



# CERTIFICATE OF ANALYSIS

COA\*



## BEWIT Cumin

**Czech:** BEWIT Kmín římský

**Latin:** Cuminum cyminum

Batch number: AX2023/08



CTEO

★★★★★  
**QUALITY  
GUARANTEED**

We have developed our own set of standards and protocols CTEO® – **CERTIFIED THERAPEUTIC ESSENTIAL OILS** to monitor, check and evaluate the quality of our essential oils. Our goal is to consistently offer our customers essential oils in the best and most beneficial quality.

## Certificate of analysis disclaimer

COA is a document published by BEWIT Natural Medicine, s.r.o., which contains both general and specific information about essential oils and other BEWIT products. The COA includes information from literary publications and other publicly available sources as well as selected sensometric analyses from BEWIT laboratories (BEWIT ESSENTIAL LABORATORIES), supplier analyses and, in some cases, tests from independent laboratories. The COA published for a given product may not always match the product batch on offer at BEWIT at the time and may not always describe all batches of the given product that may be on offer at the time.



**BEWIT Natural Medicine, s.r.o.** ID: 29443237  
Michalská 2030  
710 00 Ostrava  
Czech Republic  
VAT ID: CZ29443237  
info@bewit.love  
www.BEWIT.LOVE

We have developed our own set of standards and protocols CTEO® – **CERTIFIED THERAPEUTIC ESSENTIAL OILS** to monitor, check and evaluate the quality of our essential oils. Our goal is to consistently offer our customers essential oils in the best and most beneficial quality.

## General information

|                              |                            |
|------------------------------|----------------------------|
| <b>Batch number</b>          | AX2023/08                  |
| <b>English</b>               | BEWIT Cumin                |
| <b>Czech</b>                 | BEWIT Kmín římský          |
| <b>Latin</b>                 | Cuminum cyminum            |
| <b>Country of origin</b>     | India                      |
| <b>Part of a plant</b>       | Seeds                      |
| <b>Method of acquisition</b> | Steam distilled            |
| <b>Color</b>                 | Light yellow to amber      |
| <b>Odor</b>                  | Characteristic             |
| <b>CAS number</b>            | 84775-51-9 / 8014-13-9     |
| <b>Main components</b>       | Cuminaldehyde, para Cymene |
| <b>Refractometric index</b>  | 1,49-1,51                  |
| <b>Flash point (°C)</b>      | 53                         |
| <b>Optical rotation</b>      | +1° to +8°                 |



## General information

### Components

| COMPOUND                 | RELATIVE CONTENT (%) |
|--------------------------|----------------------|
| Cuminaldehyde            | 36,1                 |
| para Cymene              | 33,6                 |
| $\beta$ -pinene          | 13,6                 |
| $\gamma$ -terpinene      | 6,2                  |
| $\alpha$ -pinene         | 1,4                  |
| Benzyl acetate           | 1                    |
| (E)-Anethole             | 1                    |
| (E)-Cinnamaldehyde       | 0,9                  |
| D-limonene               | 0,8                  |
| Isoborneol               | 0,7                  |
| Bornyl acetate           | 0,5                  |
| 3-carene                 | 0,4                  |
| 1,8 Cineole (Eucalyptol) | 0,4                  |
| Camphene                 | 0,3                  |
| $\beta$ -myrcene         | 0,3                  |
| Linalool                 | 0,3                  |
| $\alpha$ -terpineol      | 0,3                  |
| Nerol                    | 0,3                  |
| $\alpha$ -thujone        | 0,2                  |
| Citronellal              | 0,2                  |
| Terpinen-4-ol            | 0,2                  |
| Cinnamyl alcohol         | 0,2                  |



## List of cosmetic allergens

| Allergen INCI name   | CAS number | %   |
|--|------------|-----|
| Amyl cinnamal  | 122-40-7   | --  |
| Amylcinnamyl alcohol   | 101-85-9   | --  |
| Benzyl alcohol   | 100-512-6  | --  |
| Benzyl salicylate  | 118-58-1   | --  |
| Cinnamyl alcohol   | 104-54-1   | 0,2 |
| Cinnamal   | 104-55-2   | 0,9 |
| Citral   | 5392-40-5  | --  |
| Coumarin   | 91-64-5    | --  |
| Eugenol  | 97-53-0    | --  |
| Geraniol   | 106-24-1   | --  |
| Hydroxycitronellal   | 07-75-5    | --  |
| Hydroxymethylpentyl-cyclohexenecarboxaldehyde                | 31906-04-4 | --  |
| Isoeugenol   | 97-54-1    | --  |
| Anisyl alcohol   | 105-13-5   | --  |
| Benzyl benzoate  | 120-51-4   | --  |
| Benzyl cinnamate   | 103-41-3   | --  |
| Citronellol  | 106-22-9   | --  |
| Farnesol   | 4602-84-0  | --  |
| Hexyl cinnamaldehyde   | 101-86-0   | --  |
| D-limonene   | 5989-27-5  | 0,8 |
| Linalool   | 78-70-6    | 0,3 |
| Methyl heptine carbonate                                     | 111-12-6   | --  |
| 3-Methyl-4-(2,6,6-trimethyl-2-cyclohexen-1-yl)-3-buten-2-one | 127-51-5   | --  |
| Oak moss   | 90028-68-5 | --  |
| Tree moss  | 90028-67-4 | --  |



## Independent tests and studies

TISSERAND, Robert a Rodney YOUNG. Essential oil safety: a guide for health care professionals. Second edition. Edinburgh: Elsevier, 2013. ISBN 9780443062414.



**BEWIT Natural Medicine, s.r.o.** ID: 29443237

Michalská 2030  
710 00 Ostrava  
Czech Republic

VAT ID: CZ29443237  
info@bewit.love  
www.BEWIT.LOVE

We have developed our own set of standards and protocols CTEO® – **CERTIFIED THERAPEUTIC ESSENTIAL OILS** to monitor, check and evaluate the quality of our essential oils. Our goal is to consistently offer our customers essential oils in the best and most beneficial quality.



# Certificate

## Food grade

According to  
**BEWIT Internal Directive No. 4/2022**  
**Use of essential oils in food.**



We confirm that the product is 100% pure, natural,  
without synthetic additives and suitable for food.

### Legislative:

- Czech Regulation 398/2016,
- European Regulation (EC) No. 1334/2008
  - US FDA – GRAS
- Literature: Essential oil safety – Robert Tisserand, Rodney Young.

### Caution, recommended usage:

Just dip the tip of the toothpick in essential oil  
and stir it in 20 ml of vegetable oil (e.g. sunflower oil).  
A few drops of the prepared mixture, season the finished dish.