



Product Specification

Product Name: Cornflower organic
Item Number: 5272
Product category: 100% pure hydrolate from distillation

1. IDENTIFICATION:

Trade Name: Cornflower organic
Botanical Name: Centaurea cyanus
INCI: Centaurea cyanus Flower Water
Cultivation: wc.org
Part of Plant: Blossoms
Origin: France

CAS TSCA-No: /
CAS EINECS-No: 84012-18-0
EINECS-No: 281-664-0
FEMA-No: /

Production method: Steam distillation of the blossoms

Certification: EG-Organic

2. TECHNICAL DATA

2.1 Physical and chemical properties

Color: colorless
Appearance: watery liquid
Odor: characteristic
pH-value: 3,0 - 6,0
Flash point: >175°C
Water solubility: Insoluble
Steam pressure: Unavailable
Relative density at 20 °C: no data available
Refractive index at 20°C: no data available
Optical rotation at 20°C: no data available

Microbiological requirements:

Analysis performed by BAV Institute GmbH

Results in CFU (Colony forming unit)



Amount of aerobic microorganisms/g: < 10
 Amount of yeast and mould fungi/g: < 10
 Specific Microorganism (Pseud. aeruginosa,
 E. coli, Staph. Aureus, Candida albicans) /g not detectable

2.2 Allergens (according to regulation (EC) No 1223/2009 on cosmetic products)

INCI Name	Chemical Name	Trade Name	CAS-Nr.	Concentration
Alpha-Isomethyl Ionone	3-Methyl-4-(2,6,6-Trimethyl-2-Cyclohexen-1-yl)-3-Buten-2-one	3-Methyl-4-(2,6,6-trime..)-3-buten-2-one	127-51-5	-
Amyl Cinnamal	2-(Phenylmethylene)Heptanal	alpha-Amylzimtaldehyd	122-40-7	-
Amylcinnamyl Alcohol	2-(Phenylmethylene)Heptanol	Amylzimtalkohol	101-85-9	-
Anise Alkohol	4-Methoxy-Benzyl Alcohol	Anisalkohol	105-13-5	-
Benzyl Alkohol	Benzyl Alcohol	Benzylalkohol	100-51-6	-
Benzyl Benzoat	Benzyl Benzoate	Benzylbenzoat	120-51-4	-
Benzyl Cinnamate	3-Phenyl-2-Propenoic Acid, Phenylmethyl Ester	Benzylcinnamat	103-41-3	-
Benzyl Salicylate	Benzyl Salicylate	Benzylsalicylat	118-58-1	-
Butylphenyl Methylpropional (Lilial)	2-(4-tert Butylbenzyl) Propionaldehyde	2-(4-tert Butylbenzyl) Propionaldehyde	80-54-6	-
Cinnamaldehyde	Cinnamaldehyde; 3-Phenyl-2-Propenal	Zimtaldehyd	104-55-2	-
Cinnamyl Alcohol	Cinnamyl Alcohol; 3-Phenyl-2-Propen-1-ol	Zimtalkohol	104-54-1	-
Citral	3,7-Dimethyl-2,6-Octadienal	Citral (Geranial + Neral)	5392-40-5	-
Citronellol	DL-Citronellol; 3,7-Dimethyl-6-Octen-1-ol	Citronellol	106-22-9	-
Coumarin	2H-1-Benzopyran-2-one	Cumarin	91-64-5	-
Eugenol	2-Methoxy-4-(2-Propenyl)Phenol	Eugenol	97-53-0	-
Evernia Furfuracea Extract	Treemoos Extract	Baummoos abs.	90028-67-4	-
Evernia Prunastri Extract	Oakmoss Extract	Eichenmoos abs.	90028-68-5	-
Farnesol	3,7,11-Trimethyl-2,6,10-Dodecatrien-1-ol	Farnesol	4602-84-0	-
Geraniol	3,7-Dimethyl-2,6-Octadien-1-ol	Geraniol	106-24-1	-
Hexyl Cinnamal	2-(Phenylmethylene)Octanal	alpha-Hexylzimtaldehyd	101-86-0	-
Hydroxycitronellal	7-Hydroxy-3,7-Dimethyloctanal	Hydroxycitronellal	107-75-5	-
Hydroxyisohexyl-3-cyclohexene..(Lyril)	4-(4-Hydroxy-4-methylpentyl)-3-cyclohexene-1-carboxaldehyde	Hydroxy-methylpentyl-cyclohexen...	31906-04-4	-
Isoeugenol	2-Methoxy-4-(1-Propenyl)Phenol	Isoeugenol	97-54-1	-
Limonene	p-Mentha-1,8-diene	d-Limonen	5989-27-5	-
Linalool	3,7-Dimethyl-1,6-Octadien-3-ol	Linalool	78-70-6	-
Methyl 2-Octynoate	Methyl heptine carbonate	Methylheptincarbonat	111-12-6	-



3. STABILITY AND STORAGE

Shelf life (month): 24

Storage: Keep container tightly closed in a dry and well-ventilated place.

4. FOOD SUITABILITY

This product is basically suitable for the use in food.

The data is based on our current knowledge.

This document was created electronically and is valid without signature.