

TECHNICAL DATA SHEET (TDS)

Product Name	LAUREL BERRY OIL
Botanical Name	Laurus nobilis
Product Code	PCO4132
CAS #	8007-48-5
INCI Name	Laurus Nobilis Fruit Oil

Part Used	Fruits
Quality	100% Pure and Natural

<u>PROPERTIES</u>	<u>SPECIFICATIONS</u>
Appearance	Pale green to olive green colored thick liquid
Odour	Characteristic laurel aroma
Refractive Index	1.460 - 1.480 @ 20°C
Specific Gravity (g/mL)	0.905 - 0.929 @ 20°C
Saponification Value (mgKOH/g)	198 - 206
Peroxide Value (meq O₂/kg)	Less than 5.0
Iodine Value (g I₂/100g)	60 - 85
Moisture (%)	Maximum 0.1
Essential Oil Content (%)	1.0 – 3.0
Solubility	Soluble in cosmetic esters and fixed oils; Insoluble in water

FATTY ACID COMPOSITION:

<u>FATTY ACID</u>	<u>C-CHAIN</u>	<u>SPECIFICATIONS (%)</u>
Lauric Acid	C12:0	17.00 – 27.00
Myristic Acid	C14:0	0.50 – 1.70
Palmitic Acid	C16:0	12.00 – 20.00
Stearic Acid	C18:0	1.00 – 3.00
Oleic Acid	C18:1 (n-9)	30.00 – 41.00
Linoleic Acid	C18:2 (n-6)	17.20 – 27.10
Alpha-Linolenic Acid	C18:3 (n-3)	Maximum 2.00

<u>MICROBIAL ANALYSIS</u>	<u>SPECIFICATIONS</u>	<u>STANDARDS</u>
Aerobic Mesophilic Bacterial Count	< 100 CFU/g	ISO 21149
Yeast and Mould	< 10 CFU/g	ISO 16212
Candida albicans	ABSENT / 1g	ISO 18416
Escherichia coli	ABSENT / 1g	ISO 21150
Pseudomonas aeruginosa	ABSENT / 1g	ISO 22717
Staphylococcus aureus	ABSENT / 1g	ISO 22718

<u>HEAVY METAL TESTS</u>	<u>SPECIFICATIONS</u>	<u>STANDARDS</u>
Lead: Pb (mg/kg or ppm)	< 10 ppm	na
Arsenic: As (mg/kg or ppm)	< 2 ppm	na
Mercury: Hg (mg/kg or ppm)	< 1 ppm	na

STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use.

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