



## Product Specification

**Product Name:** Calendula 10% (in Olive Oil) organic  
**Item Number:** 6680  
**Product category:** Macerate

### 1. IDENTIFICATION:

**Trade Name:** Calendula 10% (in Olive Oil) organic  
**Botanical Name:** Calendula officinalis, Olea europaea  
**INCI:** Olea europaea Fruit Oil, Calendula officinalis Flower Extract, Rosmarinus officinalis Leaf Extract, Helianthus annuus Seed Oil  
**Cultivation:** c.org  
**Part of Plant:** Blossoms  
**Origin:** France

**CAS TSCA-No:** /  
**CAS EINECS-No:** 84776-23-8 / 8001-25-0 / 84604-14-8 / 8001-21-6  
**EINECS-No:** 283-949-5 / 232-277-0 / 283-291-9 / 232-273-9  
**FEMA-No:** /

Production method: Maceration of the blossoms in the olive oil

Certification: Ayus Organic Cosmetic Standard

### 2. TECHNICAL DATA

#### 2.1 Physical and chemical properties

**Color:** yellow to light green  
**Appearance:** oily liquid  
**Odor:** characteristic  
**pH-value:** 6,5  
**Flash point:** > 175°C  
**Water solubility:** Insoluble  
**Steam pressure:** Unavailable  
**Relative density at 20 °C:** 0,905 - 0,918  
**Refractive index at 20°C:** 1,463 - 1,471  
**Optical rotation at 20°C:** 0° to + 3°

Microbiological requirements: none – product is microbiologically of low risk.



## 2.2 Fatty acid composition:

C16:00 Palmitic acid	7,5 - 20 %
C18:00 Stearic acid	0,5 - 5 %
C18:01 Oleic acid	56 - 85 %
C18:02 Linoleic acid	3,5 - 20 %

## 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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