Perilla Seed Oil - Perilla frutescens

Perilla frutescens · Lamiaceae

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

1. Product identification

Product name	Perilla Seed Oil - Perilla frutescens
Botanical name	*Perilla frutescens* (syn. *Perilla ocymoides, Perilla urticifolia*)
Plant family	Lamiaceae
Common names	Beefsteak Plant, Wild Coleus, Purple Mint, Shiso (Japanese), Beefsteak, Beefsteak Mint
Plant part used	Seed
Product form	Carrier oil
Country of origin	India
Product code (SKU base)	56490-OIL-PEFRU

2. Composition and identifiers

INCI: Perilla Frutescens Seed Oil

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Perilla Frutescens Seed Oil	Botanical ingredient	90082-61-4	290-151-0	100 %

EU CosIng reference no.: 94457 · 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	Cold pressed
Additives	No added colours, fragrance or preservatives unless stated on the label.

4. Typical properties

Physical state	Liquid
Appearance / colour	Pale
Odour	Characteristic
Solubility	Oil-soluble
Flash point	Typically > 200 °C (vegetable oils; not determined for this batch)

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 Certificate of Analysis, available on request.

5. Applications and use

Applications	Perfumery
Markets	Cosmetics & personal care
Suggested use level	Typical use level in cosmetics 1–10 % (oil-soluble and infused oils up to 100 % of the oil phase); carrier oils up to 100 %.

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, 10 Kg, 25 Kg, 50 Kg, 100 Kg, Sample — bulk and custom quantities on request
Storage	Store in tightly closed, well-filled original containers in a cool (below 25 °C), dry, dark place away from heat, oxidising agents and direct sunlight. Butters and waxes may soften above 25–35 °C.
Shelf life	18–24 months from the date of manufacture in unopened original packaging stored as recommended. Infused and oil-soluble extracts: 12–18 months.

7. Documentation and quality

Safety Data Sheet	SDS-56490-OIL-PEFRU — available for download on the product page
Certificate of Analysis	Batch-specific COA available on request
Other documents	Allergen, IFRA, origin and other statements on request, subject to availability

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