



SAS DIFFUSIONS AROMATIQUES

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Technical Data Sheet

BASIL OLEORESIN

Manufacture SAS DIFFUSIONS AROMATIQUES

Reference : BASIL OLEORESIN

Description

BOTANICAL NAME : Ocimum basilicum
MODE OF OBTAINING : Obtained by solvent extraction of the dried over ground parts of Ocimum Basilicum
GRADE : Natural
Product origin : On request, according to each batch

ANALYTIC DATA

Volatile oils : 24ml/100g
ODOR : Characteristic of basil ; sweet ; spicy
Appearance : Viscous liquid
Color : Greenish-brown to dark greenish-brown
Solubility(ies) : Insoluble in water, soluble in vegetable oils
Refractive index to 20°C : NA
Relative density (d20/20) : NA
OPTICAL ROTATION (°) : ND
Flash point : 66°C
PEROXIDE INDEX : On request
ACID VALUE (mg KOH/g) : ND
LEVURES ET MOISSURES : Less than 100 cfu/g

REGULATORY DATA

substances ANNEXE III Partie B (Rgl 1334/2008CE) : Estragole 22% ; Safrole 0.03% ; Methyl eugenol 1.40%
SUPPORT(S) : Vegetable oil (SUNFLOWER)
SOLVENT RESIDUES : /
RESIDUAL SOLVENTS : < 20ppm
ALIMENTARITY : YES
ETHICAL INFORMATION : KOSHER / HALAL (on request)
SOLVENTS (%) : Edible vegetable oil (sunflower) 28% w/w
ANTIOXIDANTS : /
PRESERVATIVE : /

Specification Data

Shelf life : 24 months in below conditions, after this time it can be used after control.
Storage conditions : Keep in tightly closed container in a cool and dry place, protected from light.
REVISION DATE : 30/06/2022

BASIL OLEORESIN

E. COLI : Negatif/ gram

SALMONELLA : Negative /25g

LEGISLATION :

TARIF DOUANIER : 33019029

FEMA : 2120

n° d'enregistrement REACH : Exempted / Flavour only

EINECS : 283-900-8

FDA : 182.20

C.A.S : 977017-82-5