



Specialists in *organic* and *ethically* traded *herbal* ingredients

**ORGANIC
PARTNERS**



Product Specification : Bay Essential Oil

Product Information

Product : Bay Essential Oil

Latin : *Laurus nobilis*

Cultivation Technique : Organic

CAS Number : 8002-41-3 / 8007-48-5

INCI Name : Laurus nobilis oil

Country of Origin : Croatia

Country of Origin : France

Organic Certification Body : Soil Association

Production Process : Steam distillation

*Please note that the country of origin may differ from that specified due to seasonal shortages

Organoleptic Description

Appearance : Clear to pale yellow/amber yellow mobile liquid

Flavour : N/A

Aroma : Characteristic - spicy aromatic

Physical Characteristics

Relative Density : 0.906 - 0.928 @ 20°C

Refractive Index : 1.458 - 1.475 @ 20°C

Optical Rotation : -27° - -12° @ 20°C

Flash Point : +50°C (closed cup)

Fragrance Allergens Identified By SCCNFP & COLIPA

Eugenol (97-53-0 / 71) : 56.00

Linalool (78-70-6 / 84) : 3.00

d-Limonene (5989-27-5 / 88) : 4.00

All values are % content

The values quoted are typical values for the product and natural variation may occur between batches

The code after each value is (Allergen No : CAS no)

SCCNFP - Scientific Committee On Cosmetic Products and Non-Food Products

COLIPA - The European Cosmetic Toiletry and Perfume Association





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Shelf Life

*Under unopened conditions from 6 Years
date of manufacture. :*

Minimum shelf life on receipt : 1 Year

Once opened, shelf life is reduced and dependent upon the conditions of storage.

However decanting the opened product into suitably sized containers, thereby reducing the available air space, may increase the shelf life of the opened product.

Packaging

Packed in spun aluminium, stainless steel, HDPE or epoxy-lined steel drums.

Standard packaging sizes: 5kg, 20kg, 50kg, 180kg

Recommended Storage

Protect from exposure to moisture, light and pests. Do not expose to extreme temperatures (heat being particularly damaging) and keep tightly sealed. Reducing the available air space above the product may increase the shelf life of the opened product.

Organic Certification

Organic Partners is certified by the Soil Association for the importation, processing and distribution of the named product.

Soil Association Certification Number : P9397

Declaration

I declare that the information given is believed to be correct as of the date : 29 Jan 2007

Name: Mike Brook

Position: Managing Director

