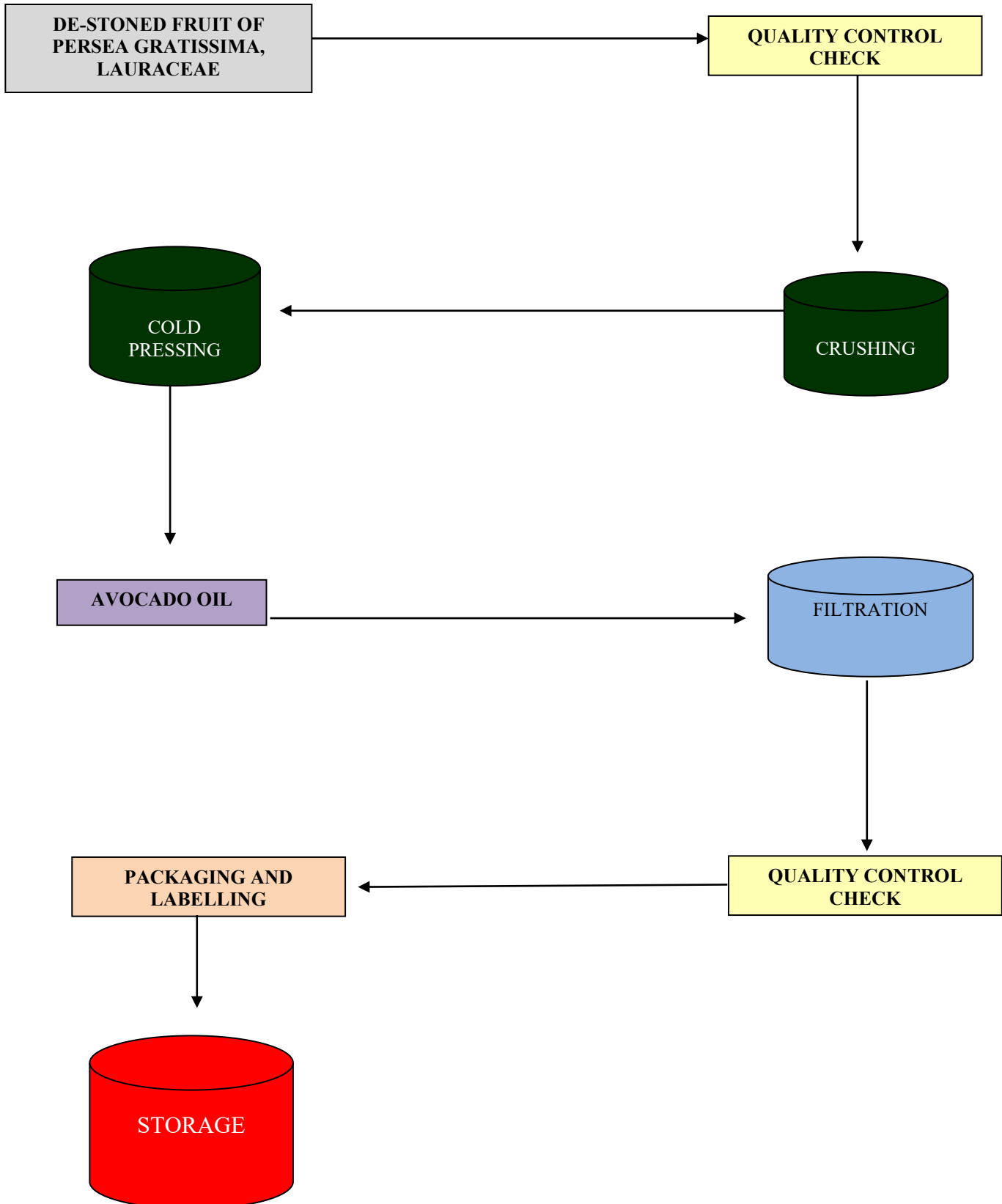


Certificate of Analysis

PRODUCT DETAILS			
Product Name	AVOCADO OIL UNREFINED COLD PRESSED		
Product Code	AVAVOC		
Batch Number	4416911		
Best Before Date	December 2023		
Identification	CAS No: 8024-32-6	EINECS No: 232-428-0	
PHYSICAL AND CHEMICAL CHARACTERISTIC			
	SPECIFICATION RANGE	RESULTS	
Appearance	Liquid	Conforms	
Colour	Green to Yellowish	Conforms	
Odour	Characteristic	Conforms	
Relative Density @ 20°C	0.912-0.923	0.914	
Refractive Index @ 20°C	1.468 - 1.476	1.469	
Flash Point °C	≥200	Conforms	
Acid Value (mgKOH/g)	≤4.0	3.63	
Iodine Value (mg/g)	75.0 - 95.0	80	
Saponification Value (mgKOH/g)	187.0 - 197.0	194	
Unsaponifiable Matter (%)	≤2.0	1.9	
FATTY ACID PROFILE (%)			
C16:0 Palmitic Acid 5.0 - 25.0	17.10%	C16:1 Palmitoleic Acid 1.0-12.0	6.70%
C18:0 Stearic Acid ≤ 3.0	0.70%	C18:1 Oleic Acid 50.0-74.0	65.80%
C18:2 Linoleic Acid 6.0-20.0	8.60%	C18:3 Alpha Linoleic Acid ≤ 3.0	0.60%
STORAGE AND SHELF LIFE			
Storage	Store in a tightly closed container with minimum headspace in a cool, dark and dry place.		
Shelf Life	24 Months unopened and stored as above.		
<small>DISCLAIMER: 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 users responsibility to satisfy himself as to the suitability of such information for his own particular use. Where Madar Corporation Limited make a declaration that allergenic material are not present in any product, this statement is made assuming reasonable levels of detection. It is impossible to guarantee the "absolute absence" of any material. It is the ultimate responsibility of the customer to ensure the safety of the intended final product containing this material, by carrying out additional tests if necessary.</small>			

FLOW CHART – AVOCADO UNREFINED COLD PRESSED





SAFETY DATA SHEET
AVOCADO OIL UNREFINED COLD PRESSED

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

1.1. Product identifier

Product name AVOCADO OIL UNREFINED COLD PRESSED

Synonyms; trade names Persea Gratissima Oil, Alligator Pear Oil

CAS number 8024-32-6

EC number 232-428-0

1.3. Details of the supplier of the safety data sheet

Supplier Madar Corporation Limited
19 - 20 Sandleheath Industrial Estate
Fordingbridge
SP6 1PA
Tel. +44 1425 655555 (Opening Hours Mon - Thurs 8.00am - 5.00pm, Fri 8.00am - 5.00pm)
e-mail technical@madarcorporation.co.uk

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 232-428-0

Hazard statements NC Not Classified

2.3. Other hazards

AVOCADO OIL UNREFINED COLD PRESSED

SECTION 3: Composition/information on ingredients

3.1. Substances

Product name	AVOCADO OIL UNREFINED COLD PRESSED
CAS number	8024-32-6
EC number	232-428-0

SECTION 4: First aid measures

4.1. Description of first aid measures

Inhalation	Move affected person to fresh air and keep warm and at rest in a position comfortable for breathing. Maintain an open airway. Get medical attention if any discomfort continues.
Ingestion	Rinse mouth thoroughly with water. Do not induce vomiting. Get medical attention if any discomfort continues.
Skin contact	Wash skin thoroughly with soap and water or use an approved skin cleanser. Continue to rinse for at least 15 minutes. Get medical attention if any discomfort continues.
Eye contact	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

General information	No further information available at this time.
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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	For safety reasons do not use full water jet.

5.2. Special hazards arising from the substance or mixture

Specific hazards	No data available.
Hazardous combustion products	No data available.

5.3. Advice for firefighters

Protective actions during firefighting	Control run-off water by containing and keeping it out of sewers and watercourses. Avoid breathing fire gases or vapours.
Special protective equipment for firefighters	Wear full protective clothing

AVOCADO OIL UNREFINED COLD PRESSED

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions Follow safety measures as mentioned in sections "handling and storage" and "exposure controls/personal protection". Keep unnecessary and unprotected personnel away from the spillage. No smoking, sparks, flames or other sources of ignition near spillage. Avoid contact with skin, eyes and clothing. Avoid inhalation of vapours. Wear protective clothing as described in Section 8 of this safety data sheet. Wash thoroughly after dealing with a spillage.

6.2. Environmental precautions

Environmental precautions Do not discharge into drains or watercourses or onto the ground. Avoid release to the environment.

6.3. Methods and material for containment and cleaning up

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. Never return spills in original containers for re-use. Wash spill site after material pick up is complete.

6.4. Reference to other sections

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. Wear protective clothing as described in Section 8 of this safety data sheet. Avoid contact with skin and eyes. Avoid breathing vapours. Use only in well-ventilated areas. Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking. Do not eat, drink or smoke when using this product. Avoid release to the environment. Wash skin thoroughly after handling.

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 adequate ventilation. Provide eyewash station

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.

AVOCADO OIL UNREFINED COLD PRESSED

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

Appearance	Liquid.
Colour	Green. to Yellowish.
Odour	Characteristic.
Flash point	≥ 200°C
Relative density	0.912 - 0.923 @ 20°C
Solubility(ies)	Soluble in vegetable oils. Insoluble in water.

9.2. Other information

Refractive index 1.468 - 1.476 @ 20°C

Hydrocarbon Content

SECTION 10: Stability and reactivity

10.1. Reactivity

Reactivity It presents no significant reactivity hazards, by itself or in contact with water.

10.2. Chemical stability

Stability Stable under the prescribed storage conditions.

10.3. Possibility of hazardous reactions

Possibility of hazardous reactions No data available.

10.4. Conditions to avoid

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

10.5. Incompatible materials

Materials to avoid Avoid contact with the following materials: Strong acids. Strong oxidising agents. Strong alkalis.

10.6. Hazardous decomposition products

Hazardous decomposition products Does not decompose when used and stored as recommended. Liable to cause smoke and acrid fumes during combustion: carbon monoxide, carbon dioxide and other non identified organic compounds may be formed.

AVOCADO OIL UNREFINED COLD PRESSED

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Toxicological effects No data available.

Acute toxicity - dermal

Notes (dermal LD₅₀) No information available.

Acute toxicity - inhalation

Notes (inhalation LC₅₀) No information available.

Serious eye damage/irritation

Serious eye damage/irritation No information available.

Skin sensitisation

Skin sensitisation No information available.

SECTION 12: Ecological information

12.1. Toxicity

Acute aquatic toxicity

Acute toxicity - microorganisms No data available.

12.2. Persistence and degradability

Persistence and degradability 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. Do not empty into drains. Avoid release to the environment.

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

AVOCADO OIL UNREFINED COLD PRESSED

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). 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). Dangerous Preparations Directive 1999/45/EC.
Guidance	CHIP for everyone HSG228.

15.2. Chemical safety assessment

SECTION 16: Other information

Revision date	20/12/2017
Revision	1
SDS number	5107

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Product Specification

PRODUCT DETAILS			
Product Name	AVOCADO OIL UNREFINED COLD PRESSED		
Product Code			
Tariff Number	15159040		
INCI Name	Persea Gratissima Oil		
Synonym/Trade Name	Alligator Pear Oil		
Country of Origin	Israel		
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. This product does not contain any solvents or additives.		
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	No		
Halal Certified	Not Certified		
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: 8024-32-6	EINECS No: 232-428-0	
PHYSICAL AND CHEMICAL CHARACTERISTIC			
Appearance	Liquid		
Colour	Green to Yellowish		
Odour	Characteristic		
Relative Density @ 20°C	0.912-0.923		
Refractive Index @ 20°C	1.468 - 1.476		
Flash Point °C	≥200		
Acid Value (mgKOH/g)	≤4.0		
Iodine Value (mg/g)	75.0 - 95.0		
Saponification Value (mgKOH/g)	187.0 - 197.0		
Unsaponifiable Matter (%)	≤2.0		
FRAGRANCE ALLERGENS	IFRA	FOOD ALLERGENS	
NOT APPLICABLE	NOT APPLICABLE	NONE PRESENT	
FATTY ACID PROFILE (%)			
C16:0 Palmitic Acid	5.0 - 25.0	C16:1 Palmitoleic Acid	1.0 - 12.0
C18:0 Stearic Acid	≤ 3.0	C18:1 Oleic Acid	50.0 - 74.0
C18:2 Linoleic Acid	6.0 - 20.0	C18:3 Alpha Linoleic Acid	≤ 3.0
STORAGE AND SHELF LIFE			
Storage	Store in a tightly closed container with minimum headspace in a cool, dark and dry place.		
Shelf Life	24 Months unopened and stored as above.		

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Vegan and Vegetarian Statement

IDENTIFICATION	
Product:	AVOCADO OIL UNREFINED CP
Cas No:	8024-32-6
EINECS No:	232-428-0
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>02/12/2020</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>	