

PROCESSING METHOD

Essential Oil obtained by steam distillation from the seeds of *Coriandrum sativum* L.

PHYSICAL PROPERTIES

Odour:	Fresh, woody, green
Appearance:	Mobile liquid
Color:	Colorless to clear yellow

CHEMICAL PROPERTIES

Specific gravity at 20°C	0,860 to 0,880
Refractive index at 20°C	1,462 to 1,470
Optical rotation at 20°C	+7,0 ° to +13,0 °
Flash point	+56 °C
Acid value	N.A.
Peroxide value	< 20 mmoles/L

MAIN INGREDIENTS

Linalool (65,00 to 78,00%)
Alpha pinene (3,00 to 10,00%)
Gamma terpinene (1,50 to 8,00%)
Camphor (3,00 to 6,00%)

TECHNICAL SPECIFICATIONS

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

N° CAS TSCA	8008-52-4
N° CAS EINECS	84775-50-8
N° EINECS	283-880-0
N° FEMA	2334
N° FDA	182.20
N° CoE	154n
FCC	x
RIFM	x
FMA	x
AFNOR	NF ISO 3516
INCI	CORIANDRUM SATIVUM FRUIT OIL
Country of harvest	BULGARIA



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HANDLING AND STORING

Follow usual precaution of chemical ingredient handling. Store in a sealed container, in a dry, cool and aired area, protected from the light.

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:

Linalool (65,00 to 78,00%), D-Limonene (1,50 to 5,00%), Geraniol (0,50 to 3,00%), Citronellol (\leq 0,50%)

IFRA restrictions:

This substance and/or some of its components are covered by the Code of Practice of the IFRA in effect, available on the internet website www.ifraorg.org

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