



## Product Specification

**Product Name:** Orange Blossom (Neroli) organic  
**Item Number:** 5205  
**Product category:** 100% pure hydrolate from distillation

### 1. IDENTIFICATION:

**Trade Name:** Orange Blossom (Neroli) organic  
**Botanical Name:** Citrus aurantium amara  
**INCI:** Citrus aurantium amara Flower Water  
**Cultivation:** c.org  
**Part of Plant:** Blossoms  
**Origin:** Tunisia

**CAS TSCA-No:** 68916-04-1  
**CAS EINECS-No:** 72968-50-4  
**EINECS-No:** 277-143-2  
**FEMA-No:** /

Production method: Steam distillation of the blossoms

Certification: EG-Organic

### 2. TECHNICAL DATA

#### 2.1 Physical and chemical properties

**Color:** colorless  
**Appearance:** watery liquid  
**Odor:** floral, herbaceous  
**pH-value:** 6 - 6,2  
**Flash point:** >175°C  
**Water solubility:** Insoluble  
**Steam pressure:** Unavailable  
**Relative density at 20 °C:** 0,996 - 1,05  
**Refractive index at 20°C:** 1,331 - 1,3334  
**Optical rotation at 20°C:** + 1,5° to + 1,5°

#### Microbiological requirements:

Analysis performed by BAV Institute GmbH

Results in CFU (Colony forming unit)



Amount of aerobic microorganisms/g: < 10  
 Amount of yeast and mould fungi/g: < 10  
 Specific Microorganism (Pseud. aeruginosa,  
 E. coli, Staph. Aureus, Candida albicans) /g not detectable

## 2.2 Allergens (according to regulation (EC) No 1223/2009 on cosmetic products)

INCI Name	Chemical Name	Trade Name	CAS-Nr.	Concentration
Alpha-Isomethyl Ionone	3-Methyl-4-(2,6,6-Trimethyl-2-Cyclohexen-1-yl)-3-Buten-2-one	3-Methyl-4-(2,6,6-trime..)-3-buten-2-one	127-51-5	-
Amyl Cinnamal	2-(Phenylmethylene)Heptanal	alpha-Amylzimtaldehyd	122-40-7	-
Amylcinnamyl Alcohol	2-(Phenylmethylene)Heptanol	Amylzimtalkohol	101-85-9	-
Anise Alkohol	4-Methoxy-Benzyl Alcohol	Anisalkohol	105-13-5	-
Benzyl Alkohol	Benzyl Alcohol	Benzylalkohol	100-51-6	-
Benzyl Benzoat	Benzyl Benzoate	Benzylbenzoat	120-51-4	-
Benzyl Cinnamate	3-Phenyl-2-Propenoic Acid, Phenylmethyl Ester	Benzylcinnamat	103-41-3	-
Benzyl Salicylate	Benzyl Salicylate	Benzylsalicylat	118-58-1	-
Butylphenyl Methylpropional (Lilial)	2-(4-tert Butylbenzyl) Propionaldehyde	2-(4-tert Butylbenzyl) Propionaldehyde	80-54-6	-
Cinnamaldehyde	Cinnamaldehyde; 3-Phenyl-2-Propenal	Zimtaldehyd	104-55-2	-
Cinnamyl Alcohol	Cinnamyl Alcohol; 3-Phenyl-2-Propen-1-ol	Zimtalkohol	104-54-1	-
Citral	3,7-Dimethyl-2,6-Octadienal	Citral (Geranial + Neral)	5392-40-5	-
Citronellol	DL-Citronellol; 3,7-Dimethyl-6-Octen-1-ol	Citronellol	106-22-9	-
Coumarin	2H-1-Benzopyran-2-one	Cumarin	91-64-5	-
Eugenol	2-Methoxy-4-(2-Propenyl)Phenol	Eugenol	97-53-0	< 0.1 %
Evernia Furfuracea Extract	Treemoos Extract	Baummoos abs.	90028-67-4	-
Evernia Prunastri Extract	Oakmoss Extract	Eichenmoos abs.	90028-68-5	-
Farnesol	3,7,11-Trimethyl-2,6,10-Dodecatrien-1-ol	Farnesol	4602-84-0	-
Geraniol	3,7-Dimethyl-2,6-Octadien-1-ol	Geraniol	106-24-1	< 0.1 %
Hexyl Cinnamal	2-(Phenylmethylene)Octanal	alpha-Hexylzimtaldehyd	101-86-0	-
Hydroxycitronellal	7-Hydroxy-3,7-Dimethyloctanal	Hydroxycitronellal	107-75-5	-
Hydroxyisohexyl-3-cyclohexene..(Lylal)	4-(4-Hydroxy-4-methylpentyl)-3-cyclohexene-1-carboxaldehyde	Hydroxy-methylpentyl-cyclohexen...	31906-04-4	-
Isoeugenol	2-Methoxy-4-(1-Propenyl)Phenol	Isoeugenol	97-54-1	-
Limonene	p-Mentha-1,8-diene	d-Limonen	5989-27-5	-
Linalool	3,7-Dimethyl-1,6-Octadien-3-ol	Linalool	78-70-6	< 0.1 %
Methyl 2-Octynoate	Methyl heptine carbonate	Methylheptincarbonat	111-12-6	-



### **3. STABILITY AND STORAGE**

**Shelf life (month):** 18

**Storage:** Keep container tightly closed in a dry and well-ventilated place.

### **4. FOOD SUITABILITY**

This product is basically suitable for the use in food.

The data is based on our current knowledge.

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