Frangipani Absolute Oil - Plumeria obtusa

Plumeria obtusa · Apocynaceae

Absolute | Oil-soluble

1. Product identification

Product name	Frangipani Absolute Oil - Plumeria obtusa
Botanical name	*Plumeria obtusa* (syn. *Plumeria apiculata, Plumeria bahamensis, Plumeria barahonensis, Plumeria beatensis, Plumeria bicolor, Plumeria cayensis*)
Plant family	Apocynaceae
Common names	Frangipani, Singapore Graveyard Flower, Singapore White Frangipani, White Frangipani, Great White Frangipani
Product form	Absolute
Country of origin	India
Product code (SKU base)	80799-ABS-PLOBT

2. Composition and identifiers

INCI: Plumeria Obtusa Extract

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Plumeria Obtusa Extract	Botanical ingredient	—	—	100 %

INCI status: INCI by naming convention (not 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 Certificate of Analysis, available on request.

5. Applications and use

Applications	Perfumery
Markets	Cosmetics & personal care
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	10 g, 100 g, 1 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-80799-ABS-PLOBT — 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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