



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION

PATCHOULI OIL

Patchouli Oil is a pure essential oil obtained by steam distillation of the leaves of Pogostemon cablin. Naturally rich in Patchoulol (above 36%), it offers a wide range of benefits, including anti-inflammatory, antioxidant, and antibacterial properties. Madagascar Patchouli Oil contains higher Patchoulol levels than Indonesian varieties, making it ideal for premium perfumes, cosmetics, and wellness products

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING

STEAM DISTILLATION

SENSORY PROPERTIES

APPEARANCE	Pale yellow to deep amber-brown liquid
FLAVOUR	Bitter, Herbal, and Slightly sweet
AROMA	Strong, Rich, Earthy, Woody, and Musky aroma

PHYSICAL-CHEMICAL PROPERTIES

PATCHOULOL %	36 or above
α -GUAIENE %	11 – 16
BULNESENE %	13 – 21
DENSITY (G/ML) MIN.	0.952

MICROBIAL PARAMETERS

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

SHELF LIFE

The shelf life of Patchouli Oil is typically 3 to 4 years when stored in a cool, dark place in a tightly sealed, airtight container away from heat and sunlight.

USES

Used in perfumes and cosmetics as a fixative, giving a strong base note to high-end fragrances, soaps, lotions, and skincare products. It also functions as a flavoring agent in tobacco, chewing gum, and certain beverages. In aromatherapy and spa products, it is valued for its calming and mood-enhancing effects. Additionally, patchouli oil is incorporated in natural insect repellents and eco-friendly cleaning products due to its insecticidal and antimicrobial properties.

ALLERGEN STATEMENT

It is free of any known allergens

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, dry, and dark place in airtight containers, away from heat, moisture, and direct sunlight to preserve its quality and aroma.

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.