



ROBUST MADAGASCAR

Phone no: +261 38053926
info@robustmadagascar.com
Website: www.robustmadagascar.com



PRODUCT DESCRIPTION

YLANG YLANG

Ylang Ylang Oil is a natural essential oil obtained by steam distillation of freshly picked *Cananga odorata* flowers. Rich in Linalool, it offers therapeutic and calming properties. Available in four grades Extra, Grade 1, Grade 2, and Grade 3. It is suitable for use in perfumery, cosmetics, aromatherapy, and wellness formulations.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING	STEAM DISTILLATION
--------------------	--------------------

SENSORY PROPERTIES

APPEARANCE	Pale yellow to dark yellow liquid
FLAVOUR	Mildly floral
AROMA	Sweet, Rich, Floral, and Slightly fruity

PHYSICAL-CHEMICAL PROPERTIES

GRADE	LINALOOL %.	DENSITY (G/ML) MIN.
EXTRA GRADE	15 – 24	0.950
GRADE 1	12 – 19	0.933
GRADE 2	4 – 9.5	0.923
GRADE 3	0.6 – 4	0.906

MICROBIAL PARAMETERS

TOTAL PLATE COUNT (TPC)	<10 ³ CFU/g
YEAST AND MOLD COUNT	≤10 ² CFU/g
SALMONELLA	Absent in 25g
E.Coli.	Absent in 1g

SHELF LIFE

The shelf life of Ylang Ylang Oil is typically 2 to 3 years when stored in a cool, dark place in a tightly sealed, airtight container away from heat and

USES

Used in perfumes and cosmetics for its deep, exotic floral note, Ylang Ylang Oil enhances fragrances, lotions, creams, and hair care products. It provides calming and relaxing effects in aromatherapy and spa blends, and adds long-lasting scent to soaps, shampoos, and deodorants. In small amounts, it is used as a flavoring agent in liqueurs and confectioneries, and is valued in wellness products for stress relief, circulation support, and skin care.

ALLERGEN STATEMENT

Contains Benzyl Benzoate and Linalool may cause skin irritation, redness, or swelling.

ADULTERATION

Oil is tested for adulteration to ensure its authenticity and compliance with the quality standards set by the importing country.

PACKAGING

Packed in 10 Kg and 20 Kg plastic drums

STORAGE

Store in a cool, dark place, in a tightly sealed, airtight container, away from heat, light, and moisture to maintain its

GM DECLARATION

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by traceability/identity preservation systems including adequate separation.