-81-3 N° CAS EINECS : 83863-30-3 N° EC : 281-092-1

For perfumery and cosmetic uses:

INCI name (Cosing and PCPC): 100% CANANGA ODORATA FLOWER 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: 3119 N° FDA: 182.20 N° CoE: 103

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 : 88°C (closed cup)

Issue date: 22/03/2019 - Version 2 (TIME LABORATORIES)

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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^{*} Amended data compared with our previous version