



## TRADE

# **Aniseed Essential Oil - Product Specification**

PRODUCT INFORMATION		
Product Name	Aniseed Essential Oil	
Product Code	06AN	
Product Classification	Essential Oil	
Production and Source	Essential oil extracted by steam distillation from Illicium verum	
Natural/NI/Synthetic Status	Natural	
Ingredient Declaration	Aniseed	
Country of Origin	China	

PRODUCT PROFILE		
Appearance	A pale to very pale yellow liquid	
Odour	Sweet and spicy	
State	Mobile Liquid	
Specific Gravity @ 20/20 °C	0.9750 to 0.9940	
Optical Rotation @ 20 °C	from -2.0 to 2.0	
Refractive Index @ 20 °C	1.5520 to 1.5600	
Flashpoint	>100°c	
Flavour Grade	Yes	
Solubility in Ethanol 90%	1: 1.5 to 3 90 Ethanol-clear	

REGULATORY DATA		
CAS No. (US)	8026-83-3	
Einecs No	283-518-1	
CAS No. (EU)	84650-59-9	
FEMA Number	2096	
F.D.A.	182.1	
Council of Europe	238n	
Botanical Source	Illicium verum	
Chem/IUPAC Name	Star Anise, Illicium verum, ext.	



# JUST INGREDIENTS

TRADE

## **Aniseed Essential Oil - Product Specification**

## INTOLERANCE AND ALLERGEN INFORMATION Please ensure you have read our Allergen Policy statement available here. For further information about allergen handling by JustIngredients Limited and its suppliers, please read our online guide here. Key: ✓ Indicates where a product is an allergen or where an allergen has intentionally been added to the final product. Cereal/Wheat products Nut and nut products Peanuts and products thereof Soybean and products thereof Sesame seed and products thereof Mustard and products thereof Milk and Dairy Products Products containing Sulphur dioxide and sulphites >10mg/kg Celery and products thereof Molluscs (including squid and octopus) Seafood and shellfish Egg products Fish and fish products Lupin (ie leguminous plants, lupin flour) Colours **Flavourings Preservatives**





#### **ALLERGEN STATEMENT**

JustIngredients Limited supplies a range of products that are internationally sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures.

The following products which are or may contain allergens are regularly handled by JustIngredients Limited and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present, but we cannot guarantee our ingredients are totally free of traces in the products supplied. If in doubt, please email technical@justingredients.co.uk.

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Peanuts
- Soybeans
- Nuts
- Celery
- Mustard
- Milk and dairy products
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as sulphur dioxide.

ADDITIONAL INFORMATION				
Key: ✓ Indicates that the product is suitable or certified. For further details on the specific certifications of each product, please email <a href="mailto:technical@justingredients.co.uk">technical@justingredients.co.uk</a> .				
	J.			
Vegetarian (Suitable)	<b>,</b>			
Vegan (Suitable)	$\checkmark$			
Kosher (Suitable)	✓			
Organic (Certified)				

Storage & shelf life		
Shelf Life	Typical shelf life is 12 months.	
Storage	Store in a sealed container, at an ambient temperature and away from direct sunlight.	
Labelling	Product name, Weight. Batch/lot code. Best before date. Allergen information as applicable	





#### **OILS (CARRIER, ESSENTIAL & ABSOLUTE)**

Unless otherwise stated, our oils are not suitable for human consumption.

An indication of 'Yes' in the Flavour Grade categorisation means oils are suitable for use in a culinary environment, however, they should be used sparingly and in minute quantities only.

Essential and absolute oils must be appropriately diluted before use; improper use of essential and absolute oils can cause harm, including severe allergic reactions and skin irritations. If in doubt, consult a licensed aromatherapist.

Keep away from children and consult a health practitioner before using during pregnancy. TINCTURES

In line with applicable legislation, the sale of tinctures by JustIngredients Limited is strictly for registered practitioners or herbalists, or otherwise for the purposes of animal use. Tinctures are not sold or supplied for the purposes of human consumption.

By purchasing a tincture from JustIngredients Limited you warrant that you are a registered practitioners or herbalists, or that the goods are for animal use only. JustIngredients Limited do not accept any liability should these conditions not be adhered to.

#### Keep away from children.

#### **PESTICIDE STATEMENT**

JustIngredients Limited do not knowingly supply material containing pesticide residues above the legal maximum residue levels (MRL's), Codex recommendation or at a level that could cause a food safety risk under the Food Safety Act. Suppliers risk assess the materials supplied to JustIngredients Limited and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by JustIngredients Limited. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing.

All our Organic products are certified by the Soil Association. EU law defines the minimum standards for organic products that are produced, manufactured, imported into, sold or traded within the EU - in the Organic Regulation. In many areas, the Soil Association's standards are stricter and exceed these EU standards.





#### **HEALTH & SAFETY**

A non-hazardous product if used under normal circumstances. Please see the product Material Safety Data Sheet for further details. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information from our technical team technical@justingredients.co.uk

#### **USE IN PRODUCTION**

We will not be liable for breach of warranty if you or any third party alter the Goods or any part of them, mix them or any part of them with any other products, or tamper with, process or use them or any part of them in any production process after delivery. All quality control checks are to be completed in relation to the Goods prior to use in production or resale to a third party, either in their original state or as a blend.

For further details, please see our T&C as outlined below.

#### **TERMS OF SALE**

All sales are subject to our terms and conditions. You can view our full terms and conditions on our website for orders placed through our retail (<u>justingredients.co.uk</u>) and wholesale (<u>trade.justingredients.co.uk</u>) websites as well as for offline orders placed directly with our customer service team. Please see: <u>www.justingredients.co.uk/ji-terms</u>





For internal use only. Please contact <u>technical@justingredients.co.uk</u> if you require a signed specification.

For and on behalf of Supplier: JustIngredients Limited		For and on behalf of Customer
Signature:	Mr.	
Print Name:	Jess Kenyon-May	
Position:	Technical & Compliance Coordinator	
Company name:	JustIngredients Limited	
Date:	27/02/2024	