Fennel CO2-se extract  
Bitter Type, Type No. 065.001

Raw material:  *Foeniculum vulgare var. vulgare* - Seeds, dried

Production:  By supercritical fluid extraction with natural carbon dioxide no solvent residues, no inorganic salts, no heavy metals, no reproducible microorganisms [1].

Description:  Contains mainly volatile components. Thin clear oil with yellow to light yellow colour and characteristic flavour.

D/E - ratio:  11 - 14 kg raw material yield 1 kg product.

Declaration:  INCI-Name (CTFA): Foeniculum Vulgare (Fennel) Fruit Extract, CAS-No. 84625-39-8, EINECS-No. 283-414-6

REACH - Status:  This product is currently not subject to registration.

Certification:  - HALAL certified by Halal Certification Services (HCS)  
- KOSHER certified by Beth Din Kashrut Division (KLBD)

Transport:  UN 3082 ENVIRONMENTALLY HAZARDOUS SUBSTANCE, LIQUID, N.O.S. (contains Limonene and alpha pinene); 9, III

Ingredients:  85 - 95 % essential oil with > 60 % anethol, > 15 % fenchone, isoanethol, pinene, limomene.

Application:  Traditional Use:  Fennel (*Foeniculum vulgare*) is indigenous to the Mediterranean area and was already well-known to the ancient Egyptians, Romans, Indians and Chinese. Today, Fennel is cultivated in Europe, Asia and temperate regions of Africa and South America. Fennel is traditionally used as carminative, digestive and diuretic and in treating respiratory and gastrointestinal disorders.

In Cosmetics:  Fennel oil can be recommended for treatment of wounds. The anti-inflammatory and antimicrobial activities of fenchone improve wound healing, increase collagen synthesis and decrease the number of inflammatory cells during wound healing [2].

In Food Supplements:  Today, a significant number of in vitro, in vivo and epidemiological studies provide substantial evidence that Fennel essential oil and its active compounds are effective for symptomatic treatment of dyspepsia, bloating and flatulence [3-6] and infantile colic [7]. It is also used as expectorant for mild inflammation.
of the upper respiratory tract [8-9].

In Food:
Fennel is a highly aromatic and flavorful culinary herb. Fennel seed oil has an anise like aroma and it is used as flavoring in baked goods, meat and fish dishes, ice cream and alcoholic beverages.

(Statements summarise literature evidence and have informative character. They might be derived from in vitro or animal tests and thus not be substantiated for humans. Statements have not been evaluated by competent authorities and do not refer to finished products. The marketer of any finished product containing any FLAVEX extract as ingredient is responsible for assuring that the claims made for his product are lawful and comply with all applicable laws and regulations of the country in which the product is to be sold.)

Naturalness: The product is manufactured from the named raw material. It contains no additives and no other technical adjuncts, it is not blended and not formulated. The product is 100 % natural and it corresponds to the EC Flavouring Regulation No. 1334/2008 for flavouring preparations.

Stability: Unopened container under cool and dry storage conditions and exclusion of light at least 5 years.

References:

Disclaimer: These data are given for customer’s information only to the best of our knowledge but under exemption of liability especially regarding infringement of or prejudice to third party rights through the use of this product. Users are responsible for ensuring the compliance with the applicable legislation. The concentrated FLAVEX extracts are raw materials for product formulation. Hence they are not intended for direct consumption in food and for undiluted topical application in cosmetics, perfumery and aromatherapy. Keep away from children.