TECHNICAL DATA

FENNEL SWEET Essential oil

Foeniculum vulgare var. dulce, Umbelliferae

PRODUCT CODE:	100102
CAS Nº:	8006-84-6 / 84455-29-8
EINECS/ELINCS Nº:	282-892-3
FEMA Nº:	2483
INCI:	Foeniculum Vulgare Dulce Fruit Oil
METHOD OF OBTAINING:	Steam Distillation.
NATURE OF THE PRODUCT:	Esential Oil 100% Pure and Natural.
PART OF THE PLANT:	Seeds
ORIGIN:	Spain.

APPEARANCE:	Transparent liquid, from colorless to pale yellow.
ODOR:	Characteristic, wild, sweet.
RELATIVE DENSITY 20º C:	0.950 - 0.981
REFRACTION INDEX 20ºC:	1.520 - 1.553
OPTICAL ROTATION:	(+2 / +20)
FLASH POINT:	65º C

SHELF LIFE:	4 years
CONSERVATION:	Store in closed containers, in a dry place, well ventilated and protected from light.
APPLICATIONS:	Industrial: Under professional supervision. Use in perfumery, cosmetics, personal hygiene, detergency, pharmacy and * human nutrition (flavouring preparation). (*) On request.
PACKAGING:	Metal drums: 50 - 100 - 200 Kg. Plastic jerricanes: 5 - 10 - 20 - 25 Kg. PET bottles: 0.250 - 0.500 - 1.00 Kg. Glass bottles: 5 - 15 - 30 - 60 ml.

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