



Product Specification

Product Name: Bay Laurel organic
Item Number: 1990
Product category: 100% pure essential oil from distillation.

1. IDENTIFICATION:

Trade Name: Bay Laurel organic
Botanical Name: Laurus nobilis
INCI: Laurus nobilis Leaf Oil
Cultivation: wc.org
Part of Plant: Leaves
Origin: Hungary

CAS TSCA-No: 8002-41-3
CAS EINECS-No: 84603-73-6
EINECS-No: 283-272-5
FEMA-No: 2125

Production method: Steam distillation of leaves

Certification: Org.Raw Mat.

2. TECHNICAL DATA

2.1 Physical and chemical properties

Color: colorless to light yellow
Appearance: oily liquid
Odor: note of cineol, spicy and camphor
pH-value: no data available
Flash point: 44°C
Water solubility: Insoluble
Steam pressure: Unavailable
Relative density at 20 °C: 0,9 - 0,985
Refractive index at 20°C: 1,46 - 1,48
Optical rotation at 20°C: -22° to + 2°

Chemotypes: 1,8-Cineol, Linalool, Terpenyl acetate, Sabinene, alpha- & beta-Pinene

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	-
Eugenol	2-Methoxy-4-(2-Propenyl)Phenol	Eugenol	97-53-0	0,2 - 1,8 %
Evernia Furfuracea Extract	Treemoos Extract	Baummoos abs.	90028-67-4	-
Evernia Prunastri Extract	Oakmoos 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	-
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	1 - 4 %
Linalool	3,7-Dimethyl-1,6-Octadien-3-ol	Linalool	78-70-6	2 - 12 %
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

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This product is basically suitable for the use in food.

The data is based on our current knowledge.

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