

**PCW**

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Technical Data Sheet**BERGAMOTE ESS. FCR 100% NAT.**

Manufacture PCW

Reference : BERGAMOTE ESS. FCR 100% NAT.

TECHNICAL DATA

<i>I.N.C.I. :</i>	Citrus Aurantium Bergamia Fruit Oil
<i>Description :</i>	Cold pressing from the outer part of fresh bergamot fruits and from its derivatives, further submitted to "Short-Path" Technology - Cold Molecular Evaporator to be decolorized and defurocoumarinized.
<i>Use of the substance / mixture :</i>	Industrial use only
<i>End use :</i>	Fragrances / Cosmetic / Flavours
<i>Origine géographique :</i>	Italy
<i>CAS number :</i>	89957-91-5 / 8007-75-8 / 68648-33-9
<i>Nanomaterials :</i>	Does not contain nanomaterials as defined in Regulation (EC) 1223/2009 and Recommendation 2011/696/UE
<i>GMO (Reg (EC) 1829/2003 & 1830/2003 :</i>	Does not contain/consist of and/or is not derived from/produced with the help of genetically modified organisms or derivative ingredients.
<i>Ref code :</i>	BDEC-2
<i>Ionization :</i>	Not submitted to a processing of ionization

ANALYTICAL DATA

<i>Appearance :</i>	Liquid
<i>Colour :</i>	Colourless
<i>Odour :</i>	Characteristic Bergamote
<i>Densité à 20/4°C :</i>	[0.860 ; 0.875]
<i>Refractive index n (20/D) :</i>	[1.4580 ; 1.4680]
<i>Optical rotation (°) :</i>	[+20.0 ; +40.0]
<i>Flash point (°C) (close cup) :</i>	58°C

ANALYTICAL DATA SPECIFIC

<i>Bergapten :</i>	4ppm max.
<i>Furocoumarins :</i>	30 ppm max.

COSMETIC REGULAR DATA

<i>Anti-oxydant(s) :</i>	None
<i>Animal testing :</i>	This product was not tested on animals.
<i>Huile de palme ou dérivés :</i>	Does not contain palm oil, palm oil derivatives, palm kernel oil or palm kernel oil derivatives.

BERGAMOTE ESS. FCR 100% NAT.

ISO 9235 : This product is a 100% natural extract obtained by physical processes only from botanical sources, complying ISO 9235:2021.

ISO 16128 : The Natural Index is: In= 1. The Natural Origin Index is: Ino= 1.

REGULAR DATA FLAVOURS

Natural status (Reg. 1334/2008/EC) : Flavouring preparation

Food allergens (Reg. 1169/2011/EC) : None

Bovine Spongiform Encephalopathy (BSE) : Free of BSE/TSE risks as no materials of animal origin are used at any stage in the manufacturing process

Vegan : Yes

Foodgrade certificate : In compliance with Regulation (EC) 1334/2008

TRANSPORT - HANDLING - STORAGE

Shelf life : 12 months, according to storage conditions

Custom tariff : 33029-090-00

Storage : Store in cool place (10°C max.), in tightly sealed original container. Avoid prolonged exposure to light, heat and air.

Precautions of use : Avoid any direct contact with the product.

LEGISLATION :

AICS (Australian Invent. Chem. Subs.) : Listed

COE (Council of Europe) : Not listed

KECI : KE-26831

TCSI (Taiwan) : Listed

EINECS (EU) : 289-612-9

ENCS (Japan) n° : Not listed

EPA N° : Listed

FDA : 182.20

FEMA : 2153

FLAVIS : Not listed

IECSC (China) : Listed

ISHL (Japan) : Not listed

JECFA n° : Not listed

DSL (Canada) : Listed

NDSL/LES (Canada - Non-domestic Substances List) : Not Listed

NEPA (China) : CB4913735

NZIoC (New Zealand) : Listed

PICCS (Philippines) : Listed

RIFM - ID N° : 1091-G2.33

TSCA (Toxic Substances Control Act - USA) : Listed

C.A.S : 89957-91-5 8007-75-8 68648-33-9