

OLIVIER BIO (*Olea europaea* L.)

Date: 17/06/2021 FR v02

Produit

Code Produit	HAG20094
Nom botanique	<i>Olea europaea</i> L.
Pays de fabrication	France
Production	Broyage de la plante puis extraction solide /liquide
DLUO	5 ans avant ouverture
Stockage	Emballage d'origine fermé, à l'abri de l'air, de la lumière et de la chaleur, à température ambiante dans un endroit sec.
Conditionnement	1 L minimum, 5 L, 25L
Usage	Alimentaire et Cosmétique
Certifications	BIOLOGIQUE CEE certifiée par FR-BIO-01 Matière première issue de l'Agriculture Biologique



Données analytiques

Monographie de référence	Interne
Mode de fabrication	HAG SUMITRA 10 BIO
Paramètres organoleptiques	
Couleur	Brun rouge
Odeur	Faible
Saveur	Piquant et âpre
Paramètres physicochimiques	
Densité à 20°C (D20/20)	0,990 – 1,020
Résidu sec	15,0 – 22,0 %
Titre alcoolique (v/v)	19,0 – 23,0 %
Paramètres microbiologiques	
Flore totale	< 1000 UFC/g
Levures et moisissures	< 1000 UFC/g

Inventaires alimentaires

N° COE	309
Belfrit	Oui
Arrêté plantes	Oui
Liste Allemande	Oui

Composition

INCI Cosing	INCI PCPC	N°CAS EINECS	N°CAS TSCA	N°EINECS	Origine géographique	Partie de la plante
OLEA EUROPAEA LEAF EXTRACT	OLEA EUROPAEA (OLIVE) LEAF EXTRACT	84012-27-1	8060-29-5	232-277-0	France	Feuille
GLYCERIN	GLYCERIN	56-81-5	56-81-5	200-289-5	Europe/Asie	/
ALCOHOL	ALCOHOL	64-17-5	64-14-5	200-578-6	Italie	/
AQUA	AQUA	7732-18-5	7732-18-5	231-791-2	France	/

OLIVE ORG (*Olea europaea L.*)

Date: 17/06/2021 EN v02

Product	
Product code	HAG20094
Botanical name	<i>Olea europaea L.</i>
Country of manufacturing	France
Production	Maceration
Shelf life	5 years before opening
Storage	In closed original containers and protected from air and light, at room temperature
Packaging	1 L minimum, 5 L, 25L
Uses	Flavour and Cosmetic
Certifications	EEC ORGANIC certified by FR-BIO-01 Raw material from Organic Farming



Product Analytical Data	
Reference monography	Internal
Manufacturing method	HAG SUMITRA 10 BIO
Organoleptic parameters	
Coulour	Red brown
Odour	Weak
Flavour	Spicy and apre
Physicochemical parameters	
Density at 20°C (D20/20)	0,990 – 1,020
Dry residu	15,0 – 22,0 %
Alcohol percentage (v/v)	19,0 – 23,0 %
Microbiological parameters	
Total aerobic count	< 1000 UFC/g
Yeast and mould	< 1000 UFC/g

Flavour Inventories	
N° COE	309
Belfrit	Yes
Arrêté plantes	Yes
German list	Yes

Composition

INCI Cosing	INCI PCPC	N°CAS EINECS	N°CAS TSCA	N°EINECS	Geographic origin	Part of the plant
OLEA EUROPAEA LEAF EXTRACT	OLEA EUROPAEA (OLIVE) LEAF EXTRACT	84012-27-1	8060-29-5	232-277-0	France	Leaf
GLYCERIN	GLYCERIN	56-81-5	56-81-5	200-289-5	Europe/Asia	/
ALCOHOL	ALCOHOL	64-17-5	64-14-5	200-578-6	Italia	/
AQUA	AQUA	7732-18-5	7732-18-5	231-791-2	France	/

* Amended data compared with our previous version

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