

product information sheet

Augasorb Basil

The newly created Augasorb Basil flavour and fragrance ingredient has been produced by a novel extraction method, isolating the definitive suite of aromatic components from *Ocimum basilicum*, whilst retaining an aroma true to the original material; without the need of traditional methods of production that utilise hazardous or expensive solvents.

The sweet spiciness of this material lends itself towards flavours for use in sauces or seasonings that require those characteristics, as well as a strong herbaceous character; which can be carried through to a fragrance with a fresh, sweet, green and spicy aroma.

Botanical Source:
Ocimum basilicum – leaves
and flowering parts

CAS:
8015-73-4

FEMA:
2120

Recommended dosage:
200 ppm

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