



Technical Data Sheet

Oregano Essential Oil

Specifications

Product:	Oregano Essential Oil.
Synonyms:	Marjoram, pot, ext. (<i>Origanum vulgare</i> , ext.)
Plant of origin:	<i>Origanum vulgare</i> L.
Part of the plant:	Leaves and flowers.
Method of extraction:	Steam distillation.
CAS:	84012-24-8
EC-No:	281-670-3
FEMA:	-
Registration number (REACH):	Non applicable (Low tonnage Art. 6.1)

Organoleptic properties

Aspect:	Clear, mobile liquid.
Color:	Yellow to dark brownish red.
Odor:	Characteristic, aromatic, phenolic with a slight spicy base.

Physical – chemical properties *

	Min	Max
Relative density at 20 °C (g/ml)	0.930	0.955
Refractive index at 20 °C	1.500	1.513
Optical rotation at 20 °C	-5°	+2°
Flash point, mean value(s)	63 °C	



CAS	Substance	Min (%)	Max (%)
2867-05-2	α - Thujene	0.2	1.5
80-56-8	α - Pinene	0.2	2.5
123-35-3	β - Myrcene	0.5	3.0
99-86-5	α - Terpinene	0.5	2.0
99-87-6	p - Cymene	4.0	10.0
99-85-4	γ - Terpinene	3.0	9.0
78-70-6	Linalool	Traces	3.0
562-74-3	Terpinene - 4 - ol	0.5	2.0
89-83-8	Thymol	0.5	5.0
499-75-2	Carvacrol	60.0	80.0
87-44-5	β - Caryophyllene	0.5	4.0

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**Our products being 100% pure & natural, one or more values could vary from the theoretical intervals.*

Storage conditions

Keep the product in its original container well sealed, in a dry and ventilated area, away from potential sources of ignition and protected from light. Store in accordance with local/national regulations and follow the warnings on the label.