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Specifications-Sheet

Essential Oil of Celery Seeds

Production :

Our essential oil of Celery Seeds is obtained by steam distillation of the ripe seeds of *Apium graveolens* L. (Fam. Umbelliferae). This product is 100% pure and natural without any other additives and certified french origin. This product is not derived from vegetables genetically modified, and doesn't contain DNA or proteins from GMO. This product, and the raw materials entering in its production, have not been submitted to ionisation process

Shelf life : 3 years.

General Characteristics :

Yellow liquid with characteristic odor.

Physical and Chemical Characteristics :

Density at 25°C : between 0,866 and 0,915

Refraction Index at 20°C : between 1,478 and 1,490

Angular rotation at 25°C : between +48° and +78°

Solubility in Alcohol at 20°C : 1 ml dissolves in 10 ml of 90% Alcohol, occasionally with slight haziness.

Flash Point : 58°C

GC analysis :

Limonene : between 58 and 79%

Regulatory data :

CAS number 8015-90-5

EINECS number 289-668-4

CAS-EINECS number 89997-35-3

FEMA number 2271