Anise Seed Oil - Pimpinella anisum

Pimpinella anisum · Apiaceae

Essential oil | Oil-soluble | INCI listed in EU CosIng

1. Product identification

Product name	Anise Seed Oil - Pimpinella anisum
Botanical name	*Pimpinella anisum* (syn. *Pimpinella palmetorum*)
Plant family	Apiaceae
Common names	Anise, Aniseed, Anise Burnet Saxifrage, Sweet-Cumin
Plant part used	Seed
Product form	Essential oil
Country of origin	India
Product code (SKU base)	14016-OIL-PIANI

2. Composition and identifiers

INCI: Pimpinella Anisum Seed Oil

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Pimpinella Anisum Seed Oil	Botanical ingredient	84775-42-8 / 8007-70-3	283-872-7	100 %

EU CosIng reference no.: 84746 · INCI status: Verified in CosIng

Where more than one CAS number is shown, the botanical substance is registered under several CAS numbers (e.g. EINECS and TSCA variants); all refer to the same INCI name.

3. Manufacturing

Process	Steam distillation
Additives	No added colours, fragrance or preservatives unless stated on the label.

4. Typical properties

Physical state	Liquid
Appearance / colour	Clear
Odour	Characteristic
Solubility	Oil-soluble
Flash point	Not determined for this batch — see COA (essential oils typically 40–100 °C)

Typical values describe the product type and are not a specification. Batch-specific results (assay, moisture, microbiology, heavy metals as applicable) are given on the batch Certificate of Analysis, sent with every order.

5. Applications and use

Applications	Culinary, Hair care, Perfumery, Skincare
Markets	Cosmetics & personal care, Food & beverage
Suggested use level	Use in accordance with IFRA Standards and applicable cosmetic regulations; typical use level in finished cosmetics 0.1–2 %.

The formulator is responsible for confirming suitability, stability and regulatory compliance of the finished product in the intended market. Not intended for direct medicinal use.

6. Packaging, storage and shelf life

Pack sizes	100 g, 1 Kg, 5 Kg, Sample — bulk and custom quantities on request
Storage	Store in tightly closed original containers (amber glass, aluminium or lacquered steel) in a cool (below 20 °C), dark, well-ventilated place away from heat, ignition sources and oxidising agents. Keep containers well filled to limit oxidation.
Shelf life	24 months from the date of manufacture in unopened, well-filled original containers stored as recommended (citrus oils: 12 months).

7. Documentation and quality

Safety Data Sheet	SDS-14016-OIL-PIANI — available for download on the product page
Certificate of Analysis	Batch-specific COA sent with every order; available on request before ordering
Other documents	Allergen, IFRA, origin and other statements on request, subject to availability

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