



## SCHEDA TECNICA

**PRODOTTO:** O. E. FINOCCHIO NATURALE PURO

**Edible product for industrial use, not aimed to be eaten in the state.**

INCI NAME	Foeniculum Vulgare Oil
CTFA NAME	Foeniculum Vulgare (Fennel) Oil
CAS N.	8006-84-6
EINECS N.	282-892-3
FEMA N.	2483
CoE	200

<b>Specifica</b>	<b>Lim.inf. - Lim.sup.</b>
APPEARANCE	liquid
DESCRIPTION	Product obtained by steam distillation of crushed seeds Foeniculum vulgare Mill. Var. dulce.
COLOUR	colourless to pale yellow
ODOUR	characteristic of sweet Fennel
LEGAL STATUS	Sweet fennel oil or natural sweet fennel or natural flavour.
COMPOSITION (according to directive 88/388/EEC)	Flavouring preparation.
PHYSICO-CHEMICAL CHARACTERISTICS:	
REFRACTIVE INDEX 20°C (Electronic refractometer GPR 11-37 Index Instruments)	1.526-1.543
DENSITY (20°C) (Electronic Densimeter DMA 46 Anton-Paar)	0.953-0.977
OPTICAL ROTATION (Polarimeter AA-10 Optical Activity)	+ 10/ +24°
FLASH POINT (Pensky-Martens - DIN 51758)	79°C
CHROMATOGRAPHIC CHARACTERISTIC (GLC): trans-Anethole	= 67 %
Indice Revisione Specifica	N°0
Data Revisione	01/08/2007



**COSMETIC ALLERGENS:**

Eugenol	<= 0,08 %
Linalool	<= 0,08 %
l and d limonene	<= 5,5 %

**CONSERVATION AND STORAGE:**

**SHELF LIFE:** 12 months. After this delay, the quality must be checked.

**STORAGE:** Original unopened container, under cool and dry conditions and away from light. The shelf life is not valid out of the mentioned conditions.

We, H.REYNAUD & FILS confirm that this product is conform by the norm F.D.A. (Food and Drug Administration) and CoE (Council of Europe).

We hereby declare that the above mentioned product is of natural origin and is obtained exclusively by physical (including distillation and solvent extraction), microbiological or enzymatic processes from material of vegetable or animal origin either in the raw state or after processing for human consumption by traditional food-preparation processes.

We further certify that we have not added to it any substance which does not comply with these definitions apart from the following solvents, antioxidants or other additives:

- Solvents: /
- Antioxidants: /
- Other additives: /

Apart from these solvents, antioxidants and other additives, the product is exclusively derived from *Foeniculum vulgare* Mill var dulce and obtained by steam distillation.