

OZONE NATURALS

Doc No: ON/FG/ SPEC /031A

Effective From: 01/01/2021

PRODUCT NAME:- LAVENDER OIL

BOTANICAL NAME	LAVENDULA
PLANT OF ORIGIN	INDIA
PART OF THE PLANT USED	DRIED LAVENDULA LEAVES
CAS	8000-28-0
EINECS	289-995-2
FEMA	2622
EXTRACTION METHOD	STEAM DISTILLATION

PHYSICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Description	Light Yellow to Yellow Color viscous liquid	Visually
2.	Solubility	Insoluble in water & miscible with oil and fat-soluble organic solvent.	Visually
3.	Odour	Characteristic, herbal floral odor	By Odour
4.	Taste	Characteristic lavender like taste	By Sensory

CHEMICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Moisture % (w/w)	NMT – 5.0%	USP<921> Method 1
2.	Specific Gravity (@ 25°C)	0.8750 to 0.9000	USP<841> Method 1
3.	Refractive Index (@ 25°C)	1.468 to 1.485	USP<831>
4.	Volatile Oil Content % (v/w)	NLT – 70.0 %	AOAC 962.17
5.	Linalool Content (%)	NLT – 18.0%	In-house Method (GC-MS)
6.	Linalyl Acetate Percentage (%)	NLT – 22.0%	In-house Method (GC-MS)

Storage Conditions:- Keep it away from heat & direct sunlight; store in cool & dry place, shake well before use. Do not handle with bare hands.

Declaration:- Free from the GMO, Solvent traces, Pesticide, heavy metals, NOTS & other additive.

Packing Size:- Food grade HDPE 1 kg, 5kg, 10kg, 25kg, 50kg, 190kg & 1000kg IBC, Aluminum 1kg, 5kg, 10kg, 25kg.

Storage & Shelf Life:- 18 months from the date of manufacture when stored ambient conditions in closed containers.

Application:- Raw material for the industrial use, Indented use for the manufacturer of flavors.