

TECHNICAL DATA SHEET

Product Information

Product Name: Lavender food fragrance oil (origin: Turkey), PN AF-LANG1FRG
Scientific name: *Lavandula angustifolia*
Parts utilized for extraction: Flowering tops (fresh)
Appearance: Clear, colourless to pale-yellow mobile liquid
Aroma: Characteristic fresh floral and herbaceous, recalling the flowering tops
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

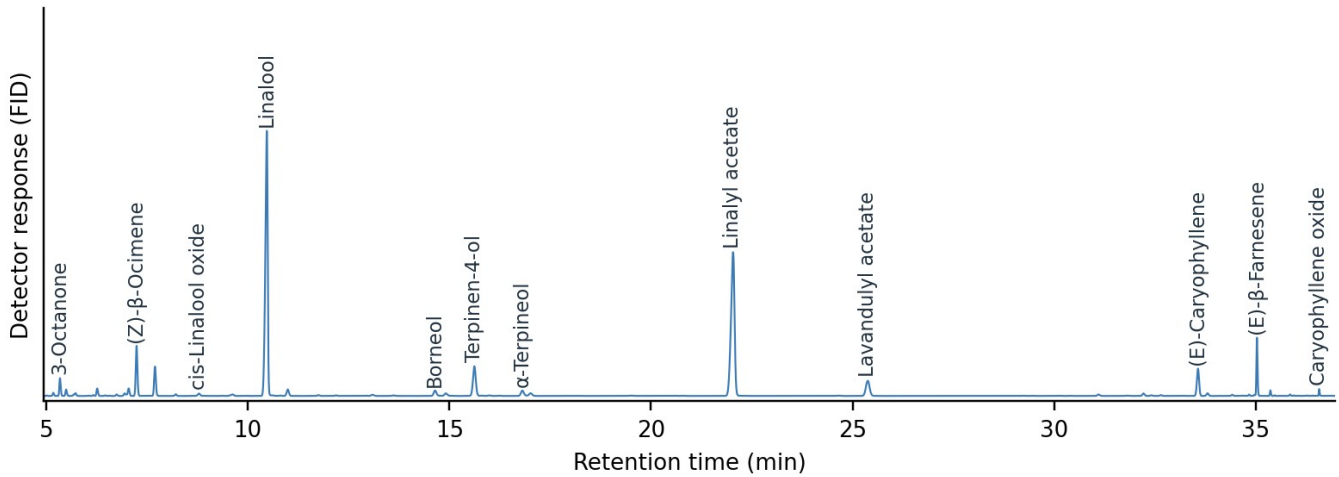
Analysis	Method	Specification	Result
Major components:			
Linalool	GC-FID, area normalisation (AF-LABGC003)	20.0 – 43.0 %	35.59 %
Linalyl acetate		25.0 – 47.0 %	29.11 %
Terpinen-4-ol		max. 8.0 %	4.86 %
(Z)-β-Ocimene		1.0 – 10.0 %	4.76 %
(E)-β-Ocimene		0.5 – 6.0 %	2.92 %
Lavandulyl acetate		max. 8.0 %	3.28 %
1,8-Cineole		max. 3.0 %	0.81 %
Camphor		max. 1.5 %	n.d.
TOTAL		min. 95 %	98.23 %
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:
20260907-LANG1FRG



Manufactured:
07.09.2026

Chromatogram



Additional Data

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

Carrier: Fractionated coconut oil (caprylic/capric triglyceride, MCT).

Packaging: 10 mL amber glass bottle with food-grade fine-mist spray head; also supplied by the kilogram (1-5 kg/bottle, 10-25-50 kg/drum).

Shelf life: 24 months

Dosage and use: A food-grade lavender fragrance oil for confectionery, bakery, syrups, dairy desserts and beverage flavouring, and for candle, soap and household fragrance work. The profile is dominated by linalool and linalyl acetate, which together account for roughly two thirds of the oil, giving a rounded floral top with a soft herbaceous body. Dose to effect and evaluate in the finished matrix; lavender is potent and is easily overdosed in sweet applications. Compositional figures in the Extract Specification and the chromatographic profile refer to the essential-oil fraction of the product, determined by GC-FID area normalisation; the carrier is stated separately above.

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Full chromatographic profile (GC-FID)

Name	CAS	RT (min)	Content (%)
1-Hexanol	111-27-3	2.763	0.08
α -Thujene	2867-05-2	3.839	0.13
α -Pinene	80-56-8	4.019	0.23
Camphene	79-92-5	4.415	0.11
1-Octen-3-ol	3391-86-4	5.175	0.26
3-Octanone	106-68-3	5.341	1.38
β -Myrcene	123-35-3	5.493	0.53
3-Octanol	589-98-0	5.727	0.35
Hexyl acetate	142-92-7	6.264	0.65
p-Cymene	99-87-6	6.747	0.14
Limonene	138-86-3	6.941	0.27
1,8-Cineole	470-82-6	7.045	0.81
(Z)-β-Ocimene	3338-55-4	7.241	4.76
(E)-β-Ocimene	3779-61-1	7.697	2.92
γ -Terpinene	99-85-4	8.212	0.18
cis-Linalool oxide	5989-33-3	8.790	0.33
trans-Linalool oxide	34995-77-2	9.624	0.27
Linalool	78-70-6	10.471	35.59
1-Octen-3-yl acetate	2442-10-6	10.991	0.85
3-Octyl acetate	4864-61-3	12.185	0.08
Borneol	507-70-0	14.644	0.88
Lavandulol	58461-27-1	14.911	0.42
Terpinen-4-ol	562-74-3	15.619	4.86
α -Terpineol	98-55-5	16.808	0.93
Hexyl butyrate	2639-63-6	17.014	0.50
Linalyl acetate	115-95-7	22.035	29.11
Lavandulyl acetate	25905-14-0	25.378	3.28
Geranyl acetate	141-12-8	32.647	0.10
(E)-Caryophyllene	13877-93-5	33.566	3.44
α -Santalene	512-61-8	33.803	0.33
(E)- β -Farnesene	18794-84-8	35.027	3.68
β -Copaene	18252-44-3	35.361	0.34
γ -Muureolene	30021-74-0	35.853	0.11
Caryophyllene oxide	1139-30-6	36.571	0.33