

CERTIFICATE OF ANALYSIS

AVOCADO OIL VIRGIN

Batch No.: 4404704

Best Before End: August 2022

Analysis Description	Minimum Value	Maximum Value	Result	Compliance
Appearance			Clear viscous liquid	Pass
Colour			Green	Pass
Odour			Free from rancid odours	Pass
Specific Gravity at 20°C	0.910	0.925	0.920	Pass
Refractive Index at 20°C	1.460	1.475	1.469	Pass
Peroxide Value (at production)		10	1.4	Pass
Acid Value		10	3	Pass
Saturated fatty acids < C14		1	0.04	Pass
C16:0 Palmitic %	10	25	18.09	Pass
C18:0 Stearic %	0	3	0.48	Pass
C16:1 Palmitoleic %	1	13	9.78	Pass
C18:1 Oleic %	36	80	49.92	Pass
C18:2 Linoleic %	7	20	12.71	Pass
C18:3 Linolenic %	0	2	0.84	Pass
C20:0 Arachidic %		1	0.07 Pass	
C20:1 Eicosenic %		1	0.18	Pass

Shelf life of this product depends very much on storage conditions, particularly temperature and exposure to light and air.

Expiry date must be considered as subjective; the expiry date given here is based on the best of our knowledge and experience of the material when stored under recommended conditions in original unopened containers.

Due to the natural ingredients contained in many of our products, there may be a slight batch to batch variation in the colour, odour or consistency. However, we ensure that this does not affect the quality and efficacy of the products in any way.

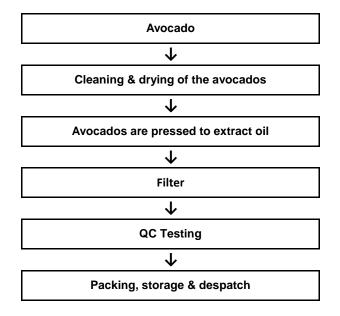
We hereby certify that the above material meets the required specification and is released for free sale.

This is a computer-generated document. No signature is required.



PRODUCTION FLOW CHART

AVOCADO OIL VIRGIN



Date: 26/10/2018



SAFETY DATA SHEET AVOCADO OIL VIRGIN

This SDS is not mandated under REACH Regulation (EC) No 1907/2006 and is provided for information only.

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

1.1. Product identifier

Product name AVOCADO OIL VIRGIN

Product code OVAVOCVIRG

CAS number 8024-32-6

EC number 232-428-0

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

Identified uses Not applicable

1.3. Details of the supplier of the safety data sheet

Supplier MADAR Corporation Limited

19-20 Sandleheath Industrial Estate

Fordingbridge Hampshire SP6 1PA

+44 (0) 1425 655555

Contact person Technical Department

1.4. Emergency telephone number

Emergency telephone +44 (0) 1425 655555 Office Hours are 09:00 - 16:30 weekdays only

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification

Comment This product does not meet the criteria for classification in any hazard class according to

Regulation (EC) No 1272/2008 on classification, labelling and packaging of substances and

mixtures.

Physical hazards Not Classified

Health hazards Not Classified

Environmental hazards Not Classified

Classification (67/548/EEC or -

1999/45/EC)

2.2. Label elements

EC number 232-428-0

Hazard statements

BiOrigins, No. No. Classified Industrial Estate, Fordingbridge, Hampshire, SP6 1PA, UK

Tel: 01425 655555 Email: technical@madarcorporation.co.uk

AVOCADO OIL VIRGIN

2.3. Other hazards

SECTION 3: Composition/information on ingredients

3.1. Substances

Product name AVOCADO OIL VIRGIN

CAS number 8024-32-6 **EC number** 232-428-0

SECTION 4: First aid measures

4.1. Description of first aid measures

General information No specific recommendations.

Inhalation Move affected person to fresh air at once. Get medical attention if any discomfort continues.

Ingestion If necessary, rinse mouth and provide fresh air. Get medical attention if any discomfort

continues.

Skin contact Wash skin thoroughly with soap and water.

Eye contact Rinse immediately with plenty of water. 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

Notes for the doctor No specific recommendations.

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media Extinguish with the following media: Foam, carbon dioxide or dry powder.

Unsuitable extinguishing

media

Water.

5.2. Special hazards arising from the substance or mixture

Hazardous combustion

products

Oxides of carbon.

5.3. Advice for firefighters

Protective actions during

Containers close to fire should be removed or cooled with water.

firefighting

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 Wear suitable protective equipment, including gloves, goggles/face shield, respirator, boots,

clothing or apron, as appropriate. In case of spills, beware of slippery floors and surfaces.

6.2. Environmental precautions

Environmental precautions No negative effects on the aquatic environment are known.

AVOCADO OIL VIRGIN

6.3. Methods and material for containment and cleaning up

Methods for cleaning up Contain and absorb spillage with sand, earth or other non-combustible material. Collect and

place in suitable waste disposal containers and seal securely. Label the containers containing waste and contaminated materials and remove from the area as soon as possible. Wash

thoroughly after dealing with a spillage.

6.4. Reference to other sections

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Usage precautionsHandle all packages and containers carefully to minimise spills.

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. Keep away

from heat, sparks and open flame. Protect from freezing and direct sunlight.

Storage class Unspecified storage.

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 Eyewear complying with an approved standard should be worn if a risk assessment indicates

eye contact is possible. The following protection should be worn: Chemical splash goggles or

face shield.

Hand protection Chemical-resistant, impervious gloves complying with an approved standard should be worn if

a risk assessment indicates skin contact is possible.

Other skin and body

protection

Wear appropriate clothing to prevent any possibility of skin contact. Wear apron or protective

clothing in case of contact.

Hygiene measures No specific hygiene procedures recommended but good personal hygiene practices should

always be observed when working with chemical products.

Respiratory protectionNo specific recommendations. Respiratory protection may be required if excessive airborne

contamination occurs.

SECTION 9: Physical and Chemical Properties

9.1. Information on basic physical and chemical properties

Appearance Liquid.

Colour Green.

Odour Characteristic. Relative density $\sim 0.918 \ @ 20^{\circ}\text{C}$

9.2. Other information

Refractive index ~1.472 @ 20°C

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SECTION 10: Stability and reactivity

10.1. Reactivity

10.2. Chemical stability

Stability Stable at normal ambient temperatures.

10.3. Possibility of hazardous reactions

Possibility of hazardous

Will not polymerise.

reactions

products

10.4. Conditions to avoid

Conditions to avoid Avoid heat, flames and other sources of ignition.

10.5. Incompatible materials

Materials to avoid Strong oxidising agents. Strong acids. Strong alkalis.

10.6. Hazardous decomposition products

Hazardous decomposition

Thermal decomposition or combustion products may include the following substances: Oxides

of carbon. Oxides of nitrogen.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

General information No specific health hazards known.

Inhalation No specific health hazards known.

Ingestion No specific health hazards known. No harmful effects expected from quantities likely to be

ingested by accident.

Skin contact No specific health hazards known.

Eye contact Vapour or spray in the eyes may cause irritation and smarting.

Acute and chronic health

hazards

No specific health hazards known.

Medical symptoms No specific symptoms noted, but this chemical may still have adverse health impact, either in

general or on certain individuals.

Medical considerations May cause allergic contact eczema. Prolonged or repeated exposure may cause the following

adverse effects: Allergic rash. Get medical attention.

SECTION 12: Ecological Information

Ecotoxicity No negative effects on the aquatic environment are known.

12.1. Toxicity

12.2. Persistence and degradability

Persistence and degradability The product is expected to be biodegradable.

12.3. Bioaccumulative potential

Bioaccumulative potential The product does not contain any substances expected to be bioaccumulating.

12.4. Mobility in soil

Mobility The product is insoluble in water.

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12.5. Results of PBT and vPvB assessment

Results of PBT and vPvB

This product does not contain any substances classified as PBT or vPvB.

assessment

12.6. Other adverse effects

SECTION 13: Disposal considerations

13.1. Waste treatment methods

General information Waste is suitable for incineration.

Disposal methodsDispose 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.

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 MARPOL73/78 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).

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).

Guidance Workplace Exposure Limits EH40.

15.2. Chemical safety assessment

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SECTION 16: Other information

Key literature references and

European Chemicals Agency, http://echa.europa.eu/

sources for data

Issued by Regulatory Manager

Revision date 09/06/2015

Revision 0

This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process. Such information is, to the best of the company's knowledge and belief, accurate and reliable as of the date indicated. However, no warranty, guarantee or representation is made to its accuracy, reliability or completeness. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use.



MATERIAL SPECIFICATION

AVOCADO OIL VIRGIN

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C18:0 Stearic %	0	3	
C16:1 Palmitoleic %	1	13	
C18:1 Oleic %	36	80	
C18:2 Linoleic %	7	20	
C18:3 Linolenic %	0	2	
C20:0 Arachidic %		1	
C20:1 Eicosenic %		1	

Issue Date: 03/01/19 Shelf Life: 24 Months,

Revision: 8 Revision Date: 03/01/19

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Shelf life must be considered as subjective; the shelf life given here is based on the best of our knowledge and experience of the material when stored under recommended conditions, see SDS, in original unopened containers. Due to the natural ingredients contained in many of our products, there may be a slight batch to batch variation in the colour, odour or consistency. However, we ensure that this does not affect the quality and efficacy of the the products in any way.



DATA SHEET

AVOCADO OIL VIRGIN

INCI name: Persea Gratissima Oil

Synonyms: Persea Gratissima, Persea

Americana

Country of Origin: Kenya / South Africa

CAS Number: 8024-32-6 **EC Number:** 232-428-0

Status: 100% Pure & Natural



General Description

Avocado is a tree belonging to the Lauraceae family. Growing up to 20 metres high, with alternately arranged leaves 12–25 cm long. The flowers are inconspicuous, greenish-yellow, 5–10 mm wide. This self-pollinating tree produces dark green-skinned fruit.

Extraction

Persea Gratissima Oil is the fixed oil obtained by pressing the flesh of Persea gratissima.

Common Uses/Applications

- Carrier oil used in aromatherapy applications.
- Component used in cosmetic products.

Aromatherapy Actions/Uses

- Considered to have the following properties: Emollient, antibacterial, anti-oxidant, UV absorbing & hydrating.
- Regarded to be helpful for: Digestion, heart disease, skin aging, wounds, scars, damaged hair or skin, psoriasis & eczema.

Allergens and IFRA

Contains none of the 26 allergens designated by the EU in European Union Cosmetics Regulation (EC) No 1223/2009 Annex III.

Does not contain material restricted/prohibited by IFRA and therefore does not require an IFRA statement.

Animal Non-Testing Declaration

Our Supplier has never been involved in animal testing or retesting for any of its products, nor has it sanctioned any third party to conduct such testing.

Transmissible/ Bovine Spongiform Encephalopathy (T.S.E/B.S.E)

This product does not contain, and is not derived from, specified risk material as defined in Commission Decision 97/534/EC or mechanically recovered meat obtained from the vertebral column of bovine, ovine or caprine animals During production, storage and transport there is no contact with any extracts of animal (cattle, sheep, goat etc) origin and a cross contamination is excluded.

Product is therefore free from Bovine Spongiform Encephalopathy (BSE) and Transmissible Spongiform Encephalopathy (TSE).

Statement on Genetically Modified Organisms

We confirm to the best of our knowledge that this product does not contain nor has been produced with the aid of any genetically modified organism. In consequence, this product will not contain any detectable residues of protein or DNA resultant from genetic modification.

The data provided in this document is meant to represent anecdotal, typical data and information for this product and is correct to the best of our knowledge. The data was obtained from current and reliable sources, but is supplied without warranty, expressed or implied, regarding its correctness or accuracy. It is the user's responsibility to determine safe conditions for the use of this product, and to assume liability for loss, injury, damage or expense arising from improper use of this product. The information provided does not constitute a contract to supply to any specification, or for any given application, and buyers should seek to verify their requirements and product use.

Revision Date: 18/01/2018

Revision: 2



STATEMENT ON VEGAN SUITABILITY

AVOCADO OIL UNREFINED

We confirm to the best of our knowledge that the above product sold by MADAR Corporation does not contain any animal substances.

During production, storage and transport there is no contact with any extracts of animal origin.

We therefore declare that the product is suitable for vegans.

26/10/18