



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION

LAVENDER OIL

Sourced from the high-altitude valleys of Kashmir, our Lavender Oil is steam-distilled from the flowering tops of *Lavandula angustifolia*. The region's unique climate yields an oil exceptionally rich in linalyl acetate and linalool, resulting in a high-purity essential oil with a refined, complex floral heart and a lasting, fresh finish.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING	STEAM DISTILLATION OF FRESH FLOWERING TOPS
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SHELF LIFE

The shelf life of Lavender 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

Perfumery: Widely used in fine fragrance as a heart note for its refreshing and floral versatility.

Cosmetics: Incorporated into premium skincare and hair products for its soothing and balancing properties.

Aromatherapy: Valued for its calming and grounding effects, frequently used in stress-relief and sleep-aid blends.

Personal Care: Imparts a clean, lasting floral aroma to high-end soaps, shampoos, and bath products.

SENSORY PROPERTIES

APPEARANCE	Pale yellow to yellow liquid
CONSISTENCY	Thin, mobile liquid
AROMA	Characteristic fresh, floral, and herbaceous

ALLERGEN STATEMENT

Contains linalool and d-limonene, which may lead to skin and eye irritation.

ADULTERATION

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

PACKAGING

Available in 1 kg, 5 kg, and 10 kg aluminum bottles, as well as 20 kg and 50 kg HDPE cans.

PHYSICAL-CHEMICAL PROPERTIES

LINALYL ACETATE %	44% - 48%
LINALOOL %	28% - 32%
B-CARYOPHYLLENE %	4% - 6%
SPECIFIC GRAVITY @25° C	0.876 - 0.907
FLASH POINT	80°C

STORAGE

Store between +10°C and +40°C in a well-ventilated, dark place, away from ignition sources and moisture.

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

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.