



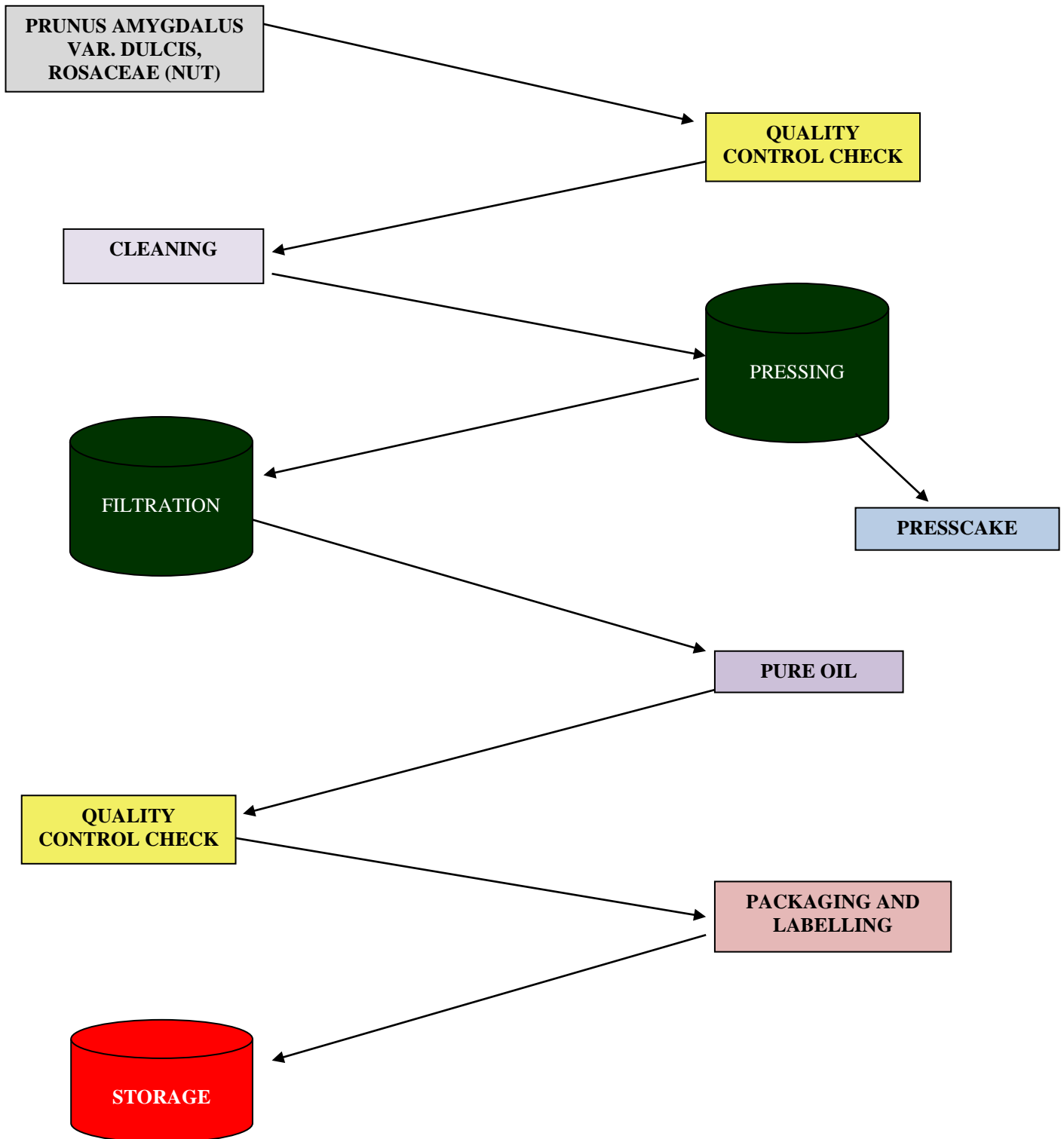
Certificate of Analysis

PRODUCT DETAILS		
Product Name	ALMOND OIL SWEET	
INCI Name	Prunus Amygdalus Dulcis Oil & Helianthus Annus Oil	
Country of Origin	UK	
Tariff Number	15159060	
Batch Number	4414405	
Best Before Date	November 2023	
Identification	CAS No: 8007-69-0	EINECS No: 291-063-5
	Alternative Cas: 90320-37-9	
PHYSICAL AND CHEMICAL CHARACTERISTIC		
	SPECIFICATION RANGE	RESULTS
Appearance	Liquid	Conforms
Colour	Colourless to Pale Yellow	Conforms
Odour	Odourless	Conforms
Relative Density @ 20°C	0.910 - 0.930	0.918
Refractive Index @ 20°C	1.460 - 1.475	1.468
Boiling Point Range	>100	Conforms
Solubility(ies)	Insoluble in water.	Conforms
Acid Value (mgKOH/g)	Max 1.0	Conforms
Iodine Value (mg/g)	97.0 - 121.0	99.7
Peroxide Value	<10.0	2.2
Fatty Acid Profile (%)		
C 16: 0 Palmitic Acid	3.0 - 9.0	5.9
C 18: 0 Stearic Acid	1.0 - 5.0	2.7
C 18: 1 Oleic Acid	46.0 - 66.0	62.3
C 18: 2 Linoleic Acid	29.0 - 44.0	31.6
C 18:3 Linolenic Acid	<1.0	0.15
STORAGE AND SHELF LIFE		
Storage	Store in tightly closed container with minimum headspace in a cool, dark and dry place.	
Shelf Life	18 months unopened and stored as above.	
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Issue No: 1

22/07/2019

PROCESSING – ALMOND OIL SWEET FLOW CHART





**SAFETY DATA SHEET
SWEET ALMOND OIL**

SECTION 1: Identification of the substance/mixture and of the company/undertaking

1.1. Product identifier

Product name ALMOND SWEET OIL
Chemical name Prunus amygdalus dulcis oil
CAS number 8007-69-0

EC number 291-063-5

1.2. Relevant identified uses of the substance or mixture and uses advised against

Identified uses Industrial, only for professional use

1.3. Details of the supplier of the safety data sheet

Supplier
 MADAR Corporation Limited
 19-20 Sandleheath Industrial Estate
 Fordingbridge
 Hampshire
 SP6 1PA
 Tel. +44 1425 655555 (Opening Hours 9am - 5pm)
 e-mail technical@madarcorporation.co.uk

Approved sellers Cosmetic Butters, Mystic Moments, New Directions, World of Moulds

1.4. Emergency telephone number

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification (EC 1272/2008)

Physical hazards Not Classified
Health hazards Not Classified
Environmental hazards Not Classified

2.2. Label elements

EC number 291-063-5
Hazard statements NC Not Classified

2.3. Other hazards

ALMOND SWEET OIL

SECTION 3: Composition/information on ingredients

3.1. Substances

Product name	ALMOND SWEET OIL
Chemical name	Prunus amygdalus dulcis oil
CAS number	8007-69-0
EC number	291-063-5

SECTION 4: First aid measures

4.1. Description of first aid measures

Inhalation	Remove person to fresh air and keep comfortable for breathing. Get medical attention if any discomfort continues.
Ingestion	Rinse mouth thoroughly with water. Do not induce vomiting. Get medical attention if any discomfort continues.
Skin contact	Wash skin thoroughly with soap and water. Get medical attention if any discomfort continues.
Eye contact	Remove any contact lenses and open eyelids wide apart. Continue to rinse for at least 15 minutes. Get medical attention if any discomfort continues.

4.2. Most important symptoms and effects, both acute and delayed

4.3. Indication of any immediate medical attention and special treatment needed

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media	Use alcohol-resistant foam, carbon dioxide or dry powder to extinguish.
Unsuitable extinguishing media	For safety reasons do not use full water jet.

5.2. Special hazards arising from the substance or mixture

Specific hazards	May produce Carbon Monoxide and other unidentified organic compounds
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5.3. Advice for firefighters

Special protective equipment for firefighters	Wear full protective clothing
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SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions	Provide adequate ventilation. Avoid contact with skin and eyes. Avoid inhalation of vapours.
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6.2. Environmental precautions

Environmental precautions	Do not discharge into drains or watercourses or onto the ground.
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6.3. Methods and material for containment and cleaning up

Methods for cleaning up	Absorb with liquid binding material (e.g sand, diatomaceous earth, acid or universal binding agents). Collect in closed and suitable containers for disposal. Wash spill site after material pick up is complete.
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6.4. Reference to other sections

ALMOND SWEET OIL

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Usage precautions Apply good manufacturing practice and industrial hygiene practices. Keep containers sealed when not in use. Do not eat, drink or smoke when using this product. Keep away from heat, sparks and open flame.

7.2. Conditions for safe storage, including any incompatibilities

Storage precautions Store in tightly-closed, original container in a dry, cool and well-ventilated place.

7.3. Specific end use(s)

SECTION 8: Exposure Controls/personal protection

8.1. Control parameters

8.2. Exposure controls

Protective equipment



Appropriate engineering controls Provide eyewash station Provide adequate ventilation.

Personal protection Use personal protection according to Directive 89/686/EEC

Eye/face protection Approved safety goggles.

Hand protection Chemical resistant gloves (PVC)

Other skin and body protection Wear apron or protective clothing in case of contact.

Hygiene measures Good personal hygiene procedures should be implemented.

Respiratory protection Generally unnecessary in a well ventilated area.
If ventilation is insufficient, respiratory protection must be worn.

Environmental exposure controls Avoid discharging into drains.

SECTION 9: Physical and Chemical Properties

9.1. Information on basic physical and chemical properties

Appearance Liquid.

Colour Colourless to pale yellow.

Odour Characteristic.

Flash point > 300°C

Vapour pressure <0.01 mm Hg @ 200°C

Relative density 0.911 - 0.920 @ 20°C

Solubility(ies) Insoluble in water. Soluble in vegetable oils.

9.2. Other information

ALMOND SWEET OIL

SECTION 10: Stability and reactivity

10.1. Reactivity

Reactivity No data available.

10.2. Chemical stability

Stability Stable under the prescribed storage conditions.

10.3. Possibility of hazardous reactions

10.4. Conditions to avoid

Conditions to avoid Avoid exposure to high temperatures or direct sunlight.

10.5. Incompatible materials

Materials to avoid Avoid Pro-oxidants

10.6. Hazardous decomposition products

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Toxicological effects No data available.

SECTION 12: Ecological Information

12.1. Toxicity

12.2. Persistence and degradability

Biodegradation Expected to be readily biodegradable.

12.3. Bioaccumulative potential

12.4. Mobility in soil

12.5. Results of PBT and vPvB assessment

12.6. Other adverse effects

SECTION 13: Disposal considerations

13.1. Waste treatment methods

Disposal methods Dispose of waste to licensed waste disposal site in accordance with the requirements of the local Waste Disposal Authority.

SECTION 14: Transport information

General The product is not covered by international regulations on the transport of dangerous goods (IMDG, IATA, ADR/RID).

14.1. UN number

Not applicable.

14.2. UN proper shipping name

Not applicable.

14.3. Transport hazard class(es)

No transport warning sign required.

14.4. Packing group

Not applicable.

ALMOND SWEET OIL

14.5. Environmental hazards

Environmentally hazardous substance/marine pollutant

No.

14.6. Special precautions for user

Not applicable.

14.7. Transport in bulk according to Annex II of MARPOL and the IBC Code

Transport in bulk according to Not applicable.

Annex II of MARPOL 73/78
and the IBC Code

SECTION 15: Regulatory information

15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture

EU legislation Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures (as amended).

Guidance CHIP for everyone HSG228.

15.2. Chemical safety assessment

Inventories

US - TSCA
Present.

SECTION 16: Other information

Revision date 26/04/2017

Revision 1

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Product Specification

PRODUCT DETAILS			
Product Name	ALMOND OIL SWEET		
Product Code			
INCI Name	Prunus amygdalus dulcis oil		
Country of Origin	Various		
Tariff Number	15159060		
Natural Status	We hereby declare, to the best of our knowledge and from information received from our supplier, that this product is in accordance to the requirements of Articles 3 (2) (d) of Regulation (EC) 1334/2008 and therefore can be designated as natural.		
Food Grade Status	We confirm, from information received from our supplier, that this product conforms with EU Regulations and can be used in food.		
Kosher Certified	Yes		
Halal Certified	We hereby delcare, from information received from our supplier, that this product does not contain any ingredient derived from animal origin, extracted from hair or feathers, animal fats, animal extracts, blood of any origin, blood plasma, pork and/or other meat products. This product does not contain alcohol (ethanol or grain alcohol) and has not been used in the manufacturing process.		
GMO Declaration	To the best of our knowledge and from information received from our supplier, this product does not derive from genetically modified starting raw material, or additives that are derived from genetically modified organisms.		
Identification	CAS No: 8007-69-0	EINECS No: 291-063-5	
PHYSICAL AND CHEMICAL CHARACTERISTIC			
Appearance	Liquid		
Colour	Colourless to Pale Yellow		
Odour	Characteristic		
Relative Density @ 20°C	0.911 - 0.920		
Flash Point °C	>300°C		
Acid Value (mgKOH/g)	≤0.5		
Peroxide Value (Meq/kg)	≤5.0		
Unasponifiable Matter %	≤0.9		
Water %	≤0.1		
Absorbance (K 264 - 276nm)	0.2 - 6.0		
Solidifcation Point °C	-18		
FATTY ACID PROFILE %			
C 16:0 Palmitic Acid 4.0 - 9.0	C 16:1 Palmitoleic Acid ≤0.8	C 17:0 Margaric Acid ≤0.2	C 18:0 Stearic Acid ≤3.0
C 18:1 Oleic Acid 62.0 - 86.0	C 18:2 Linoleic Acid 20.0 - 30.0	C 18:3 Alpha Linoleic Acid ≤0.4	C 20:0 Arachidic Acid ≤0.2
C 20:1 Eicosenoic Acid ≤0.3	C 22:0 Behenic Acid ≤0.2	C 22:1 Erucic Acid ≤0.1	
STEROL ANALYSIS %			
Cholestrol ≤0.7	Brassicasterol ≤0.3	Campesterol ≤5.0	Stigmasterol ≤4.0
Beta Sitosterol 73.0 - 87.0	Δ5- Avenasterol ≥5.0	Δ7- Stigmasterol ≤3.0	Δ7- Avenasterol ≤3.0
STORAGE AND SHELF LIFE			
Storage	Store in tightly closed container with minimum headspace in a cool, dark and dry place.		

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Issue No: 2

09/05/2018



Vegetarian & Vegan Suitability Statement

PRODUCT NAME: ALMOND SWEET

MADAR Corporation Limited can confirm that the above listed product has not been tested in animals and does not contain dairy or any other animal product, by product or derivative and is therefore suitable for vegetarian and vegan use.

21/05/19