



## Product Specification

**Product Name:** Lavandin sumian organic  
**Item Number:** 1874  
**Product category:** 100% pure essential oil from distillation.

### 1. IDENTIFICATION:

**Trade Name:** Lavandin sumian organic  
**Botanical Name:** Lavandula hybrida  
**INCI:** Lavandula hybrida Oil  
**Cultivation:** c.org  
**Part of Plant:** Blossom/Plant  
**Origin:** France

**CAS TSCA-No:** 8022-15-9  
**CAS EINECS-No:** 91722-69-9  
**EINECS-No:** 294-470-6  
**FEMA-No:** 2618

Production method: Steam distillation of fresh flower tops

Certification: EU-Organic

### 2. TECHNICAL DATA

#### 2.1 Physical and chemical properties

**Color:** yellowish  
**Appearance:** oily liquid  
**Odor:** characteristic  
**pH-value:** no data available  
**Flash point:** 75°C  
**Water solubility:** Insoluble  
**Steam pressure:** Unavailable  
**Relative density at 20 °C:** 0,882 - 0,896  
**Refractive index at 20°C:** 1,458 - 1,465  
**Optical rotation at 20°C:** -9° to -6°

Chemotypes: Linalool, Linalyl acetate, 1,8-Cineol, Borneol

Microbiological requirements: none – product is microbiologically of low risk.



## 2.2 Allergens (according to regulation (EC) No 1223/2009 on cosmetic products)

INCI Name	Chemischer Name	Handelsname	CAS-Nr.	Konz %
Alpha-Isomethyl Ionone	3-Methyl-4-(2,6,6-Trimethyl-2-Cyclohexen-1-yl)-3-Buten-2-one	3-Methyl-4-(2,6,6-trime..)-3-buten-2-one	127-51-5	-
Amyl Cinnamal	2-(Phenylmethylene)Heptanal	alpha-Amylzimtaldehyd	122-40-7	-
Amylcinnamyl Alcohol	2-(Phenylmethylene)Heptanol	Amylzimtalkohol	101-85-9	-
Anise Alkohol	4-Methoxy-Benzyl Alcohol	Anisalkohol	105-13-5	-
Benzyl Alkohol	Benzyl Alcohol	Benzylalkohol	100-51-6	-
Benzyl Benzoat	Benzyl Benzoate	Benzylbenzoat	120-51-4	-
Benzyl Cinnamate	Cinnamic acid benzyl ester	Benzylcinnamat	103-41-3	-
Benzyl Salicylate	Benzyl 2-hydroxybenzoate	Benzylsalicylat	118-58-1	-
Butylphenyl Methylpropional (Lilial)	2-(4-tert Butylbenzyl) Propionaldehyde	2-(4-tert Butylbenzyl) Propionaldehyde	80-54-6	-
Cinnamaldehyde	3-Phenyl-2-Propenal	Zimtaldehyd	104-55-2	-
Cinnamyl Alcohol	Cinnamyl Alcohol; 3-Phenyl-2-Propen-1-ol	Zimtalkohol	104-54-1	-
Citral	3,7-Dimethyl-2,6-Octadienal	Citral (Geranial + Neral)	5392-40-5	-
Citronellol	DL-Citronellol; 3,7-Dimethyl-6-Octen-1-ol	Citronellol	106-22-9	-
Coumarin	1-Benzopyran-2-one	Cumarin	91-64-5	max. 0,2 %
Eugenol	2-Methoxy-4-(2-Propenyl)Phenol	Eugenol	97-53-0	-
Evernia Furfuracea Extract	Treemoos Extract	Baummoos abs.	90028-67-4	-
Evernia Prunastri Extract	Oakmoss Extract	Eichenmoos abs. Res.	90028-68-5	-
Farnesol	3,7,11-Trimethyl-2,6,10-Dodecatrien-1-ol	Farnesol	4602-84-0	-
Geraniol	3,7-Dimethyl-2,6-Octadien-1-ol	Geraniol	106-24-1	max. 0,5 %
Hexyl Cinnamal	2-(Phenylmethylene)Octanal	alpha-Hexylzimtaldehyd	101-86-0	-
Hydroxycitronellal	7-Hydroxy-3,7-Dimethyloctanol	Hydroxycitronellal	107-75-5	-
Hydroxyisohexyl-3-cyclohexene..(Lylal)	4-(4-Hydroxy-4-methylpentyl)-3-cyclohexene-1-carboxaldehyde	Hydroxy-methylpentyl-cyclohexen...	31906-04-4	-
Isoeugenol	2-Methoxy-4-(1-Propenyl)Phenol	Isoeugenol	97-54-1	-
Limonene	p-Mentha-1,8-diene	d-Limonen	5989-27-5	max. 1,5 %
Linalool	3,7-Dimethyl-1,6-Octadien-3-ol	Linalool	78-70-6	max. 45,0 %
Methyl 2-Octynoate	Methyl heptine carbonate	Methylheptincarbonat	111-12-6	-
Pulegon	p-Menth-4(8)-en-3-one	Pulegon	89-82-7	-

(-) = no data available

(+) = not detected

### 3. STABILITY AND STORAGE

**Shelf life (month):** 36

**Storage:** It is recommended to keep the product in a water-tight and air-tight container. Keep away from heat and sunlight. Store in a cool and good ventilated area.

### 4. FOOD SUITABILITY

Ayus GmbH  
Am Dreschschopf 1  
77815 Bühl, Deutschland  
USt.-IdNr.: DE161342890

Tel.: 49 (0)7227 600 99-0  
Fax: 49 (0)7227 600 99-99  
info@oshadhi.eu  
www.oshadhi.eu

Sitz: Bühl  
Handelsregister Mannheim  
HRB Nummer 210835  
Geschäftsführer: Dr. David Nayan  
v.3 09/2018



This product is basically suitable for the use in food.

The data is based on our current knowledge.

This document was created electronically and is valid without signature.