



## Basil Oil (Linalool type)

*Ocimum basilicum* L.

CAS Number:	84775-71-3
Alternative CAS:	8015-73-4
EINECS:	283-900-8
Olfactive description:	Fresh, herbal basil
Processed part of plant:	Aerial parts
Process:	Steam Distillation
Aspect:	Mobile liquid – slightly yellowish
Storage conditions:	Closed recipients away from the light in a cool, dry place (optimum storage temperature between 10° and 25°C)
Main Components:	Linalool, eugenol, guaiene
Crop season:	August till october
Flashpoint:	74°C
Origin:	Egypt
FEMA:	2119