

CERTIFICATE OF ANALYSIS

COA*



BEWIT Oregano

Czech: BEWIT Oregano **Latin:** Origanum vulgare

Batch number: AX2023/08





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.



General information

Batch number	AX2023/08	
English	BEWIT Oregano	
Czech	BEWIT Oregano	
Latin	Origanum vulgare	
Country of origin	India	
Part of a plant	Leaves	
Method of acquisition	Steam distilled	
Color	Yellow to yellowish brown	
Odor	Characteristic	
cas number	84012-24-8	
Main components	Carvacrol	
Refractometric index	1,4622-1,505	
Boiling point (°C)	>100	
Flash point (°C)	63	
Density (g/cm3)	0,899-0,935	
Optical rotation	-4° to -2°	

General information

Components

COMPOUND	RELATIVE CONTENT (%)	
Carvacrol	83,8	
para Cymene	7,3	
Terpinolene	4,0	
y-terpinene	1,3	
β-caryophyllene	0,9	
Thymol	0,8	

List of cosmetic allergens

Allergen INCI name	CAS number	%
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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.



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.