

TECHNICAL DATA SHEET

B531

LAVENDER FINE France ORG OIL

Only for industrial use

Date: 02/12/2024

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1 - IDENTIFICATION

Organic Essential Oil Type of product:

Botanical name: Lavandula angustifolia Miller (Syn: Lavandula officinalis Chaix)

Part of plant: Flowering top Country of harvest / gathering: FRANCE Country of manufacturing: FRANCE Distillation Process: 100,00 %

Preservative agent / Antioxidant / Preservative :

Designation	N° CAS	%
None	None	None

Carrier:

Natural content:

Designation	N° CAS	%
None	None	None

2 - PRODUCT CERTIFICATIONS

Kosher certification: No Halal certification: No

Others: ${\sf ORGANIC: Coming\ from\ organic\ farming,\ certified\ by\ Ecocert\ France\ SAS\ FR-BIO-01}$

3 - ORGANOLEPTIC AND ANALYTICAL DATA

Odour: Rural, floral and herbaceous

Appearance: Limpid mobile liquid Color: Light yellow to orange

Specific gravity (D20/20): 0,8800 / 0,8900 Refractive Index (ND20): 1,4500 / 1,4640 Optical Rotation at 20°C: -12,0000 / -7,0000 ° GC profile (area%): Conforms to standard

GC(area%) Ocimene Beta cis: 0 / 9,00 % 22,00 / 36,00 % GC(area%) Linalool: GC(area%) Linalyl Acetate: 30,00 / 40,00 % GC(area%) Terpinen-4-ol: 1,00 / 9,00 %



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INVENTORIES

4 - REGULATION

 N° CAS TSCA:
 8000-28-0

 N° CAS EINECS:
 90063-37-9

 N° EC:
 289-995-2

Country inventories	Listed	Country inventories	Listed
TSCA Active	Yes	ISHL	No
EINECS	Yes	KECI	Yes
AIIC	Yes	PICCS	Yes
DSL	Yes	NzLOC	Yes
nDSL	No	TCSI	Yes
IECSC	Yes		

Additional inventories data: 11-(1)-691

FOOD

Inventories registration does not guarantee food grade status, use in food applications is under customer responsibility.

Food allergens (EC Regulation n°1169/2011): None

INVENTORIES: N° FEMA: 2622 N° CoE: 257 N° FDA: 182.20

FRAGRANCE AND COSMETIC

INCI name (Cosing): 100% LAVANDULA ANGUSTIFOLIA HERB OIL (Syn: LAVANDULA ANGUSTIFOLIA OIL / LAVANDULA

OFFICINALIS FLOWER OIL)

INCI name (PCPC): 100% LAVANDULA ANGUSTIFOLIA (LAVENDER) OIL

INCI IECIC: Listed

INCI IECIC: LAVANDULA ANGUSTIFOLIA (LAVENDER) OIL

5 - PACKAGING, HANDLING, STORAGE AND SHELF LIFE

Store in the original closed container ambient temperature between 15°C and 25°C protected from air and light.

Shelf life: 36 Months

All our packaging are approved for food contact according to current European regulation.

6 - MISCELLANEOUS



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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.

The information above is given for guidance only. Although the greatest care has been taken to ensure its accuracy, changing regulations and individual product characteristics may require specification modifications or make it necessary to disclaim any warranty, expressed or implied, or liabilities. It belongs to the user, under his responsibility, to ensure the conditions and possibilities of use of the product(s), in particular with regard to laws and regulations. It's important to remind that the certifications and the manufacturing practices and environment are related to the grade (food/non-food) of the products. In case of dispute relating to the information communicated pursuant to regulations, only regulations in force shall prevail.