

CERTIFICATE OF ANALYSIS EXTRA VIRGIN OLIVE OIL

Batch No:	4545401
Best Before	June 2026

Country of Manufacture Spain

Parameter	Result
Appearance	Yellow to green clear mobile liquid
Odour	Characteristic of Olive fruits, free from foreign
Peroxide Value (meq O2/ kg)	7.39
Free Fatty Acid (% as oleic)	0.12
Acid Value	0.24
Myristic Acid: C14:0	0.01
Palmitic Acid: C16:0	16.05
Palmitoleic Acid: C16:1	1.91
Stearic Acid: C18:0	2.82
Oleic Acid : C18:1	64.22
Linoleic Acid : C18:2	13.12
Alpha Linolenic Acid : C18:3	0.79
Arachidic Acid : C20:0	0.44
Eicosenoic Acid: C20:1	0.24
Behenic Acid : C22:0	0.14
Beta Sitosterol	94.3
Campesterol	3.4
Cholesterol	0.1
Stigmasterol	0.8
Total Sterols	1910
K232	2.1
K270	0.2

Storage: The shelf life of this product can be affected by storage conditions. Influencing factors such as Temperature, exposure to light and air will cause the product to deteriorate at a faster rate.

The product should remain in good condition if stored as recommended

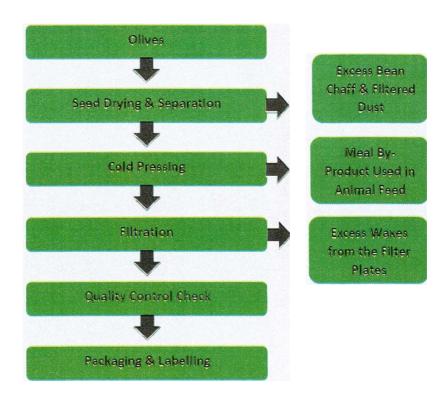
This COA is produced electronically therefore no signature is required.



Manufacturing Flow Chart

Product Name

Extra Virgin Olive Oi





Document Date:	31/01/2024

STATEMENT

We hereby certify that **Olive Extra Virgin Oil** is free of genetically modified materials and components. No ingredients, additives or processing aids of GM origin are used in the processing and purifying of the oil.



1. <u>ID</u> E	<u>NTIFICATION</u>	I O <u>e the sub</u> st <i>a</i>	NCE/PREPA	RATION & THE COMPANY	<u>/UNDERTAKING</u>	
1.1	Product Ide	entifier			Ř	4 d 2 d 2 d 2 d 2 d 2 d 2 d 2 d 2 d 2 d
Prod	luct Name	1294 gg	Organic	Extra Virgin Olive Oil	,	्य हैं। वैदेशी
Biolo	ogical Definit	ion				
INCI	Name	掛	Olea Eu	ropaea Fruit Oil		
CAS		8001-25-0	EC	232-277-0	EINECS	232-277-0
1.2	Relative id	l entified uses of t	the substanc	l ce or mixture and uses adv	l vised against	1
	Cosmetic, I	Food Application	s.			
1,3	Details of t	the supplier of th	ne safety dat			30 30
	Madar Cor	poration Limited	I	ÆS.		
	19 - 20 Sar	ndleheath Indust	rial Estate			
	Fordingbri	dge				
	SP6 1PA					
	technical@	Pmadarcorporat	ion.co.uk			
	01425 655	555				
)2 HA	ZARDS IDEN	TIFICATION	<u> </u>			
2.1		on of the substa	nce or mixtu	ure		
	No additio	nal data				
Class	sification (EC	1272/2008)				
	Not classif	ied as hazardous				
2.2	Label Elen	nents	ži.			
Labo	al in accorda	nco with (EC) No.	1272/2009			



None

Signal Word None

Contains No additional data

Hazard Statements

None

Precautionary Statements

None

Supplementary Statements

None

2.3 Other Hazards

PBT or vPvB according to Annex XIII No additional data

Adverse physio-chemical properties Self-ignition can occur by autooxidation in with product drenched

rags.

Adverse effects on human health No additional data

03. COMPOSITION/INFORMATION ON INGREDIENTS

3.1 Composition

100.0% Olive Oil CAS: 8001-25-0 Classification:

Not classified as hazardous.

04. FIRST AID MEASURES

4.1 Description of first aid measures

Inhalation	Remove to fresh air and remain in a position which is comfortable for breathing. Seek medical attention.
Ingestion	Do NOT induce vomiting. If discomfort occurs/continues of if large quantities have been ingested, seek medical attention.
Skin Contact	Remove contaminated clothing and wash before reuse. Was skin thoroughly with soap and water. If discomfort occurs/continues, seek medical attention.
Eye Contact	Rinse eyes with clean water for a minimum of fifteen minutes whilst holding eyelids apart. If safe to do so, remove to contact lenses and continue to rinse. Seek medical attention.

4.2 Most important symptoms and effects, both acute and delayed



No additional data

4.3 Indication of any immediate medical attention and special treatment needed

Treat symptomatically.

05. FIRE-FIGHTING MEASURES

5.1 Extinguishing Media

Carbon Dioxide, Foam, Dry Chemical Powder.

Do NOT use water.

5.2 Special hazards arising from the product

In the event of fire, the product may release oxides of carbon.

5.3 Advice for firefighters

Wear self-contained respiratory equipment and appropriate protective clothing at all times.

06 ACCIDENTAL RELEASE MEASURES

6.1 Personal precautions, protective equipment and emergency procedures

No flames, sparks, smoking or any other potential form of ignition. Wear protective clothing at all times. Mark out the contaminated area with signs and prevent access to unauthorised personnel. Area with spillage may be slippery.

6.2 Environmental Precautions

Use appropriate containers to ensure there is no leakage or environmental contamination.

6.3 Methods and material for containment and cleaning up.

Prevent spillage from spreading by using sand or earth. Dike and contain spill. Use absorbent material to take up liquid spillages, e.g., sand, earth, vermiculite.

6.4 Reference to other sections

Section 13

07. HANDLING AND STORAGE

7.1 Precautions for safe handling

Adhere to all good health, safety and hygiene practices. If handling large/heavy packages or drums, ensure the use of suitable mechanical equipment at all times. Do not eat, drink or smoke whilst handling this product. Mist or spray may burn at temperature below flash point.



7.2 Conditions for safe storage, including any incompatibilities

Store In a cool, dry, well-ventilated area. Protect from freezing, heat and light including sunlight. Protect from all potential sources of ignition. Keep all containers tightly sealed when not in use.

7.3 Specific end use(s)

No additional data

08. EXPOSURE CONTROLS/PERSONAL PROTECTION

8.1 Control parameters

No additional data

8.2 Exposure controls

Protective Equipment







Process Conditions	No additional data
Engineering Measures	Install sufficient ventilation across all areas.
Respiratory Equipment	In the event of airborne contamination of ventilation failure ensure the use of suitable respiratory equipment/ protection. Where exposure through inhalation may occur from use, ensure the use of approved respiratory protection/equipment is available and used.
Hand Protection	Wear appropriate protective gloves at all times.
Eye Protection	Wear appropriate protective eyewear, especially in the event of a potential splash risk.
Other Protection	No additional data
Hygiene Measures	Good hygiene practices are always recommended, especially when handling oils, chemicals or any other similar type of material.
Personal Protection	No additional data
Skin Protection	Wear appropriate protective clothing at all times to prevent any potential skin contact with this product.



Environmental Exposure Controls No additional data

09. PHYSICAL AND CHEMICAL PROPERTIES

9.1 Information on basic physical and chemical properties

Appearance	Liquid
Colour	Light Yellow
Odour	Characteristic
Relative Density	No additional data
Flash Point (°C)	>200.0
Refractive Index	No additional data
Melting Point (°C)	No additional data
Boiling Point (°C)	No additional data
Vapour Pressure	No additional data
Solubility in Water @20°C	Insoluble
Auto-ignition temperature (%)	No additional data
9.2 Other information	\$25 \$45
No additional data	

10. STABILITY AND REACTIVITY

10.1 Reactivity

No additional data

10.2 Chemical stability

Expected to remain stable under recommended storage conditions.

10.3 Possible hazardous reactions

Self-ignition can occur by autooxidation in with product drenched rags. Polymerisation can occur above 180.0°C

10.4 Conditions to Avoid

No additional data



10.5	Incompatible materials		
	Strong oxidisers.		

10.6 Hazardous Decomposition Products

In the event of burning; release of oxides of carbon. Decomposes on exposure to temperature rise; release of toxic/corrosive/combustible gases/vapours acrolein.

11 TOXOLOGICAL INFORMATION

11.1 Information on toxicological e	ffects	
Acute Toxicity	LD50 oral rat	>2000.0 mg/kg
Skin corrosion / irritation	Not classified	1
Serious eye damage / irritation	Not classified	
Respiratory or skin sensitisation	Not classified	
Germ Cell Mutagenicity	Not classified	
Carcinogenicity	Not classified	
Reproductive toxicity	Not classified	
STOT-single exposure	Not classified	
STOT-repeated exposure	Not classified	
Aspiration hazard	Not classified	
Photo-toxicity	No additional data	
Other Information	No additional data	

12. ECOLOGICAL INFORMATION

No additional data

L. LCO	COUCAE IN ONWIATION
12.1	Toxicity
	No additional data
12.2	Persistence & degradability
	Readily biodegradable
12.3	Bioaccumulation Potential



12.4	Mobility in soil
	No additional data
12.5	Results of PBT and vPvB Assessment
	No additional data
12.6	Other adverse effects
	No additional data
13. DISF	POSAL CONSIDERATIONS
13.1	Waste treatment methods
38	Always dispose of this product in accordance with local and national regulations.
14. TRA	NSPORT INFORMATION
14.1	UN number
	UN No. Road Not restricted
	UN No. SEA Not restricted
	UN No. AIR
14.2	UN proper shipping name
	No additional data
14.3	Transport hazard class(es)
	No additional data
14.4	Racking group
	No additional data
14.5	Environmental hazards
	No additional data
14.6	Special precautions for user
	No additional data
14.7	Transport in bulk according to Annex II of MARPOL73/78 and the IBC code
	No additional data



15. REGULATORY INFORMATION

15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture

No REACH Annex XVII restrictions
Olive oil is not on the REACH Candidate List
Olive oil is not on the REACH Annex XIV List

15.2 Chemical safety assessment

No additional data

16. OTHER INFORMATION

Hazard Statements in Full		None
Revision Date		07/07/2021
Rev No	- A	1

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 user's responsibility to satisfy himself as to the suitability of such information for his own particular use.



Product Specification

PRODUCT Extra Virgin Olive Oil

22/06/2022 REVISION

Olea Europaea Fruit Oil is the fixed oil obtained from the ripe fruit of the Olive, Olea

europaea L., Oleaceae.

INCI NAME Olea Europaea Fruit Oil

CAS NUMBER 8001-25-0 **EC NUMBER** 232-277-0

CHARACTERISTICS

APPEARANCE AT ROOM TEMPERATURE Liquid

COLOUR Light Green - Dark Green

ODOUR Characteristic

ANALYSIS

SPECIFIC GRAVITY 0.910 - 0.920 @ 20°C

PEROXIDE VALUE

(AT TIME OF PRODUCTION ANALYSIS) <20.0

405.0 000.0

SAPONIFICATION VALUE 185.0 – 200.0

ACID VALUE <3.00

UNSAPONIFIABLE MATTER <1.5

FREE FATTY ACID <1.5

FATTY ACID PROFILE (%)

C14:0	MYRISTIC ACID	<1.00
C16:0	PALMITIC ACID	7.00 - 12.0
C16:1	PALMITOLEIC ACID	<3.00
C18:0	STEARIC ACID	<5.00
C18:1	OLEIC ACID	55.0 - 85.0
C18:2	LINOLEIC ACID	5.00 - 21.0
C18:3	GAMMA LINOLEIC ACID	<1.00
C20:0	ARACHIDIC ACID	<0.50
C20:1	EICOSENOIC ACID	<0.50
C22:0	BEHENIC ACID	<1.00
C24:0	LIGNOCERIC ACID	<0.20

MYSTIC M@MENTS

Date: 31/01/2024

Re: Vegan – Olive Extra Virgin Oil

We can confirm that the above named product supplied by MADAR Corporation Limited is suitable for Vegans.