

- [Marjoram oil Essential Oil](#)
- [Typical Certificate of Analysis](#)

PRODUCT DESCRIPTION	The volatile oil obtained by steam distillation of Leaves,branches , fresh &dried herb of organum marjorana plant.	
Common Name	Egyptian Marjoram Oil	
Synonyms	Marjoram Sweet Essential Oil	
Botanical Name	Origanum Marjorana	
Family	Labiatae,Lamiaceae	
Country of Origin	Egypt	
Method of Extraction	Steam Distillation from fresh&dried leaves	
Part Used	Flowers, Leaves , fresh herb and dried herb	
Colour and Appearance	Pale yellow to yellow –green liquid	
Odour	warm, herbaceous, Characteristic spicey note of crushed herb	
Taste	Sweet	
Nafta H. #	3301.29.6000	
Cas. #	8015-01-8	
Fema #	2663	
Lot #		
Quantity	2000.0 kg	
TECHNICAL SPECIFICATIONS		
Refractive Index @ 20°C	(1.468 - 1.480) @ 20°C	Typical 1.475
Optical Rotation @ 20°C	(+13.00 to +24.00) @ 20°C	Typical +14.6
Flash Point ° F	126°F	Typical 126°F
Specific Gravity @ 20°C	(0.887 - 0.910) @ 20°C	Typical 0.890
Solubility	Insoluble in water, soluble in alcohol and oils	
Storage	Store in a cool place in closed container at or below 10°C in dark place.	
Shelf Life	3years under good storage conditions	
GC (gas Chromatographic Analysis);		
COMPONENTS	PERCENTAGE	typical perc. Of sample
1 Terpinen-4-ol	16.5 to 29.3 %	(typical 24.5)
2 Linalool	5.5 to 17.5%	(typical 11.6)
3 Gama -Terpinene	13.0 to 17.5 %	(typical 15.2)
4 Alpha-Terpinene	7.8 to 11.4 %	(typical 9.1)
5 Sabinene	4.9 to 9.6 %	(typical 8.3)
6 Para-Cymene	0.8 to 3.5 %	(typical 1.09)
Paking	Glass Aluminium OR Tin –lined container OR polyethelene drum	
Quality	100%pure &Natural	