



Product Specification

Product Name: Frankincense organic
Item Number: 5253
Product category: 100% pure hydrolate from distillation

1. IDENTIFICATION:

Trade Name: Frankincense organic
Botanical Name: Boswellia carterii
INCI: Boswellia carterii Gum Water
Cultivation: c.org
Part of Plant: Resin
Origin: Somalia

CAS TSCA-No: /
CAS EINECS-No: 89957-98-2
EINECS-No: /
FEMA-No: /

Production method: Steam distillation of the resin

Certification: Org. Raw Mat.

2. TECHNICAL DATA

2.1 Physical and chemical properties

Color: colorless
Appearance: watery liquid
Odor: characteristic
pH-value: 3,38-3,78
Flash point: > 175°C
Water solubility: Insoluble
Steam pressure: Unavailable
Relative density at 20 °C: 0,996 - 0,996
Refractive index at 20°C: 1,33 - 1,34
Optical rotation at 20°C: 0° to 0°

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	-
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	-
Hexyl Cinnamal	2-(Phenylmethylene)Octanal	alpha-Hexylzimtaldehyd	101-86-0	-
Hydroxycitronellal	7-Hydroxy-3,7-Dimethyloctanol	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	< 0,01 %
Methyl 2-Octynoate	Methyl heptine carbonate	Methylheptincarbonat	111-12-6	-



3. STABILITY AND STORAGE

Shelf life (month): 24

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

4. FOOD SUITABILITY

This product is not suitable for the use in food.

The data is based on our current knowledge.

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