[VN] Dill Oleoresin - Anethum graveolens

Anethum graveolens · Apiaceae

Oleoresin | Oil-soluble | Food grade | INCI listed in EU CosIng

1. Product identification

Product name	[VN] Dill Oleoresin - Anethum graveolens
Botanical name	*Anethum graveolens* (syn. *Anethum arvense, Anethum benevolens, Anethum sowa*)
Plant family	Apiaceae
Common names	Dill, Beej Soya, Soya Seeds, Dill Seeds, Shatapushpa, Dill Seed
Indian / Ayurvedic names	Soya, Anthem Graveolens, sowa, শুলফা
Plant part used	Seed
Product form	Oleoresin
Country of origin	Vietnam
Product code (SKU base)	80664-ORS-ANGRA

2. Composition and identifiers

INCI: Anethum Graveolens Seed Extract

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Anethum Graveolens Seed Extract	Botanical ingredient	90028-03-8	289-790-8	100 %

EU CosIng reference no.: 39058 · 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	Solvent extraction
Additives	No added colours, fragrance or preservatives unless stated on the label.

4. Typical properties

Physical state	Viscous liquid, paste or semi-solid
Appearance / colour	Characteristic of the plant material; may vary naturally between harvests
Odour	Characteristic
Solubility	Oil-soluble
Flash point	Not determined for this batch — see COA

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, Skincare
Markets	Cosmetics & personal care, Food & beverage
Suggested use level	Use in accordance with IFRA Standards and applicable regulations; typical use level 0.05–2 %.

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 — 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-80664-ORS-ANGRA — 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

THE AVAM COMPANY · H-108, Sector-63, Noida 201301, Uttar Pradesh, India · +91 817 8117 600 · contact@wholesalerco.com
The information in this document is given in good faith and is based on our current knowledge of the product type. It does not constitute a warranty or a legally binding specification. Users must determine the suitability of the product for their own purposes and comply with applicable laws.