



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	4426617	
Best Before Date	March 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
STORAGE AND SHELF LIFE		
Storage	Store in tightly closed container with minimum headspace in a cool, dark and dry place.	

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CMR (Carcinogenic, mutagenic, reprotoxic) STATEMENT

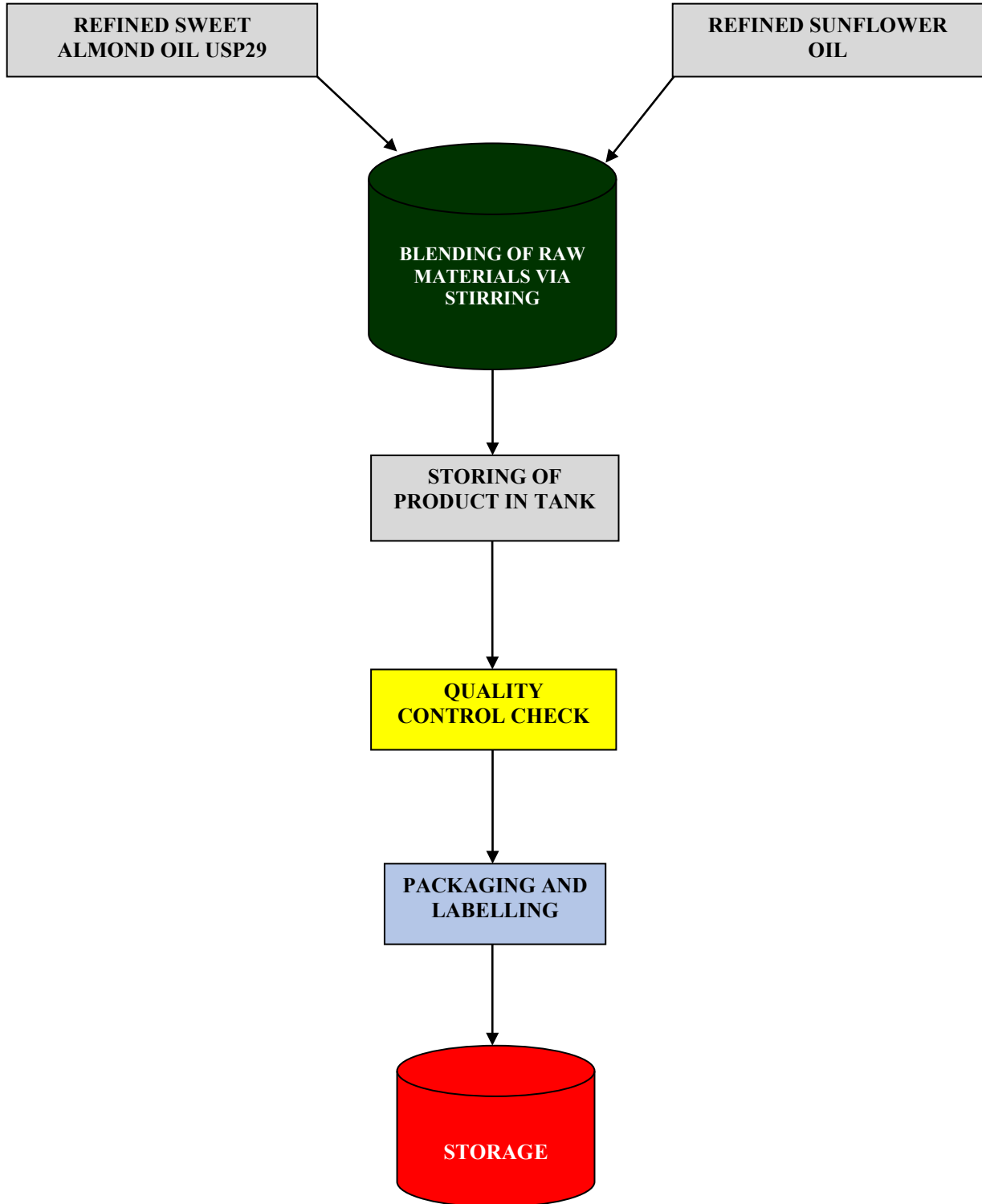
We hereby confirm, to the best of our knowledge and from information received from our supplier, that the below mentioned product does not contain any CMR Substances.

However, due to the fact that we do not analyse the batches, we cannot guarantee any explicit assurance.

Product: ALMOND SWEET (HEALIANTHUS ANNUS)
Product Code: OVALMOSWEE

18 February 2021

ALMOND OIL SWEET FLOW CHART





SAFETY DATA SHEET ALMOND SWEET OIL

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

1.1. Product identifier

Product name	ALMOND SWEET OIL
Product number	OVALMOSWEE
Synonyms; trade names	Prunus Amygdalus Dulcis and Helianthus Annus Seed Oil
CAS number	8007-69-0
Alternative Cas Number	90320-37-9
EC number	291-063-5

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

Identified uses	Suitable for use in cosmetics, fragrances and professional applications only.
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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
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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

SECTION 3: Composition/information on ingredients

3.1. Substances

Product name	ALMOND SWEET OIL
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ALMOND SWEET OIL

CAS number 8007-69-0

EC number 291-063-5

SECTION 4: First aid measures

4.1. Description of first aid measures

Inhalation	Not relevant.
Ingestion	Not relevant.
Skin contact	Remove contaminated clothing and rinse skin thoroughly with water. Get medical attention if any discomfort continues.
Eye contact	Rinse immediately with plenty of water. Remove contact lenses, if present and easy to do. Continue rinsing. Get medical attention if any discomfort continues.

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

General information None known.

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

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media	Use as appropriate carbon dioxide (CO ₂), dry chemical or foam
Unsuitable extinguishing media	Do not use water jet as an extinguisher, as this will spread the fire.

5.2. Special hazards arising from the substance or mixture

Specific hazards	This product is made up of inflammable material with low risk. The product may only form ignitable mixtures or burn only upon heating above the flash point. However, minor contamination by lightly volatile hydrocarbons may increase the hazard. Ignition hazard at welding at the empty container.
Hazardous combustion products	Acrid smoke or fumes. Carbon dioxide (CO ₂). Carbon monoxide (CO).

5.3. Advice for firefighters

Protective actions during firefighting	Avoid breathing fire gases or vapours. Eliminate all ignition sources if safe to do so. Closed containers may build up pressure at elevated temperatures. Cool containers exposed to flames with water until well after the fire is out.
Special protective equipment for firefighters	Wear positive-pressure self-contained breathing apparatus (SCBA) and appropriate protective clothing.

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions	Avoid inhalation of vapours and contact with skin and eyes. Ensure adequate ventilation of the working area, evacuate personnel to safe area, wear suitable protective equipment. Apply good manufacturing practice and industrial hygiene practices. Keep containers sealed when not in use.
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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

ALMOND SWEET OIL

Methods for cleaning up Cover with inert, inorganic, non-combustible material (e.g dry-lime, sand, soda ash). Place in covered containers and dispose of in accordance with local authority guidelines. If spillage on water occurs: confine the spill immediately with booms. Warn other ships. Notify port and other relevant authorities. Remove from the surface by skimming or with suitable absorbents. In running waters, apply appropriate dispersants in accordance with local regulation.

6.4. Reference to other sections

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Usage precautions Provide adequate ventilation. Handle all packages and containers carefully to minimise spills. Apply good manufacturing practice and industrial hygiene practices. Keep containers sealed when not in use.

7.2. Conditions for safe storage, including any incompatibilities

Storage precautions Intrusion into soil to be avoided. Store product in cool (max at room temperature) and well ventilated environment and keep away from sources of ignition. Provide suitable mechanical equipment for the safe handling of drums and heavy packages. Electrical equipment and fittings must comply with local regulations.

7.3. Specific end use(s)

SECTION 8: Exposure controls/Personal protection

8.1. Control parameters

8.2. Exposure controls

Protective equipment



Eye/face protection	Approved safety goggles.
Hand protection	Chemical resistant gloves (PVC)
Other skin and body protection	No specific requirements are anticipated under normal conditions of use.
Hygiene measures	Good personal hygiene procedures should be implemented.
Respiratory protection	No specific recommendations.
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	Odourless.
Initial boiling point and range	≥100°C
Flash point	≥ 280°C
Relative density	0.910 - 0.930 @ 20°C
Solubility(ies)	Insoluble in water.

ALMOND SWEET OIL

9.2. Other information

Refractive index 1.460 - 1.475 @ 20°C

Hydrocarbon Content

SECTION 10: Stability and reactivity

10.1. Reactivity

Reactivity Oxidation with atmospheric oxygen. Formation of free fatty acids.

10.2. Chemical stability

Stability Stable under normal conditions.

10.3. Possibility of hazardous reactions

Possibility of hazardous reactions Reacts with oxidants.

10.4. Conditions to avoid

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

10.5. Incompatible materials

Materials to avoid Strong oxidising agents.

10.6. Hazardous decomposition products

Hazardous decomposition products No dangerous decomposition products expected by intended use.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Acute toxicity - oral

Notes (oral LD₅₀) Rat LD50 >5000mg/kg Food and Cosmetics
Toxicology 17,709(1979)

Acute toxicity - dermal

Notes (dermal LD₅₀) Skin- Rabbit LD50 >5000 mg/kg Food and Cosmetics
Toxicology 17, 709 (1979)

Acute toxicity - inhalation

Notes (inhalation LC₅₀) There is no expected negative impact.

Skin corrosion/irritation

Skin corrosion/irritation Not listed by EU-CLP or UN GHS as corrosive/irritant to skin.

Serious eye damage/irritation

Serious eye damage/irritation Not listed by EU-CLP or UN-GHS as corrosive/irritant to eyes.

Respiratory sensitisation

Respiratory sensitisation Not listed by EU-CLP or UN-GHS as a sensitiser.

Carcinogenicity

Carcinogenicity Does not contain any substances known to be carcinogenic.

Reproductive toxicity

Reproductive toxicity - fertility Does not contain any substances known to be toxic to reproduction.

Specific target organ toxicity - single exposure

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STOT - single exposure No information available.

Specific target organ toxicity - repeated exposure

STOT - repeated exposure No information available.

Aspiration hazard

Aspiration hazard Not anticipated to present an aspiration hazard, based on chemical structure.

SECTION 12: Ecological information

Ecotoxicity The product is not expected to be toxic to aquatic organisms.

12.1. Toxicity

12.2. Persistence and degradability

Persistence and degradability The product is readily biodegradable.

Biodegradation Expected to be readily biodegradable.

12.3. Bioaccumulative potential

Bioaccumulative potential No data available on bioaccumulation.

12.4. Mobility in soil

Mobility No data available.

12.5. Results of PBT and vPvB assessment

Results of PBT and vPvB assessment No data available.

12.6. Other adverse effects

Other adverse effects Avoid discharge into drains or watercourses or onto the ground.

SECTION 13: Disposal considerations

13.1. Waste treatment methods

General information Dispose of in compliance with all local and national regulations.

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.

14.5. Environmental hazards

Environmentally hazardous substance/marine pollutant

No.

ALMOND SWEET OIL

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 1907/2006 of the European Parliament and of the Council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) (as amended).
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

An assessment has not been executed as this is not a hazardous material according to article 31 of REACH 1907/2006.

SECTION 16: Other information

Revision date	22/07/2019
Revision	1
SDS number	5326

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Product Specification

PRODUCT DETAILS		
Product Name	ALMOND OIL SWEET	
Product Code	OVALMOSWEE	
INCI Name	Prunus Amygdalus Dulcis Oil & Helianthus Annus Oil	
Country of Origin	UK	
Tariff Number	15159060	
Natural Status	Natural blend	
Food Grade Status	N/A	
Kosher Certified	Not certified	
Halal Certified	Suitable	
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.	
Manufacturing Process	Please request Flowchart	
Identification	CAS No: 8007-69-0	EINECS No: 291-063-5
	Alternative Cas: 90320-37-9	
PHYSICAL AND CHEMICAL CHARACTERISTIC		
Appearance	Liquid	
Colour	Colourless to Pale Yellow	
Odour	Odourless	
Relative Density @ 20°C	0.910 - 0.930	
Refractive Index @ 20°C	1.460 - 1.475	
Boiling Point Range	>100	
Solubility(ies)	Insoluble in water.	
Flash Point °C	>280°	
Acid Value (mgKOH/g)	Max 1.0	
Iodine Value (mg/g)	97.0 - 121.0	
Peroxide Value	<10.0	
Fatty Acid Profile (%)		
C 16: 0 Palmitic Acid	3.0 - 9.0	
C 18: 0 Stearic Acid	1.0 - 5.0	
C 18: 1 Oleic Acid	46.0 - 66.0	
C 18: 2 Linoleic Acid	29.0 - 44.0	
C 18:3 Linolenic Acid	<1.0	
C 20:0 Icosanoic Acid	≤0.3	
C 20:1 Icosenoic Acid	≤0.3	
C 22:0 Docosanoic Acid	≤0.9	
FRAGRANCE ALLERGENS		
None Present		
FOOD ALLERGENS		
None Present		
IFRA		
None Present		
STORAGE AND SHELF LIFE		
Storage	Store in tightly closed container with minimum headspace in a cool, dark and dry place.	

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Vegan and Vegetarian Statement

IDENTIFICATION	
Product:	ALMOND OIL SWEET
Cas No:	8007-69-0
EINECS No:	291-063-5
STATEMENT	
<p>We, MADAR Corporation Limited, from information received from our supplier, hereby declare that the material listed above is suitable for the following:</p> <p>Vegans (Excludes all animal derived products, including dairy, eggs, leather, bee products (beeswax and honey).</p> <p>Lacto Vegetarians (Same as vegan but allows milk products and bee products)</p> <p>Ovo Vegetarians (Same as vegan but allows egg products and bee products)</p> <p>It does not contain any animal ingredients or animal by products. No animal ingredients or by products are used in the manufacturing process.</p> <p>04/02/2021</p> <p>This document represents to the best of our knowledge and from information received from our supplier. It does not release the buyer from the obligation to carry out an examination of the goods received. All uses made by the buyer are done under their own responsibility.</p>	