



TECHNICAL DATA SHEET

Product Name	VANILLA INFUSED OIL
Botanical Name	Vanilla planifolia
Product Code	PIO5008
CAS#	84650-63-5 and 90045-98-0
EINECS#	283-521-8 and 289-964-3

Extraction Method	Infusion of Vanilla Absolute in Simmondsia Chinensis (Jojoba) Seed Oil
Quality	100% Pure and Natural

<u>PROPERTIES</u>	<u>SPECIFICATIONS</u>
Appearance	Golden to yellow brown colored liquid
Odour	Characteristic rich, warm, balsamic odour
Refractive Index	1.455 - 1.480 @ 20°C
Specific Gravity (g/mL)	0.865 - 0.910 @ 20°C
Solubility	Soluble in cosmetic esters and fixed oils; Insoluble in water

<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.