

Data sheet

Essential oil Vanilla Absolue organic

Vanilla planifolia - Madagascar Organic product certified by ABCert

Product

Vanilla Absolute organic

Characteristics

Colour: brown

Odour: characteristic Consistence: viscous

Due to the product composition, colour and/or sensory deviations are possible within certain ranges; these do not represent a reduction in quality.

We work with the EuPhraC phrase catalogue for a uniform and generally understandable description of the colours of our products.

Identity

Botanical name: Vanilla planifolia

Plant part: Fruit

CAS no.: 8024-06-4

INCI name: VANILLA PLANIFOLIA EXTRACT

EINECS no.: 283-521-8
EINECS CAS no.: 84650-63-5
Manufacturing: Extraction
Customs law origin: Germany

Latin name: Extractum Vanillae

Purity

Density at 20° C: 1,300 g/cm3 - 1,500 g/cm3

Additives used during production

water (excipient for produc-

tion): 100 %

Storage conditions

Avoid light and temperatures above 25 °C. Storage preferably in a completely filled container. Avoid temperatures above 40 °C during a longer period.



Others

Contains GMO in accordance to regulation (EC) 1829/2003 and is labelled in accordance to regulation (EC) 1830/2003: No Contains BSE: No Contains TSE: No Treated with ionising radiation: No Not tested on animals: Yes VOC-CH content: 0% raw material used from Japan: No Without nanotechnology: Yes

Cosmetics

Ingredients: List of ingredients in accordance to regulation (EC) 1223/2009

Product	INCI name	CAS no.	Percentage
Vanilla Absolute Organic	VANILLA PLANIFOLIA FRUIT EXTRACT	8024-06-4	100

List of allergens - Allergens in accordance to cosmetics directive 1223/2009/EC as amended*

Allergen	INCI - identifier	CAS - No.	typical amount %
none		0-00-0	100,0

^{*}Cross-Allergenity may be possible

The product may content natural materials. Minor changes in allergens content can be possible.

^{** &}quot;Ökotest" relevant