

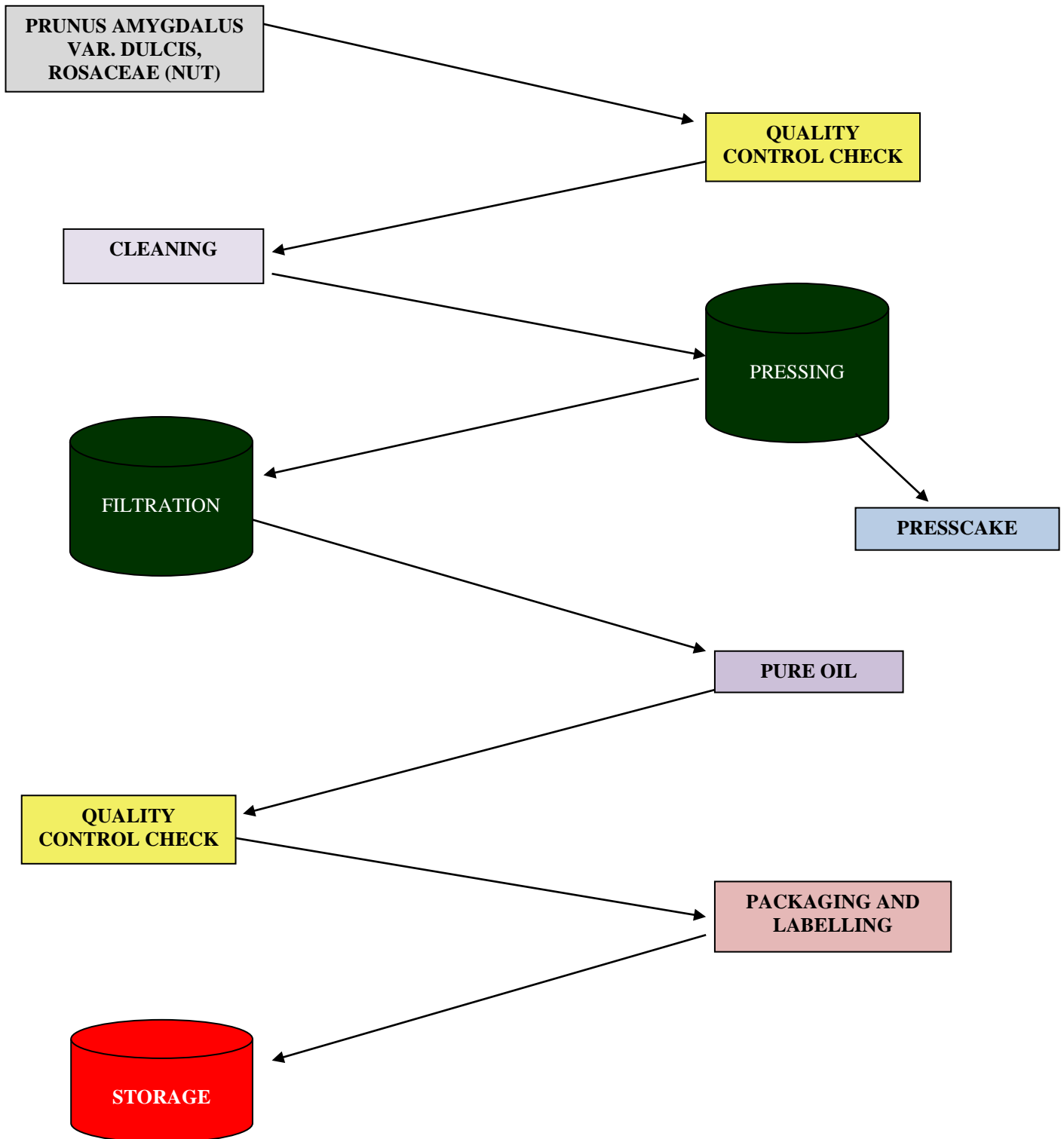


## Certificate of Analysis

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	4421502	
Best Before Date	January 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	0.916
Refractive Index @ 20°C	1.460 - 1.475	1.467
Acid Value (mgKOH/g)	Max 1.0	0.22
Iodine Value (mg/g)	97.0 - 121.0	99.9
Peroxide Value	<10.0	2
Free Fatty Acid (% as Oleic)		0.11
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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## 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

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

### SECTION 4: First aid measures

#### 4.1. Description of first aid measures

<b>Inhalation</b>	Remove person to fresh air and keep comfortable for breathing. Get medical attention if any discomfort continues.
<b>Ingestion</b>	Rinse mouth thoroughly with water. Do not induce vomiting. Get medical attention if any discomfort continues.
<b>Skin contact</b>	Wash skin thoroughly with soap and water. Get medical attention if any discomfort continues.
<b>Eye contact</b>	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

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

#### 5.2. Special hazards arising from the substance or mixture

<b>Specific hazards</b>	May produce Carbon Monoxide and other unidentified organic compounds
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#### 5.3. Advice for firefighters

<b>Special protective equipment for firefighters</b>	Wear full protective clothing
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### SECTION 6: Accidental release measures

#### 6.1. Personal precautions, protective equipment and emergency procedures

<b>Personal precautions</b>	Provide adequate ventilation. Avoid contact with skin and eyes. Avoid inhalation of vapours.
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#### 6.2. Environmental precautions

<b>Environmental precautions</b>	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

<b>Methods for cleaning up</b>	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

<b>Appearance</b>	Liquid.
<b>Colour</b>	Colourless to pale yellow.
<b>Odour</b>	Characteristic.
<b>Flash point</b>	> 300°C
<b>Vapour pressure</b>	<0.01 mm Hg @ 200°C
<b>Relative density</b>	0.911 - 0.920 @ 20°C
<b>Solubility(ies)</b>	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 declare, 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		
Unasaponifiable Matter %	≤0.9		
Water %	≤0.1		
Absorbance (K 264 - 276nm)	0.2 - 6.0		
Solidification Point °C	-18		
FATTY ACID PROFILE %			
C 16:0 Palmitic Acid <b>4.0 - 9.0</b>	C 16:1 Palmitoleic Acid <b>≤0.8</b>	C 17:0 Margoric Acid <b>≤0.2</b>	C 18:0 Stearic Acid <b>≤3.0</b>
C 18:1 Oleic Acid <b>62.0 - 86.0</b>	C 18:2 Linoleic Acid <b>20.0 - 30.0</b>	C 18:3 Alpha Linoleic Acid <b>≤0.4</b>	C 20:0 Arachidic Acid <b>≤0.2</b>
C 20:1 Eicosenoic Acid <b>≤0.3</b>	C 22:0 Behenic Acid <b>≤0.2</b>	C 22:1 Erucic Acid <b>≤0.1</b>	
STEROL ANALYSIS %			
Cholesterol <b>≤0.7</b>	Brassicasterol <b>≤0.3</b>	Campesterol <b>≤5.0</b>	Stigmasterol <b>≤4.0</b>
Beta Sitosterol <b>73.0 - 87.0</b>	Δ5- Avenasterol <b>≥5.0</b>	Δ7- Stigmasterol <b>≤3.0</b>	Δ7- Avenasterol <b>≤3.0</b>
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