29017 FIORENZUOLA D'ARDA (PC) VIA UMBRIA 8/14 Tel. 0523 241911 FAX 0523 241937 EMAIL: ACEF@ACEF.IT



C.F. e PARTITA IVA 00098610330 CAP. SOC. EURO 2.000.000 I.V. R.I.PC 032-1483 R.D.PC 44507 MECC EXPORT PC002237

azienda chimica e farmaceutica

TECHNICAL DATA SHEET

Product: O.E. SALVIA SCLAREA NATURALE PURO

SHELF LIFE 18 months

TEST	METHOD	min - max	u.m.
INCI NAME		Salvia Sclarea Oil	
CTFA NAME		Salvia Sclarea (Clary) Oil	
Numero CAS		8016-63-5	
Numero EINECS/ELINCS		2321	
Olfactive Note		characteristic herbaceous	
Colour and Appearance		pale yellow, liquid	
Density (20°C)		0,888 - 0,902	g/m
Refractive Index (20°C)		1,450 - 1,464	
Optical Rotation		-18,004,00	٥
Flash Point		57 - 0	°c
Solubiluty		soluble in ethanol	
Limonene		0,00 - 1,50	%
Linalol		28,00 - 35,00	%
Geraniol	GLC	0,00 - 2,00	%
Arsenic		0,0 - 0,1	mg/k
Cadmium		0,00 - 0,01	mg/k
Plomb			
- Plomb		0,0 - 0,1	
- Mercure		0,000 - 0,005	mg/K
Rev.		0	
Approval Date		18/01/2013	

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Product: O.E. SALVIA SCLAREA NATURALE PURO

DEFINITION: clary sage oil is obtained by steam distillation from the flowering tops and leaves of Salvia sclarea Linnaues.

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.

HANDLING: according to IFRA CODE of practice.

RECOMMENDED USES: multi uses.

CAUTION: Concentrated product for industrial use avoid contact with eyes and mucous. Do not drink.

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:	1
-Other additives:	1

Apart from these solvents, antioxidants and other additives, Clary Sage oil is obtained by steam distillation from the flowering tops and leaves of Salvia sclarea Linnaeus.

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