Product Specification

Product Name: **Ylang Ylang complete organic**
Item Number: **3030**
Product category: **100% pure essential oil from distillation.**

1. IDENTIFICATION:

Trade Name:	Ylang Ylang complete organic
Botanical Name:	Cananga odorata
INCI:	Cananga odorata Flower Oil
Cultivation:	c.org
Part of Plant:	Blossoms
Origin:	Madagascar
CAS TSCA-No:	8006-81-3
CAS EINECS-No:	83863-30-3
EINECS-No:	281-092-1
FEMA-No:	3119

Production method: Steam distillation of blossoms

Certification: Org.Raw Mat.

2. TECHNICAL DATA

2.1 Physical and chemical properties

Color:	light to dark yellow
Appearance:	oily liquid
Odor:	characteristic
pH-value:	no data available
Flash point:	78°C
Water solubility:	Insoluble
Steam pressure:	Unavailable
Relative density at 20 °C:	0,918 - 0,975
Refractive index at 20°C:	1,498 - 1,513
Optical rotation at 20°C:	-50° to -30°

Chemotypes: Germacrene-D, trans trans alpha-Farnesene, beta-Caryophyllene, Linalool, Geranyl acetate, Benzyl benzoate

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	< 0,1 %
Benzyl Benzoat	Benzyl Benzoate	Benzylbenzoat	120-51-4	< 8 %
Benzyl Cinnamate	Cinnamic acid benzyl ester	Benzylcinnamat	103-41-3	-
Benzyl Salicylate	Benzyl 2-hydroxybenzoate	Benzylsalicylat	118-58-1	< 2 %
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	< 1 %
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	< 3 %
Geraniol	3,7-Dimethyl-2,6-Octadien-1-ol	Geraniol	106-24-1	< 2 %
Hexyl Cinnamal	2-(Phenylmethylene)Octanal	alpha-Hexylzimtaldehyd	101-86-0	-
Hydroxycitronellal	7-Hydroxy-3,7-Dimethyloctanol	Hydroxycitronellal	107-75-5	-
Hydroxyisohexyl-3-cyclohexene..(Lyral)	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	< 1 %
Limonene	p-Mentha-1,8-diene	d-Limonen	5989-27-5	< 0,1 %
Linalool	3,7-Dimethyl-1,6-Octadien-3-ol	Linalool	78-70-6	< 8 %
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

This product is not suitable for the use in food.

The data is based on our current knowledge.
This document was created electronically and is valid without signature.