

**Only for industrial use****1 - IDENTIFICATION**

Type of product :	Organic Essential Oil
Botanical name :	Lavandula angustifolia Miller (Syn : Lavandula officinalis Chaix)
Part of plant :	Flowering top
Country of harvest / gathering :	FRANCE
Country of manufacturing :	FRANCE
Process :	Distillation
Natural content :	100,00 %

**Preservative agent / Antioxidant / Preservative :**

Designation	N° CAS	%
None	None	None

**Carrier :**

Designation	N° CAS	%
None	None	None

**2 - PRODUCT CERTIFICATIONS**

Kosher certification :	No
Halal certification :	No
Others :	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 / 0,8920
Refractive Index (ND20) :	1,4500 / 1,4640
Optical Rotation at 20 °C :	-13,0000 / -6,0000 °
GC profile (area%) :	Conforms to standard
GC(area%) Ocimene Beta cis :	0 / 11,00 %
GC(area%) Ocimene Beta Trans :	0 / 15,00 %
GC(area%) Linalool :	9,80 / 46,00 %
GC(area%) Linalyl Acetate :	22,00 / 53,00 %
GC(area%) Lavandulyl acetate :	0 / 10,00 %
GC(area%) Beta caryophyllene :	0 / 9,50 %

*This computerized document is not signed*

**Golgemma**

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## 4 - REGULATION

### INVENTORIES

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
AIC	Yes	PICCS	Yes
DSL	Yes	NzLOC	Yes
nDSL	No	TCSI	Yes
IECSC	Yes		

### 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

*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.*

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