



Analyse Certificate

PRODUCT	: ACAI VIRGIN
BOTANICAL NAME	: (EUTERPE OLERACEAE)
GEOGRAPHICAL ORIGIN	: INDIA
MODE OF EXTRACTION	: COLD PRESSED
EXTRACTED FROM	: FRUIT PULP
BATCH NO.	: 4339714
BEST BEFORE END	: OCTOBER 2020

ANALYSE PHYSICAL PARAMETERS

PRODUCT/STANDARD	: ACAI BERRY OIL
DESCRIPTION	: DARK YELLOW TO LIGHT BROWN
ODOUR	: SWEET FRUITY AROMA
ACID VALUE	: 1.96
REF.INDEX	: 1.4713
SP.GRAVITY	: 0.9162
SOLUBILITY	: SOLUBLE IN OIL, INSOLUBLE IN WATER
STABILITY REACTIVITY	: STABLE UNDER NORMAL CONDITIONS
STORAGE INSTRUCTIONS	: AVOID OXIDIZING MATERIALS
	: SHOULD BE STORED BELOW 20⁰C IN
	COOL, DRY, WELL VENTILATED PLACE
	IN FULLY & TIGHTLY SEALED
	CONTAINERS. PROTECTED FROM LIGHT
	& KEEP AWAY FROM ANY SOURCE OF
	IGNITION/FIRE.

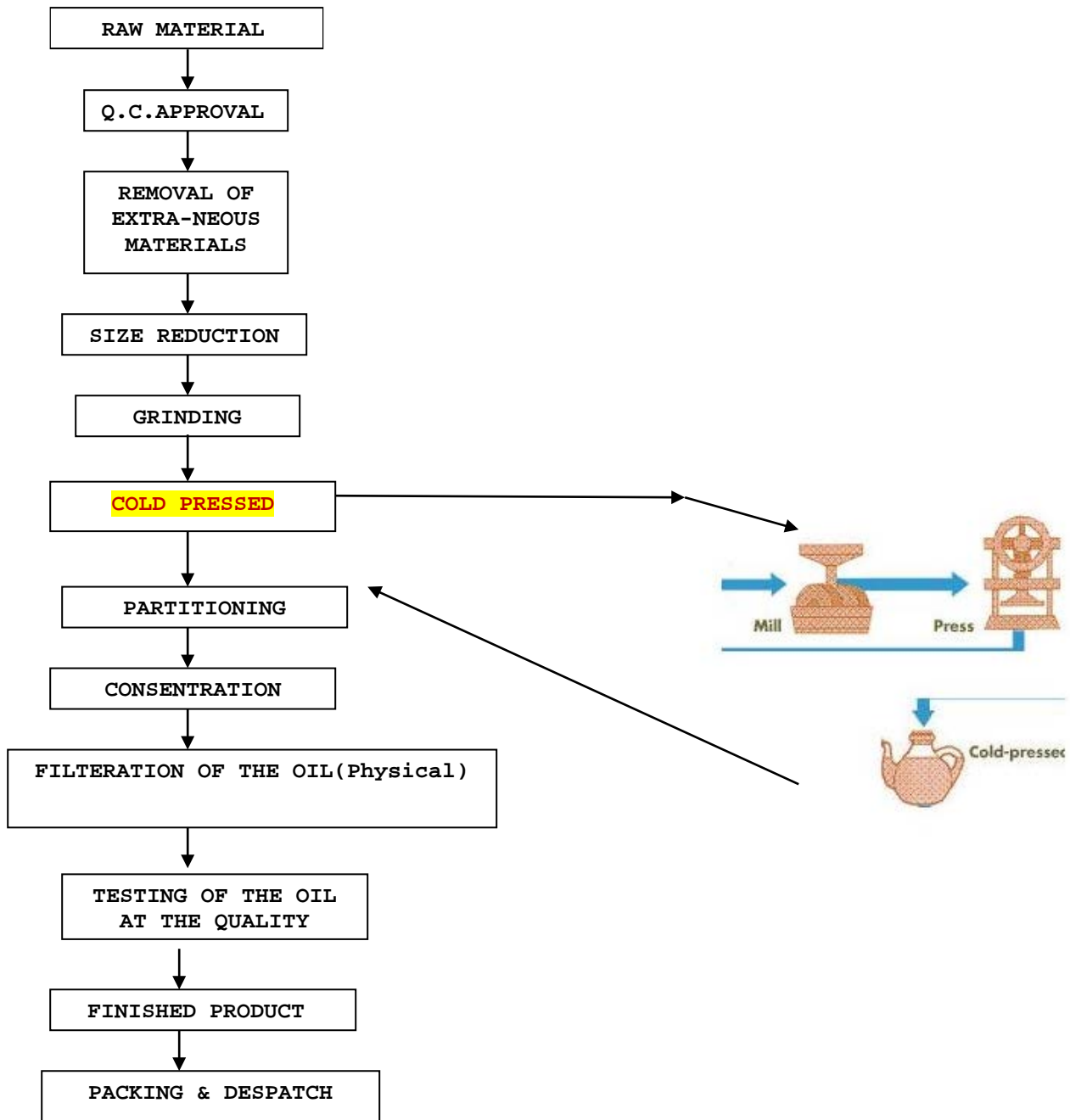


COSMETICS ALLERGENS LIST

PRODUCT NAME : ACAI VIRGIN

<u>ALLERGENS</u>	<u>CAS NO.</u>	<u>PERCENTAGE IN THE PRODUCT</u>
ANISYL ALCOHOL	105-13-5	NO
BENZYL ALCOHOL	100-51-6	NO
CINNAMYL ALCOHOL	104-54-1	NO
BENZYL BENZOATE	120-51-4	NO
BENZYL CINNAMATE	103-41-3	NO
BENZYL SALICYLATE	118-58-1	NO
CINNAMAL	104-55-2	NO
CITRAL	5392-40-5	NO
CITRONELLOL	106-22-9	NO
COUMARIN	91-64-5	NO
D-LIMONENE	5989-27-5	NO
EUGENOL	97-53-0	NO
FARNESOL	4602-84-0	NO
GERANIOL	106-24-1	NO
ISOEUGENOL	97-54-1	NO
LINALOOL	78-70-6	NO
TREE MOSS	90028-67-4	NO
OAK MOSS	90028-68-5	NO
PHENYL ACETALDEHYDE	122-78-1	NO
AMYL CINNAMIC ALCOHOL	101-85-9	NO
AMYL CINNAMAL	122-40-7	NO
GAMMA METHYL IONONE	127-51-5	NO
HEXYL CINNAMALDEHYDE	101-86-0	NO
HYDROXYCITRONELLAL	107-75-5	NO
LILIAL	80-54-6	NO
LYRAL	31906-04-4	NO
METHYL HEPTINE CARBONATE	111-12-6	NO

MANUFACTURING FLOW CHART ACAI VIRGIN





NON-GMO CERTIFICATE

PRODUCT NAME: **Acai Virgin Oil**

To the best of our knowledge, the products listed below are not derived from Genetically Modified starting Raw materials or additives that are derived from Genetically Modified Organism and do not contain detectable of Genetically Modified material(known as PCR negative).It is our understanding the EU labeling requirements are based on the presence of detectable level of transgenic material based on this ,the products will not on it shown, require the labeling of these food stuffs and food ingredients as indicated in IEC.NO.: 0690001118 & FDA.REG.NO. : 14936438988 on the authorization, labeling and trace availability of Genetically Modified Organism in Food and Feed.



1. Date of issue

23.01.2017

2. TRADE NAME

ACAI BERRY VIRGIN OIL

3. NAME OF SUPPLIER

MADAR Corporation Limited, 19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA
Approved sellers: Cosmetic Butters, Mystic Moments, New Directions, World of Moulds

4. NAME OF PRODUCT

ACAI BERRY OIL

5. CHEMICAL IDENTIFICATION

NA

6. COMPOSITION/INFORMATION ON INGREDIENTS

NA

7. HAZARD IDENTIFICATION

NON-HAZARDOUS

8. FIRST AID MEASURES

INHALATION EXPOSURE-Remove from exposure site to Fresh Air. Keep at rest, obtain medicinal attention.

EYE CONTACT-Rinse immediately with plenty of water for at least 15 Mins.

SKIN CONTACT-Remove contaminated clothes wash thoroughly with Soap & Water.

9. FIRE FIGHTING MEASURES

Non-Inflammable, Fire FIGHTER SHOULD WEAR POSITIVE SELF CONTAINED BREATHING APPARATUS.

10. ACCIDENTAL RELEASE MEASURE

PERSONAL PRECAUTIONS-Avoid inhalation & direct contact with skin & eyes. Use individual protective equipment in case of major spillages.

ENVIRONMENT PRECAUTIONS-Keep away from drains, soils, surface & ground waters.

11. HANDLING PROCEDURE

H.D.P.E. CONTAINER OR ALUMINUM BOTTLES.

RECOMMENDED STORAGE CONDITIONS-Store in tightly closed original container in a cool, dry, ventilated area away from heat sources & protected from light.

12. EXPOSURE CONTROLS/PERSONAL PROTECTION

RESPIRATORY PROTECTION-Avoid breathing product vapour.

VENTILATION-Ensure good ventilation of working area.



13. PHYSICAL AND CHEMICAL PROPERTIES

DESCRIPTION : YELLOWISH TO LIGHT BROWN
ODOUR : SWEET FRUITY AROMA
ACID VALUE : 1.78
REF. INDEX : 1.4702
SP. GRAVITY : 0.9153
: SOLUBLE IN VEGETABLE OIL

LIPOSOLUBILITY

14. STABILITY AND REACTIVITY

REACTIVITY-It present no significant reactivity hazards.

15. TOXICOLOGICAL INFORMATION

NON-TOXIC

16. ECOLOGICAL INFORMATION

Biodegradability- Data not available

Precautions-Prevent surface contamination of soil, ground & surface water

17. DISPOSAL CONSIDERATION

Avoid disposing to drainage systems and into the environment. Seek expert advice.

18. TRANSPORT-INFORMATION

1. BY ROAD.
2. BY AIR.

19. REGULATORY INFORMATION

20. OTHER COMMENT

The above documents are compiled from accessible information. The employer is bound to comply regulations.



SPECIFICATIONS OF ACAI BERRY VIRGIN OIL

DATED:- 23.01.2017

PRODUCT BOTANICAL NAME

**: (EUTERPE OLERACEAE)
ACAI BERRY VIRGIN OIL**

GEOGRAPHICAL ORIGIN

: INDIA

MODE OF EXTRACTION

: COLD PRESSED

EXTRACTED FROM

: FRUIT PULP

SPECIFICATIONS OF PHYSICAL PARAMETERS

PRODUCT/STANDARD

: ACAI BERRY OIL

DESCRIPTION

: YELLOWISH TO LIGHT BROWN

ODOUR

: SWEET FRUITY AROMA

ACID VALUE

: 1 TO 8

REF.INDEX

: 1.4520 TO 1.4985

SP.GRAVITY

: 0.8830 TO 0.9390

SOLUBILITY

: SOLUBLE IN OIL, INSOLUBLE IN WATER

STABILITY

: STABLE UNDER NORMAL CONDITIONS

REACTIVITY

: AVOID OXIDIZING MATERIALS

STORAGE INSTRUCTIONS

: SHOULD BE STORED BELOW 20⁰C IN COOL, DRY, WELL VENTILATED PLACE IN FULLY & TIGHTLY SEALED CONTAINERS. PROTECTED FROM LIGHT & KEEP AWAY FROM ANY SOURCE OF IGNITION/FIRE.



Vegetarian & Vegan Suitability Statement

PRODUCT NAME: **Acai Virgin 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.