



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION

VETIVER OIL

Sourced from the sun-drenched roots of Vetiver grass in Northern Madagascar, our oil is distilled after a careful drying process that concentrates the aromatic sesquiterpenes. The result is an oil with high density (typically > 1.000 g/ml) and a complex, persistent aroma that evolves on the skin.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING STEAM DISTILLATION OF WASHED AND DRIED ROOTS

SHELF LIFE

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

USES

Vetiver oil is widely used in fine fragrance and perfumery as a base note and natural fixative, providing depth and longevity to blends. In cosmetics and personal care, it is incorporated into creams, lotions, and hair products for its soothing and stabilizing properties. In aromatherapy, vetiver oil is valued for its calming and grounding effects, often applied in stress-relief and relaxation blends. It also imparts a long-lasting earthy aroma to soaps, shampoos, and incense.

SENSORY PROPERTIES

APPEARANCE Dark amber to brownish liquid

CONSISTENCY Thick, viscous

AROMA Deep, woody, earthy, balsamic, with a sweet-smoky undertone.

PHYSICAL-CHEMICAL PROPERTIES

KHUSIMOL % 10% - 12%

ZIZANOIC ACID % 6 - 8%

α-VETIVERON % 3 - 5%

SPECIFIC GRAVITY @20° C 0.990 - 1.050

FLASH POINT >100°C

ALLERGEN STATEMENT

May naturally contain trace amounts of EU-listed fragrance allergens (e.g., limonene, linalool)

ADULTERATION

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

PACKAGING

Packed in 5, 10 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 aroma and therapeutic properties.

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.

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