

Certificate of Analysis

| Product Description: | Babassu | Refined |
|----------------------|---------|---------|
|----------------------|---------|---------|

4547602

Batch No.:

Best Before End:

July 2026

Physical and Chemical Characteristics

| parameter | unit | specification | result |
|------------------|-----------|---------------|--------|
| acid value | mg KOH/g | max. 2,0 | 0,29 |
| peroxide value | meq O2/kg | max. 10,0 | 0.5 |
| colour (Gardner) | | | 1.0 |
| iodine value | g I2/100g | 10,0 - 22,0 | 15.6 * |

Fatty Acid Composition (GC of FAMEs)

| parameter | unit | specification | result | |
|--------------------|------|---------------|--------|--|
| 8:0 caprylic acid | % | 2,0 - 8,0 | 5,6 | |
| 10:0 capric acid | % | 1,0 - 8,0 | 5,3 | |
| 12:0 lauric acid | % | 38,0 - 56,0 | 43.5 | |
| 14:0 myristic acid | % | 11,0 - 27,0 | 15.9 | |
| 16:0 palmitic acid | % | 4,0 - 12,0 | 9.2 | |
| 18:0 stearic acid | % | 1,0 - 8,0 | 4.2 | |
| 18:1 oleic acid | % | 9,0 - 20,0 | 13.5 | |
| 18:2 linoleic acid | % | 1,0 - 7,0 | 2,2 | |
| other fatty acids | % | max. 5,0 | 0,6 | |
| other fatty acids | % | max. 5,0 | 0,6 | |

Calculated

other not analysed but specified parameters

| parameter | unit | specification | result | |
|--------------------|------|---------------|---------|--|
| slip melting point | °C | 21 - 31 | 21 - 31 | |

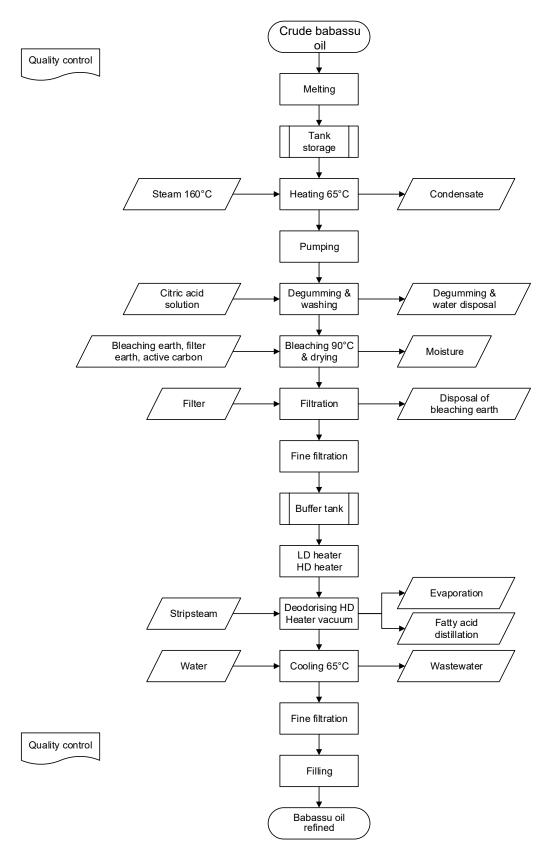


ALLERGEN INFORMATION

| Pro | DUCTNAME | Babassu oil Refined | | | | | | |
|----------|--|----------------------------------|--------------|---------------------|------------|--------------|--------------|------------|
| | | | | | | | | |
| Inar | Ingredients with potential allergens in accordance with EU | | | Cross-contamination | | Ingredient | | |
| 01 | | iten and products thereof | No | - | Yes | 0/033-00/ | | nigredient |
| 02 | Crustaceans and prod | | ⊠ No | ╠ | Yes | | = | |
| 03 | Eggs and products the | | ⊠ No | ╠ | Yes | | _ | |
| 04 | Fish and products the | | ⊠ No | ┢ | Yes | [| | |
| 05 | Peanuts and products | | ⊠ No | Ħ | Yes | <u> </u> | = | |
| 06 | Soyabeans and produ | | ⊠ No | F | Yes | | <u> </u> | |
| 07 | Milk and dairy product | | ⊠ No | Ħ | Yes | | <u> </u> | |
| 08 | Nuts and products the | | ⊠ No | | Yes | | | |
| 09 | Celery and products the | | ⊠ No | | Yes | | | |
| 10 | Mustard and products | thereof | ⊠ No | | Yes | [| | |
| 11 | Sesame seeds and pr | | ⊠ No | |] Yes | | | |
| 12 | Sulphur dioxide and S | Sulfite < 10mg/kg | ⊠ No | |] Yes | [| | |
| 13 | Sonstige | | ⊠ No | | Yes | [| | |
| Ingr | edients with potent | ial allergens in accordance | with A | LB | A list | Cross-coi | ntamination | Ingredient |
| 01 | Cow milk protein | | ⊠ No | | Yes | | | - |
| 02 | Lactose | | ⊠ No | Ī | Yes | | | |
| 03 | Hen's egg protein | | ⊠ No | | Yes | | | |
| 04 | Soya protein | | ⊠ No | | Yes | | | |
| 05 | Soya oil | | ⊠ No | |] Yes | | | |
| 06 | Gluten | | ⊠ No | |] Yes | | | |
| 07 | Wheat | | ⊠ No | |] Yes | | | |
| 80 | Rye | | ☑ No | | Yes | [| | |
| 09 | Beef | | ⊠ No | | Yes | | | |
| 10 | Porc | | ⊠ No | Ļ | Yes | | | |
| 11 | Chicken | | ⊠ No | 닏 | Yes | <u> </u> | _ | |
| 12 13 | Fish | | ⊠ No ⊠ No | H | Yes | | _ | |
| 14 | Crustaceans Maize | | ⊠ No ⊠ No | 늗 | Yes Yes | <u> </u> | _ | |
| 15 | Cocoa | | ⊠ No | ╠ | Yes | L Γ | ╡ | |
| 16 | Yeast | | ⊠ No | H | Yes | <u> </u> | _ | |
| 17 | Vegetables/Pulses | | ⊠ No | ╠ | Yes | | _ | |
| 18 | Nuts | | ⊠ No | ┢ | Yes | | = | |
| 19 | Nut oil | | ⊠ No | Ħ | Yes | | = | |
| 20 | Peanuts | | ⊠ No | ┢ | Yes | | | |
| 21 | Peanut oil | | ⊠ No | İ | Yes | | <u> </u> | |
| 22 | Sesame seeds | | ⊠ No | Ī | Yes | | | |
| 23 | Sesame oil | | ⊠ No | | Yes |] | | |
| 24 | Glutamate | | ⊠ No | |] Yes | | | |
| 25 | Sulfit (E220 bis E227) | | ⊠ No | | Yes | [| | |
| 26 | Benzoic acid and PHI | B (E210 bis E219) | ☑ No | | Yes | | | |
| 27 | AZO-Colours | | ⊠ No | | Yes | | | |
| 28 | Tartrazine (E102) | | ⊠ No | Ľ | Yes | <u> </u> | | |
| 29 | Cinnamon | | ⊠ No | L | Yes | [| | |
| 30 | Vanillin | | ⊠ No | 누 | Yes | <u> </u> | _ | |
| 31 | Coriander | | ⊠ No | 닏 | Yes | <u> </u> | ╡ | |
| 32 | Celery | | ⊠ No | 누 | Yes | | ┥ | |
| 33 | Umbellifereae | | ⊠ No | 屵 | Yes | | ╡ | |
| 34 35 | Carrot | | ⊠ No | ⊬ | Yes Yes | <u> </u> | = | |
| 36 | Lupines Mustard | | ⊠ No | 누 | Yes | | - | |
| 37 | | 320), Butylhydroxytoluol (E321) | ⊠ No ⊠ No | ⊬ | Yes | [[| ╡ | |
| 38 | Peru balsam | 520), Butylifydioxytoldol (2321) | ⊠ No | ⊭ | Yes | <u> </u> | ╡──┤ | |
| 39 | others | | ⊠ No | 屵 | Yes | <u> </u> | ╡ | |
| - | 0.1010 | | 1 2 140 | <u> </u> | , 100 | <u> </u> | | |



Flowchart Babassu oil refined



This detailed process flow diagram represent a typical process. The single steps can vary and it cannot be legally inferred that the articles sold originate from the process detailed above.



BABASSU OIL

updated: 24.05.2013

Version b

1. Identification of Substance/Preparation and Company:

· Product name : Babassu Refined

· EC market placer (manufacturer, importer or distributor):

MADAR Corporation Limited, 19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA

Approved Sellers: Cosmetic Butters, Mystic Moments, New Directions, World of Moulds

· Telephone number / e-mail address

TEL.: 01425 655555 E-MAIL: sales@madarcorporation.co.uk

- Emergency telephone number : Police and Fire Department
- REACH Status: Exempted from compulsory Regulation according to Annex II No. 9 of Commission Regulation (EC) No. 987/2008 amending Regulation (EC) No 1907/2006 of REACH as regards Annexes IV and V.

2. Hazards Identification:

- Human Health Hazards: No specific hazards under normal use conditions.
- · Hazards Reactions: none

3. Composition / Information on Ingredients:

• Chemical description: It consists primarily of the glycerides of the fatty acids lauric, myristic and oleic.

• CAS-No.: 91078-92-1 • EINECS-No.: 293-376-2

· INCI-Name: Orbignya Oleifera Seed Oil

4. First - Aid - Measures :

- First aid inhalation : Move to fresh air. Seek medical advice after significant exposure.
- First aid skin : Wash with soap and water.
- First aid eye: Rinse with plenty of water. Eyelids should be held away from the eyeball to ensure thorough rinsing.
- First aid ingestion : If symptoms persist seek medical advice.

5. Fire Fighting Measures:

- Extinguishing media: Foam, dry chemical powder, carbon dioxide, sand or earth.
- Unsuitable extinguishing media: water
- · Combustion products : Carbon monoxide, carbon dioxide
- **Protective equipment :** In case of insufficient ventilation, wear suitable respiratory equipment. Depending on the dimensions of the fire wear full protection.
- Other information : Avoid contact with oxidizing agents.



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6. Accidental Release Measures :

- · Personal precautions: Pay attention to the slippery ground. Avoid contact with eyes and skin
- **Environmental precautions :** Prevent further leakage or spillage. Prevent from spreading or entering into drains, ditches or rivers by using sand, earth, or appropriate barriers.
- Clean up methods: Absorb or contain with sand, earth or spill control material. Shovel into a suitable, clearly marked container for disposal or reclamation in accordance with local regulations. Remove sources of ignition.
- · Other information : No dangerous substances will be released.

7. Handling and Storage:

- Handling: The usual precautions for handling chemicals should be observed.
- **Storage**: Keep container tightly closed. Avoid direct sunlight, heat sources and strong oxidizing agents. ⇒ The lower the storage temperature the better is the storage stability.
- Requirement for storage facilities and containers : Air and waterproof glass or plastic containers.
- Fire and explosion prevent: No specific recommendations. Avoid contact with oxidizing agents.

8. Exposure Controls / Personal Protection:

- Engineering control measures: The usual precautions for handling chemicals should be observed.
- · Occupational exposure standards :

Component name Limit type Value/Unit Other Information can be left out

- · Respiratory protection : none
- Eye protection : Eye security glasses, with side shields
 Body protection : Normal protection clothing or apron
- Hand protection : Wear suitable gloves

9. Physical and Chemical Properties:

Form : solidColour : gelbOdour : neutral

| | | <u>Value</u> | Unit | Method |
|------------------------|----------|---------------|-------|-------------|
| · Change of physical | state: | | | |
| Melting - point : | | 24 - 26 | °C | DGF C-IV 3a |
| Boiling - point : | | > 350 | °C | |
| · Flashpoint : | | > 300 | °C | DGF C-IV 8 |
| · Ignition - temperatu | re: | > 300 | °C | |
| · Smoke point : | | | °C | |
| · Explosive propertie | s: | not explosive | | |
| · Vapour pressure : | at 20 °C | < 0,001 | mm Hg | |
| · Viscosity: | at 20 °C | 25 - 35 | mPa s | DGF C-IV 7 |
| · Density : | at 20 °C | 0,914 - 0,917 | g/cm³ | DGF C-IV 2 |
| · Solubility in | | | J | |
| water: | | insoluble | | |



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10. Stability / Reactivity:

- Stability: Stable under normal use conditions.
- · Materials to avoid : Strong oxidizing agents. Protect from humidity.
- Hazardous decomposition products : Thermal decomposition leads to formation of acrolein.

11. Toxicological Information:

· Toxicological Data : not toxic

· Specific symptomatic results: not available

Eye irritation : unknown Skin irritation : unknown Skin sensitisation : unknown

· Additional toxicological information:

Not classified as hazardous conform EEC Dangerous Substance Directive and Dangerous Preparation Directives. If the product is used properly it will not cause any injuries to health.

12. Ecological Information:

· Biotic degradation :

Goldorfen lethality not reached after 48h biodegradable

Wassergefährdungsklasse (Germany): nicht wassergefährdend im Sinne des § 19g Abs. 5 WHG. (Einstufung nach VwVwS vom 17. Mai 1999, Nummer 1.2 a) in Verbindung mit Anhang 1)

13. Disposal Information:

· Product:

Precautions: According to local regulations (most probably controlled incineration).

· Contaminated packaging :

Precautions : According to local regulations **Recommend detergent :** water and detergent

14. Transport Information:

Not dangerous for conveyance.

15. Regulatory Information:

EC Classification :

Not classified as dangerous according to CLP Regulation (EC) No. 1272/2008. Not classified as dangerous according to Directive 67/548/EC or Directive 1999/45/EC.

· National Regulation :

Wassergefährdungsklasse (Germany): nicht wassergefährdend im Sinne des § 19g Abs. 5 WHG. (Einstufung nach VwVwS vom 17. Mai 1999, Nummer 1.2 a) in Verbindung mit Anhang 1)



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16. Other Informations:

This data sheet and the health, safety and environmental information it contains is considered to be accurate as of the data of compilation specified above. Any information contained herein has been reviewed. However, no warranty or representation, express or implied, is made as to the accuracy or completeness of the data and information contained in this data sheet.

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Babassu Refined

Description: Babassu oil is the fixed oil obtained from the nuts of the Babassu Palm Orbignya Oleiferar (Palmae).

The kernels contain about 65 % oil.

CAS No.: 91078-92-1 **EINECS No.:** 293-376-2

INCI Name: Orbignaya Oleifera Seed Oil

Properties: A light yellow to white fat with slight characteristic odour. It is insoluble in water; soluble in

lipophilic solvents.

| Parameter | Method | Unit | Value |
|---------------------------------------|-------------------|-----------|-------------|
| Physical and Chemical Characteristics | | | |
| acid value | Ph. Eur. [2.5.1] | mg KOH/g | max. 2,0 |
| peroxide value | Ph. Eur. [2.5.5] | meq O2/kg | max. 10,0 |
| iodine value | Ph. Eur. [2.5.4] | g I2/100g | 10,0 - 22,0 |
| slip melting point | Ph. Eur. [2.2.15] | °C | 21 - 31 |
| Fatty Acid Composition (GC of FAMEs) | | | |
| 8:0 caprylic acid | Ph. Eur. [2.4.22] | % | 2,0 - 8,0 |
| 10:0 capric acid | Ph. Eur. [2.4.22] | % | 1,0 - 8,0 |
| 12:0 lauric acid | Ph. Eur. [2.4.22] | % | 38,0 - 56,0 |
| 14:0 myristic acid | Ph. Eur. [2.4.22] | % | 11,0 - 27,0 |
| 16:0 palmitic acid | Ph. Eur. [2.4.22] | % | 4,0 - 12,0 |
| 18:0 stearic acid | Ph. Eur. [2.4.22] | % | 1,0 - 8,0 |
| 18:1 oleic acid | Ph. Eur. [2.4.22] | % | 9,0 - 20,0 |
| 18:2 linoleic acid | Ph. Eur. [2.4.22] | % | 1,0 - 7,0 |
| other fatty acids | Ph. Eur. [2.4.22] | % | max. 5,0 |

Storage:

Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry. Residual Solvents:

It complies with the guideline CPMP/ICH/283/95 and CPMP/ICH/1940/00 corr. (residual solvents)

Vegetarian & Vegan Suitability Statement

PRODUCT NAME: Babassu Refined Oil

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.

26/02/19