



SAS DIFFUSIONS AROMATIQUES

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558 allée des Parfums

Parc d'activités "Les Hauts de Grasse"

06530 SAINT-CEZAIRE-SUR-SIAGNE

Tel : +33 (0)4 93 60 82 82 Fax : +33 (0)4 93 60 82 79

Site : www.diffusions-aromatiques.fr Mail : contact@diffusions-aromatiques.fr

Technical Data Sheet

LAUREL BALKANS ESS.OIL FOOD

Manufacture SAS DIFFUSIONS AROMATIQUES

Reference : LAUREL BALKANS ESS.OIL FOOD

Description

BOTANICAL NAME : Laurus nobilis, L.
INCI NAME : LAURUS NOBILIS LEAF OIL
MODE OF OBTAINING : Steam distillation of leaf of Laurus Nobilis L.
COUNTRY OF FABRICATION : Turkey

DONNEES ANALYTIQUES

Appearance : Liquid
Color : Colorless to greenish yellow
ODOR : Characteristic of Laurel
Relative density (d20/20) : [0.880 ; 0.935]
Refractive index to 20°C : [1.440 ; 1.476]
Flash point : >54°C
Solubility(ies) : Insoluble in water, soluble in ethanol
OPTICAL ROTATION (°) : [-22 ; -5]

DONNEES REGLEMENTAIRES

ALIMENTARITY : YES
ETHNICAL INFORMATION : KOSHER / HALAL (on request)
ADDITIVES : /
RESIDUAL SOLVENTS : /
ANTIOXIDANTS : /
SOLVENTS (%) : /

Specification Data

Shelf life : 24 months in above 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 : 19/01/2021

LEGISLATION :

EINECS : 283-272-5
n° d'enregistrement REACH : Exempted Food flavours
CAS EINECS : 84603-73-6
FEMA : 2125
C.A.S : 8002-41-3