



Olive Leaf Macerated Oil

18/01/2021

## **TECHNICAL DATA SHEET (TDS)**

Product Name: GREEK MACERATED OIL – OLIVE LEAF

INCI Name: OLEA EUROPAEA FRUIT OIL AND OLEA EUROPAEA LEAVES

Appearance: Dark green liquid, odor bright, earthy, herbal fresh and characteristic

Description: Macerated Oil

Extraction Method: Macerate oil obtained by maceration of the leaves tops of *Olea europaea*. Organic freshly harvested in the Olive Oil Virgin Organic

Quality 100% Pure and Natural

Solubility: Soluble in alcohols; Insoluble in water

Batch Number: M-OL2022001B



**vessel**  
essential oils

Olive Leaf Macerated Oil

## Chemical Characterization – Identification Numbers

INCI name : Olea europaea leaves      Olea europaea fruit oil

Botanical name : Olea europaea L.      Olea europaea L.

CAS-No. : 8001-25-0      8001-25-0

EINECS-No : 232-277-0      232-277-0

### **PHYSICAL DATA**

Refractive Index: 1.460 – 1.480 @ 20°C

Specific Gravity (g/mL): 0.905 – 0.925 @ 20°C

Flash Point: +100°C

### **ADDITIONAL ANALYTICAL DATA**

Optical Rotation (°): Not known

### **LIMITED AROMATIC COMPONENTS**

Limited components are not present

### **FOOD ALLERGENS (Reg. 1169/2011)**

Major allergens are not present

### **INDICATIONS**



**vessel**  
essential oils

Olive Leaf Macerated Oil

Status/Irradiation: Does not contain any irradiated ingredient

### **IFRA CONFORMITIES**

IFRA conformity: Product not explicitly regulated by IFRA

### **COSMETIC REGULATION**

Sensitizers listed by SCCNFP: Not present

### **FDA STATUS**

HTC (Harmonized Tarif Code): 3301.29.5150

### **GMO STATUS**

According To EU Reg. 1829 & 1830/2003:

This product does not entail any GMO labeling in the finished product

### **INCI/IUPAC and other NAMES**

INCI/CTFE Name: OLEA EUROPAEA FRUIT OIL AND HYPERICUM PERFORATUM FLOWER/TWIG EXTRACT

### **BOTANICAL OR ANIMAL IDENTIFICATION**

Origin of the product: Vegetal

Botanical family: Hypericaceae

Botanical or scientific name: Hypericum perforatum

Part of the plant used: Flowering tops/twigs

Crop time: September/October



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## **REGULATORY DEFINITION OF THE PRODUCT**

Definition as per Reg. 1334/2008/EC: Flavoring preparation  
Article 3 2 d) i) Food Source

FDA § 101.22 CFR: Natural under § 101.22 (a) (3)

ISO STANDARD 9235:2013: 2.11 Macerated Oil

INVENTORY REGISTRATIONS

CAS Inventory: Listed Ingredient(s)

EINECS/ELINCS Inventories – Europe: Listed Ingredient(s)

## **INVENTORY REGISTRATIONS NUMBER**

CAS number: 8001-25-0

EINECS/ELINICS Nr: 232-277-0

## **GEOGRAPHICAL ORIGIN OF THE PRODUCT**

Product manufactured in: Greece

## **RECOMMENDED USES**

Suggested use: For external use only

Food grade for Europe: This product is not allowed for food use  
in Europe

## **VERIFICATION OF THE DOCUMENT**

**Document revised: 18/01/2022**



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## **STABILITY AND STORAGE:**

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use.

DISCLAIMER: Please refer to all relevant technical information specific to the product, prior to use. The information contained in this document is obtained from current and reliable sources. Vessel Essential Oils provides the information contained herein, but makes no representation as to its comprehensiveness or accuracy. Individuals receiving this information must exercise their independent judgement in determining its appropriateness for a particular purpose.

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