ARDA NATURA S.r.l.

Società unipersonale e sottoposta a direzione e coordinamento di ACEF SPA 29017 FIORENZUOLA d'ARDA (PC) Stabilimento legale: via Romagna, 13 Stabilimento: via Umbria, 2

Tel. e Fax 0523 982165 e.mail: arda.natura@acef.it



C.F. e PARTITA IVA: 0104372 033 1 Capitale sociale € 20.000 Registro imprese PC n. 12027 R.E.A. PC n. 123562

SCHEDA TECNICA

PRODOTTO: O.E. SANTOREGGIA NATURALE PURO

INCI NAME //

CTFA NAME Satureia Montana Oil

CAS N° 90106-57-3

EINECS N° 290-280-2

FEMA N° 3013

Specification	Lim.inf Lim.sup.	
COLOUR AND APPEARANCE	Yellow,liquid	
OLFACTIVE NOTE	Spicy aromatic	
DEFINITION	Savory essential oil is obtained by steam distillation from flowering stems of Satureie montana of the Labiatae family.	
TECHNICAL PROPERTIES		
DENSITY 20°C Electronic densimeter DMA 4500 ISOCAL	0.920-0.935	
REFRACTIVE INDEX 20 °C Electronic refractometer PTR2 INDEX INSTRUMENTS Itd	1.493-1.507	
OPTICAL ROTATION Electronic polarimeter POLATRONIC-E A21627 SCHMIDT+HAENSCH	-9/+5	
FLASH POINT Method Pensky Martens DIN 51 758 closed cup	65°C	
SOLUBILITY	soluble in ethanol	
Index Specification	N° 0	
Date	09/10/2007	

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ALLERGENS

Linalol	0,5-3,0 %
Limonene	0,6-2,5 %
Food Allergens	0 %
GMO	0 %

STORAGE:

To be stored at room temperature, in a dry place in tightly-closed containers preferably full. Protect from light. When stored for more than 18 months, quality should be checked before use.

We, H.REYNAUD & FILS confirm that this product is conform by the norm F.D.A. (Food and Drug Administration) and CoE (Council of Europe).

We hereby declare that the above mentioned product is of natural origin and is obtained exclusively by physical (including distillation and solvent extraction), microbiological or enzymatic processes from material of vegetable or animal origin either in the raw state or after processing for human consumption by traditional food-preparation processes.

We further certify that we have not added to it any substance which does not comply with these definitions apart from the following solvents, antioxidants or other additives:

-Solvents:	/
-Antioxidants:	/
-Other additives:	/

Apart from these solvents, antioxidants and other additives, Savory essential oil is obtained by steam distillation from the flowerings stems of Satureia montana of the Labiateae family.