

Essential oil Finocchio BIO

Foeniculum vulgare var. dulce - Hungary
Organic product certified by ABCert

PROCESSING METHOD

Essential Oil obtained by steam distillation from the seeds of *Foeniculum vulgare var. dulce* (Mill.) Batt. & Trab.

PHYSICAL PROPERTIES

Odour	Aniseed
Appearance	Liquid (crystals by fall in temperature). Warm in a bain-marie at temperature lower than 30°C and homogenize.
Color	Colorless to pale yellow

CHEMICAL PROPERTIES

Specific gravity at 20°C	0,955 to 0,981
Refractive index at 20°C	1,528 to 1,553
Optical rotation at 20°C	+5,0 ° to +20,0 °
Flash point	+63 °C
Acid value	N.A.
Peroxide value	N.A.

MAIN INGREDIENTS

Trans anethole (66,00 to 80,00%)
Fenchone (2,00 to 17,00%)
D-Limonene (<= 10,00%)
Alpha pinene (<= 10,00%)

TECHNICAL SPECIFICATIONS

NCS, Natural Complex Substance (100% pure and natural)

N° CAS TSCA	8006-84-6
N° CAS EINECS	84455-29-8
N° EINECS	282-892-3
N° FEMA	2483
N° FDA	182.20
N° CoE	200n
FCC	x
RIFM	x
FMA	-
AFNOR	-
INCI	FOENICULUM VULGARE DULCE FRUIT OIL
Country of harvest	HUNGARY



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SPECIAL INDICATIONS

The presence of the following allergen substances in a finished product must be indicated by way of labelling if their respective concentration exceeds 100 ppm in a rinsed product and 10 ppm in a product not rinsed. (Annex III of Regulation (EC) N° 1223/2009 of 30 november 2009 on cosmetic products)

Present allergens:

D-Limonene ($\leq 10,00\%$), Linalool ($\leq 0,20\%$)

IFRA restrictions: Not regulated

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