

ANALYSIS

Product Name : **STAR ANISEED OIL (FOOD GRADE)**
Aceite esencial de Anis estrellado o Badiana (Food Grade)

Botanical name : *Illicium verum*

Batch number : LS108090

Origin : China

Analysis features :

Agilent GC System 7890A - Column : HP INNOWAX polaire : 60 m ´ 0,25 mm ´ 0,5 µm

Temperature program : 8 min to 95 °C – 4 °C/min till 190 °C - 29 min to 190°C

Carrier gas H2 : 30 psis/FID. Injector : split. Sample : 0.1 µl without dilution

The compounds of the essential oils are identified by retention times.

% Are calculated from the peak areas given by the GC / FID without the use of a correction factor.

essenciales

aceites y esencias

Physical characteristics:

Density at 20°C	0,978
Refractive index at 20°C	1,555
Optical rotation at a 20°C	-0,5

Production date:
2019

Noviembre 2019

Best before end:

Noviembre 2023

GC Results

COMPONENTS	%	Standar
a-PINENE	0,52	0,1 - 1,15
b-PINENE	0,10	
a-PHELLANDRENE	0,47	0 - 0,7
LIMONENE	3,06	0,2 - 6
b-PHELLANDRENE	0,20	
p-CYMENE	0,10	
TERPINOLENE	0,10	
LINALOOL	0,36	0,2 - 2,5
a-cis-BERGAMOTENE	0,06	0,04 - 0,09
a-trans-BERGAMOTENE	0,19	0,06 - 6
b-CARYOPHYLLENE	0,20	
ESTRAGOLE	1,22	0,2 - 6
a-TERPINEOL	0,14	
g-HIMACHALENE	0,06	
b-HIMACHALENE	0,04	
b-BISABOLENE	0,05	
Cis-ANETHOLE	0,18	0,1 - 1
Trans-ANETHOL	88,47	86 - 93
ANISALDEHYDE	0,14	0,1 - 0,5
FOENICULINE	0,61	0,1 - 3
TOTAL	96,28	