

## **TECHNICAL PRODUCT SPECIFICATION**

Product Description: Lavender Oil

Article No.: P0110442

## **Physical Data**

Appearance (according to FL M-AP-001): Sensoric profile (according to FL M-SP-002): Flashpoint (according to FL ASTM D6450): Relative density (according to FL EuAB 2.2.5): Refractive index (according to FL EuAB 2.2.6): Optical rotation (according to FL EuAB 2.2.7): liquid, clear, yellowish When used properly typical sensoric profile. 69 °C 0.879 ... 0.899 (d20/4) 1.449 ... 1.469 (nD20) -10° ... +0° (a20)

**Microbiological Information** 

German § 64 LFBG collection of methods and ISO-References: Norm **Total Plate Count:** max. 1,000 / g Yeasts: max. 100 / g Moulds: max. 100 / g Enterobacteriaceae: max. 10 / g Coliforms: negative in 0.1 g Escherichia coli: negative in 1 g Salmonella: negative in 50 g

## Other

Vegan: Yes (containing no animal products, including honey)

## **Storage and Handling**

Storage:

Storage temperature: Minimum shelf life: In tightly closed, preferably full containers in cool and dark storage area. Protect from light. Recommended storage temperature 10-20 °C. In suitable, originally closed containers minimum 36 months. If used after minimum shelf life, the material has to be analyzed properly.