

TECHNICAL DATA SHEET

Product Information

Product Name: Juniper berry essential oil (origin: Turkey), PN AF-JUCO1DST
Scientific name: *Juniperus communis*
Parts utilized for extraction: Berries (cones), dried
Appearance: Colourless to pale yellow mobile liquid
Aroma: Characteristic fresh, resinous, woody-balsamic with a dry gin-like top note
Solubility: Insoluble in water; soluble in ethanol and fixed oils

Raw Material Specification

Analysis	Method	Result
Total ash for herb	Ph. Eur. (2.4.16)	<4%
Pesticides	GC/MS, LC-MS/MS	Complies with Ph. Eur. (2.8.13)
Aflatoxins (G1, G2, B1, B2)	AOAC 999.07	Complies with Ph. Eur. (2.8.18)
Ochratoxin A	AOAC 2004.10	Complies with Ph. Eur. (2.8.22)
Benzo(a)pyrene (PAH)	JOSS 2002 25, pp. 96-100	<10 ppb

Extract Specification

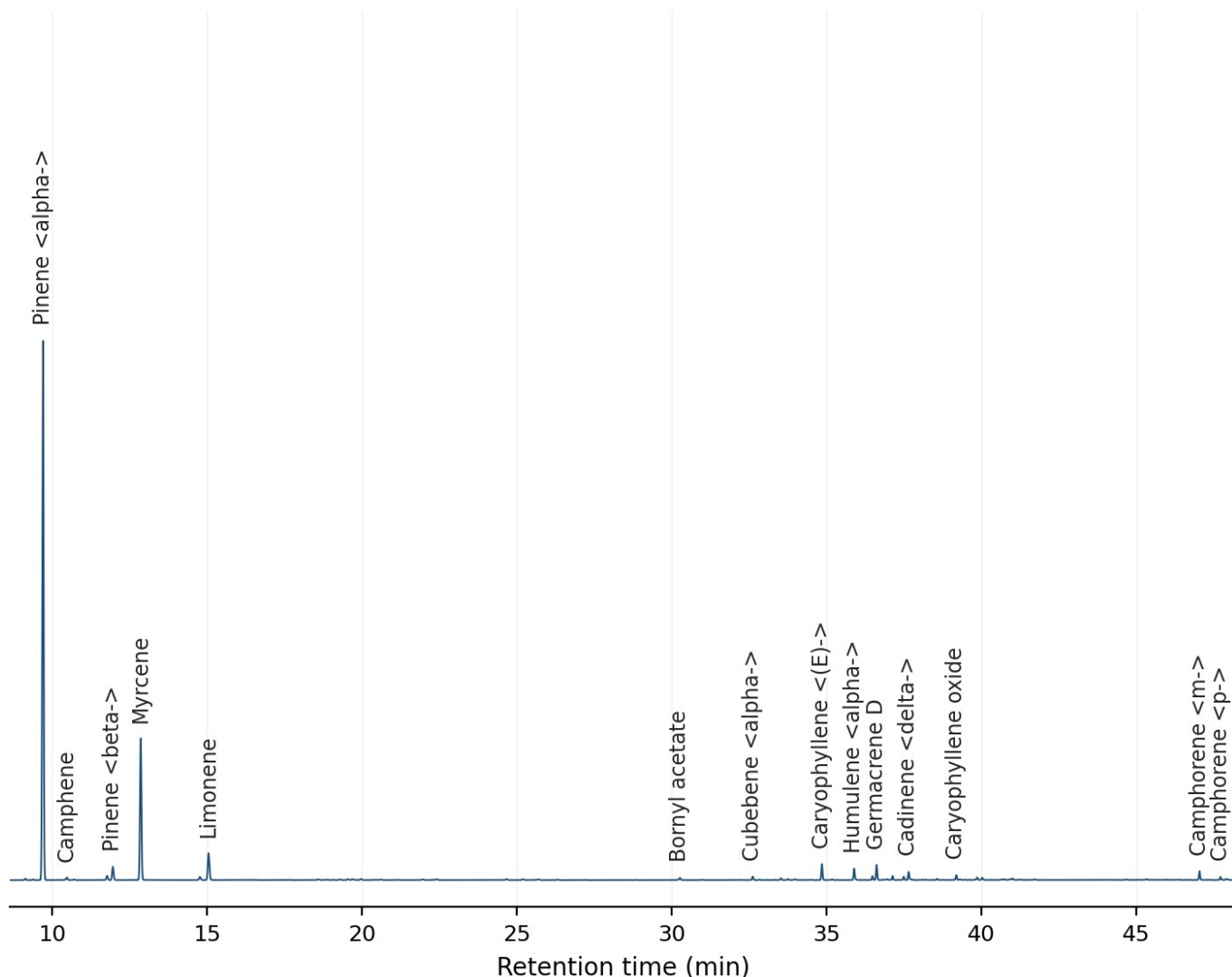
Analysis	Method	Specification	Result
Major components:			
Pinene <alpha->	GC-FID / GC-MS (in-house method)	55 - 70 %	62.86 %
Myrcene		> 15 %	17.62 %
Limonene		2 - 6 %	3.71 %
Pinene <beta->		> 1.0 %	1.68 %
Caryophyllene <(E)->		> 1.0 %	1.63 %
Germacrene D		> 1.0 %	1.52 %
TOTAL		> 85 %	89.02 %
Identified compounds (GC-FID area)	GC-FID / GC-MS (in-house method)	> 95 %	97.77 %
Arsenic (As)	ICP-OES (In-house method)	N.D. (< 1 ppm)	N.D.
Cadmium (Cd)		N.D. (< 3 ppm)	N.D.
Lead (Pb)		N.D. (< 1 ppm)	N.D.
Mercury (Hg)		N.D. (< 0.1 ppm)	N.D.
Total aerobic microbial count (cfu/g)	ISO 4833-1	<10000	Complies
Yeast & mold (cfu/g)	ISO 21527-2	<100	Complies
<i>Escherichia coli</i>	ISO 16649-2	N.D. (in 1 g)	N.D.
<i>Salmonella</i>	ISO 6579	N.D. (in 25 g)	N.D.
<i>Pseudomonas aeruginosa</i>	ISO 13720	N.D. (in 1 g)	N.D.
<i>Staphylococcus aureus</i>	ISO 6888-1	N.D. (in 1 g)	N.D.

Batch Number:
20260904-JUCO1DST



Manufactured:
04.09.2026

Chromatogram



Additional Data

Storage conditions: Store in cool and dry place, keep away from intense light and high heat.

Carrier: None. This is a pure, undiluted essential oil.

Packaging: 1-5 kg/bottle, 10-25-50 kg/drum.

Shelf life: 24 months

Dosage and use: Juniper berry essential oil is used as a flavour ingredient in spirits (notably gin and aquavit), marinades and meat seasoning, and as a fragrance note in fine perfumery, masculine toiletries and household products. In cosmetic formulations it is valued for its clean, astringent character and is typically incorporated at 0.1-1.0 %. In flavour applications, dose to effect — usually well below 0.05 %. The oil is dominated by monoterpene hydrocarbons, principally α -pinene and myrcene. Not recommended for use during pregnancy.

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Full chromatographic profile (GC-FID)

Name	CAS	RT (min)	Content (%)
3-Methylapopinene	4889-83-2	9.144	0.16
Thujene <alpha->	2867-05-2	9.395	0.07
Pinene <alpha->	80-56-8	9.717	62.86
Camphene	79-92-5	10.485	0.35
Phellandrene <alpha->	99-83-2	11.782	0.52
Pinene <beta->	127-91-3	11.969	1.68
Myrcene	123-35-3	12.870	17.62
Cymene <para->	99-87-6	14.778	0.44
Limonene	138-86-3	15.059	3.71
Isocarveol <trans->	21391-84-4	19.702	0.14
Terpinen-4-ol	562-74-3	24.677	0.15
Bornyl acetate	76-49-3	30.274	0.28
Cubebene <alpha->	31141-66-9	32.623	0.39
Copaene <alpha->	138874-68-7	33.535	0.19
cis-Geranyl acetate	141-12-8	34.010	0.08
Caryophyllene <(E)->	13877-93-5	34.857	1.63
Copaene <beta->	147515-11-5	35.181	0.08
Humulene <alpha->	6753-98-6	35.895	1.21
Murolene <gamma->	30021-74-0	36.486	0.40
Germacrene D	105453-16-5	36.622	1.52
Murolene <gamma->	30021-74-0	36.961	0.09
Murolene <alpha->	10208-80-7	37.138	0.40
Cadinene <gamma->	38357-83-4	37.498	0.35
Cadinene <delta->	16729-01-4	37.655	0.90
Valencene<13-hydroxy->	438536-20-0	38.566	0.15
Caryophyllene oxide	1139-30-6	39.194	0.50
Humulene epoxide II	19888-34-7	39.867	0.28
Isovalencenol<(E)->	22387-74-2	40.031	0.24
Valencene<13-hydroxy->	438536-20-0	40.751	0.07
Murola-4,10(14)-dien-1-beta-ol	257293-90-6	40.949	0.12
Camphorene <m->	20016-73-3	47.044	0.87
Camphorene <p->	20016-72-2	47.720	0.33