

# MYSTIC MOMENTS

**CERTIFICATE OF ANALYSIS**  
**PISTACHIO NUT OIL REFINED**

<b>Batch No:</b>	4568605
<b>Best Before:</b>	January 2027

**Description:** A clear, light yellow oil with a characteristic odour.

TEST	SPECIFICATION	ANALYSIS
<b>Colour (Lovibond 5.25" cell)</b>	25.0 Yellow maximum	16
	2.5 Red maximum	1.6
<b>Relative density (20°C)</b>	0.910 – 0.920	0.914
<b>Refractive index (20°C)</b>	1.465 – 1.475	1.470
<b>Free Fatty Acid Value (% Oleic)</b>	≤ 2.0	0.1
<b>Iodine value (gI<sub>2</sub>/100g)</b>	90.0 – 120.0	105
<b>Peroxide value (meqO<sub>2</sub>/kg)</b>	≤ 5.0	0.5
<b>Saponification value (mg KOH/g)</b>	185.0 – 195.0	189
<b>Unsaponifiable matter (%)</b>	≤ 1.0	0.5

FATTY ACID PROFILE (%)		
<b>C16:0 Palmitic Acid</b>	9.0 – 20.0	11.2
<b>C16:1 Palmitoleic Acid</b>	≤ 2.0	0.9
<b>C18:0 Stearic Acid</b>	1.0 – 3.0	2.5
<b>C18:1 Oleic Acid</b>	40.0 – 60.0	52.8
<b>C18:2 Linoleic Acid</b>	28.0 – 38.0	30.4
<b>C18:3 Linolenic Acid</b>	≤ 2.0	0.5

Product approved by William Hodgson & Co.  
This COA is produced electronically therefore no signature is required.

# MYSTIC MOMENTS

## Allergen Statement

Product: Pistachio Oil, RBDW

INCI Name: Pistacia Vera Seed Oil

### Cosmetic Allergens

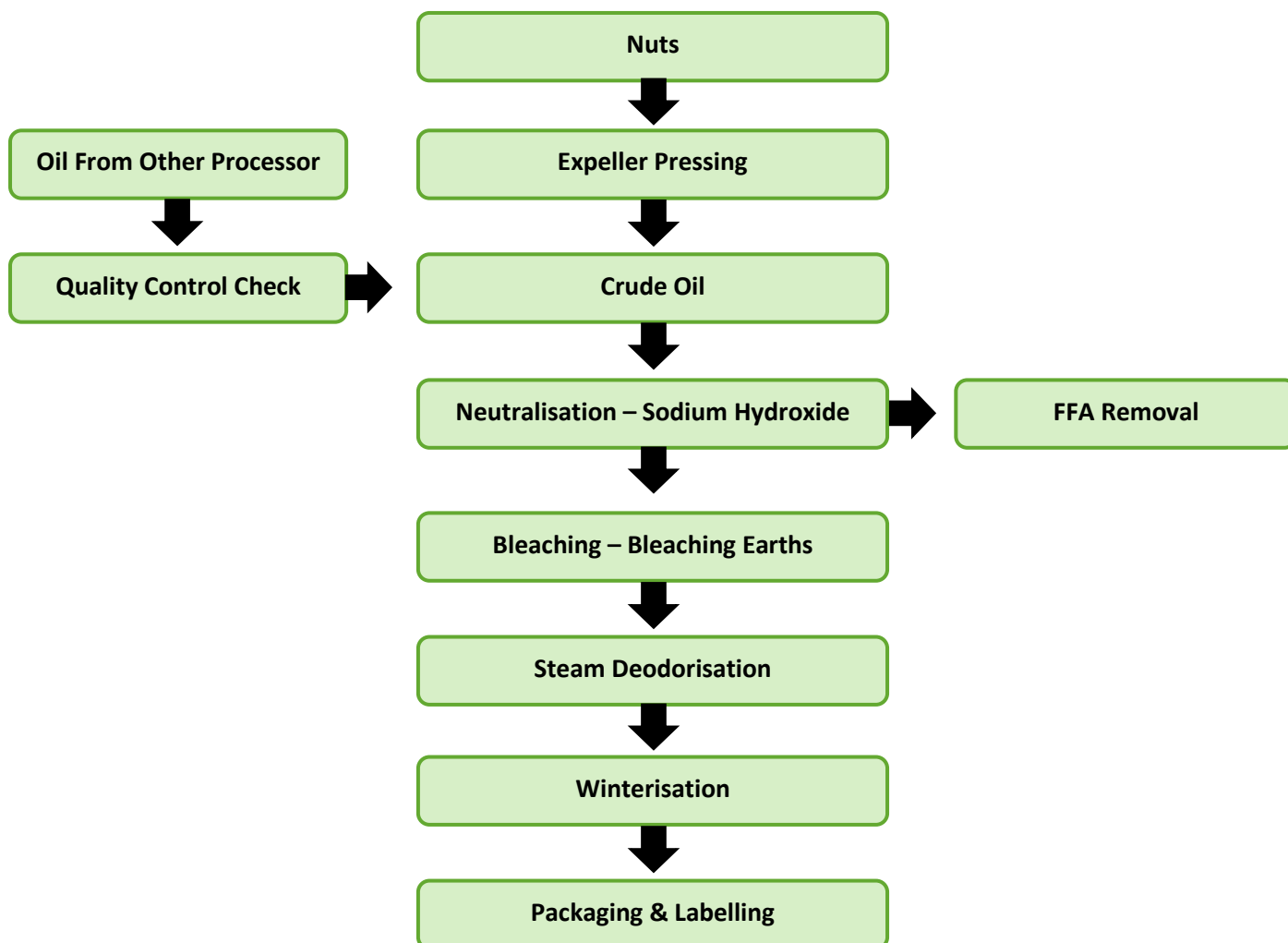
From The 7th Amendment to the Cosmetic Directive of the European Union (EU) – Annex III 26  
Fragrance Allergens

<u>Annex III Ref:</u>	<u>Material:</u>	<u>CAS No:</u>	<u>Total Allergen Inclusion Level (%)</u>
67	AMYL CINNAMAL	122-40-7	0
68	BENZYL ALCOHOL	100-51-6	0
69	CINNAMYL ALCOHOL	104-54-1	0
70	CITRAL	5392-40-5	0
71	EUGENOL	97-53-0	0
72	HYDROXY-CITRONELLAL	107-75-5	0
73	ISOEUGENOL	97-54-1	0
74	AMYL CINNAMYL ALCOHOL	101-85-9	0
75	BENZYL SALICYLATE	118-58-1	0
76	CINNAMAL	104-55-2	0
77	COUMARIN	91-64-5	0
78	GERANIOL	106-24-1	0
79	HYDROXY-METHYLPENTYLCYCLOHEXENECARBOXALDEHYDE	31906-04-4	0
80	ANISE ALCOHOL	105-13-5	0
81	BENZYL CINNAMATE	103-41-3	0
82	FARNESOL	4602-84-0	0
83	BUTYLPHENYL METHYLPROPIONAL	80-54-6	0
84	LINALOOL	78-70-6	0
85	BENZYL BENZOATE	120-51-4	0
86	CITRONELLOL	106-22-9	0
87	HEXYL CINNAM-ALDEHYDE	101-86-0	0
88	LIMONENE	5989-27-5	0
89	METHYL HEPTIN CARBONATE	111-12-6	0
90	ALPHA-ISOMETHYL IONONE	127-51-5	0
91	EVERNIA PRUNASTRI EXTRACT	90028-68-5	0
92	EVERNIA FURFURACEA EXTRACT	90028-67-4	0

# MYSTIC MOMENTS

## Flowchart

PRODUCT	Pistachio Nut Oil Refined		
		DATE	23/10/2023



## **GMO, Vegetarian & Vegan Suitability Statement**

Pistachio

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.

We hereby state and certify that the the above is also not derived/ produced from a raw material that has been genetically modified.

19/09/2023

## SAFETY DATA SHEET

In accordance with REACH Regulation EC No.1907/2006

**Product:** Pistachio Nut Oil Refined

**Version:** 1

### Section 1. Identification of the substance or the mixture and of the supplier

#### 1.1 Product Identifier

**Product identifier:** Pistachio Nut Oil Refined; CAS: 90082-81-8

**Other identifiers:** Pistacia Vera Seed Oil

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

**Product uses:** Cosmetics, Professional applications only.

#### 1.3 Details of the supplier of the safety data sheet

**Company name:** Madar Corporation Limited

**Company address:** 19 - 20 Sandleheath Industrial Estate  
Fordingbridge  
SP6 1PA

**Contact:**

**E-Mail address:** technical@madarcorporation.co.uk

**Company phone:** 01425 655 555

#### 1.4 Emergency telephone number

**Emergency phone:** 01425 655 555

### Section 2. Hazards identification

#### 2.1 Classification of the substance or mixture

##### **Classification under Regulation (EC) No 1272/2008**

**Class and category of danger:** This material does not meet the criteria for classification under Regulation (EC) No 1272/2008.

#### 2.2 Label elements

##### **Classification under Regulation (EC) No 1272/2008**

**Signal word:** None

**Hazard statements:** None

**M factor:** None

**Supplemental Information:** None

**Precautionary statements:** None

19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA, UK

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

## SAFETY DATA SHEET

In accordance with REACH Regulation EC No.1907/2006

**Product:** Pistachio Nut Oil Refined

**Version:** 1

**Pictograms:** None

### 2.3 Other hazards

**Other hazards:** None

## Section 3. Composition / information on ingredients

### 3.1 Substances

**Product identifier:** Pistachio Nut Oil Refined; CAS: 90082-81-8

## Section 4. First-aid measures

### 4.1 Description of first aid measures

**Inhalation:** Remove from exposure site to fresh air, keep at rest, and obtain medical attention.

**Eye exposure:** Flush immediately with water for at least 15 minutes. Contact physician if symptoms persist.

**Skin exposure:** Remove contaminated clothes. Wash thoroughly with soap and water. Contact physician if irritation persists.

**Ingestion:** Rinse mouth with water and obtain medical attention.

### 4.2 Most important symptoms and effects, both acute and delayed

None expected, see Section 4.1 for further information.

### 4.3 Indication of any immediate medical attention and special treatment needed

None expected, see Section 4.1 for further information.

## Section 5: Firefighting measures

### 5.1 Extinguishing media

Suitable media: Carbon dioxide, Dry chemical, Foam.

### 5.2 Special hazards arising from the substance or mixture

In case of fire, may be liberated: In the event of fire this product can generate oxides of carbon and other toxic gases.

### 5.3 Advice for fire fighters:

In case of insufficient ventilation, wear suitable respiratory equipment.

## Section 6. Accidental release measures

### 6.1 Personal precautions, protective equipment and emergency procedures:

Avoid inhalation. Avoid contact with skin and eyes. See protective measures under Section 7 and 8.

## SAFETY DATA SHEET

In accordance with REACH Regulation EC No.1907/2006

**Product:** Pistachio Nut Oil Refined

**Version:** 1

### 6.2 Environmental precautions:

Keep away from drains, surface and ground water, and soil.

### 6.3 Methods and material for containment and cleaning up:

Remove ignition sources. Provide adequate ventilation. Avoid excessive inhalation of vapours. Contain spillage immediately by use of sand or inert powder. Dispose of according to local regulations.

### 6.4 Reference to other sections:

Also refer to sections 8 and 13.

## Section 7. Handling and storage

### 7.1 Precautions for safe handling:

Do not eat, drink or smoke whilst handling this product.

Do not breathe vapours, spray or mist.

Avoid contact with skin, eyes and clothing. Remove and wash contaminated clothing before re-use.

### 7.2 Conditions for safe storage, including any incompatibilities:

Maintain limited contact with oxygen.

### 7.3 Specific end use(s):

Cosmetics, Professional applications only.: Use in accordance with good manufacturing and industrial hygiene practices.

## Section 8. Exposure controls/personal protection

### 8.1 Control parameters

Workplace exposure limits: Not Applicable

### 8.2 Exposure Controls

#### Eye / Skin Protection

Wear protective gloves/eye protection/face protection

#### Respiratory Protection

Under normal conditions of use and where adequate ventilation is available to prevent build up of excessive vapour, this material should not require special engineering controls. However, in conditions of high or prolonged use, or high temperature or other conditions which increase exposure, the following engineering controls can be used to minimise exposure to personnel: a) Increase ventilation of the area with local exhaust ventilation. b) Personnel can use an approved, appropriately fitted respirator with organic vapour cartridge or canisters and particulate filters. c) Use closed systems for transferring and processing this material.

Also refer to Sections 2 and 7.

## SAFETY DATA SHEET

In accordance with REACH Regulation EC No.1907/2006

**Product:** Pistachio Nut Oil Refined

**Version:** 1

### Section 9. Physical and chemical properties

#### 9.1 Information on basic physical and chemical properties

<b>Physical State/Colour:</b>	Liquid Pale - Yellow
<b>Odour:</b>	Characteristic; Almost no odour
<b>Odour threshold:</b>	Not determined
<b>Melting point / freezing point:</b>	/-18 °C
<b>Boiling point or initial boiling point and boiling range:</b>	Not determined
<b>Flammability:</b>	Not determined
<b>Lower and upper explosion limit:</b>	Not determined
<b>Flash point:</b>	> 300 °C
<b>Auto-ignition temperature:</b>	> 330 °C
<b>Decomposition temperature:</b>	Not relevant
<b>pH:</b>	Not determined
<b>Kinematic viscosity:</b>	10 mm <sup>2</sup> /s
<b>Solubility:</b>	Insoluble in water.
<b>Partition coefficient: n-octanol/water (log value):</b>	Not determined
<b>Vapour pressure:</b>	2.160000
<b>Density and/or relative density:</b>	0.9100 - 0.9200
<b>Relative vapour density:</b>	Not determined
<b>Particle characteristics:</b>	Not determined

**9.2 Other information:** None available

### Section 10. Stability and reactivity

#### 10.1 Reactivity:

Expected to remain stable under recommended storage conditions.

#### 10.2 Chemical stability:

Expected to remain stable under recommended storage conditions.

#### 10.3 Possibility of hazardous reactions:

Not expected under normal conditions of use.

#### 10.4 Conditions to avoid:

Extremes of temperature.

Freezing

#### 10.5 Incompatible materials:

Avoid contact with strong acids, alkalis or oxidising agents.



## SAFETY DATA SHEET

In accordance with REACH Regulation EC No.1907/2006

**Product:** Pistachio Nut Oil Refined

**Version:** 1

### 10.6 Hazardous decomposition products:

Not expected.

## Section 11. Toxicological information

### 11.1 Information on hazard classes as defined in Regulation (EC) No 1272/2008

This material does not meet the criteria for classification for health hazards under Regulation (EC) No 1272/2008.

<b>Acute Toxicity:</b>	Based on available data the classification criteria are not met.
Acute Toxicity Oral	Not Applicable
Acute Toxicity Dermal	Not Applicable
Acute Toxicity Inhalation	Not Available
<b>Skin corrosion/irritation:</b>	Based on available data the classification criteria are not met.
<b>Serious eye damage/irritation:</b>	Based on available data the classification criteria are not met.
<b>Respiratory or skin sensitisation:</b>	Based on available data the classification criteria are not met.
<b>Germ cell mutagenicity:</b>	Based on available data the classification criteria are not met.
<b>Carcinogenicity:</b>	Based on available data the classification criteria are not met.
<b>Reproductive toxicity:</b>	Based on available data the classification criteria are not met.
<b>STOT-single exposure:</b>	Based on available data the classification criteria are not met.
<b>STOT-repeated exposure:</b>	Based on available data the classification criteria are not met.
<b>Aspiration hazard:</b>	Based on available data the classification criteria are not met.

### Information about hazardous ingredients in the mixture

Not Applicable

Refer to Sections 2 and 3 for additional information.

### 11.2 Information on other hazards

Not Applicable

## Section 12. Ecological information

<b>12.1 Toxicity:</b>	Not available
<b>12.2 Persistence and degradability:</b>	Not available
<b>12.3 Bioaccumulative potential:</b>	Not available
<b>12.4 Mobility in soil:</b>	Not available
<b>12.5 Results of PBT and vPvB assessment:</b>	
This substance does not meet the PBT/vPvB criteria of REACH, annex XIII.	
<b>12.6 Endocrine disrupting properties:</b>	Not Applicable
<b>12.7 Other adverse effects:</b>	Not available

**SAFETY DATA SHEET**

In accordance with REACH Regulation EC No.1907/2006

**Product:** Pistachio Nut Oil Refined**Version:** 1**Section 13. Disposal considerations****13.1 Waste treatment methods:**

Dispose of in accordance with local regulations. Avoid disposing into drainage systems and into the environment. Empty containers should be taken to an approved waste handling site for recycling or disposal.

**Section 14. Transport information**

	14.1 UN number:	14.2 UN Proper Shipping Name:	14.3 Transport hazard class (es):	Sub Risk:	14.4 Packing Group:
UN Model Regulations	Not classified	-	-	-	-
IMDG	Not classified	-	-	-	-
ADR,RID,ADN	Not classified	-	-	-	-
ICAO TI	Not classified	-	-	-	-

**14.5 Environmental hazards:** Not environmentally hazardous for transport**14.6 Special precautions for user:** None additional**14.7 Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code:**

Not classified

**Section 15. Regulatory information****15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture**

None additional

**15.2 Chemical Safety Assessment**

A Chemical Safety Assessment has not been carried out for this product.

**Section 16. Other information****Key to revisions:**

Not applicable

**Key to abbreviations:**

Not applicable

The information in this safety data sheet is to the best of our knowledge true and accurate but all data, instructions, recommendations and/or suggestions are made without guarantee.

# MYSTIC MOMENTS

## Product Specification

<b>PRODUCT</b>	Pistachio Nut Oil Refined				
		<b>DATE</b>	10/10/2023	<b>REVISION</b>	

<b>DESCRIPTION</b>	Pistacia Vera Seed Oil is the oil obtained from the nuts of the Pistachio, Pistacia vera L., Anacardiaceae				
<b>INCI NAME</b>	Pistacia Vera Seed Oil				
<b>CAS NUMBER</b>	90082-81-8	<b>EC NUMBER</b>	290-173-0		

<b>CHARACTERISTICS</b>	
<b>APPEARANCE AT ROOM TEMPERATURE</b>	Liquid
<b>COLOUR</b>	Pale – Yellow
<b>Lovibond 5¼"(y/r)</b>	25.0/2.50
<b>ODOUR</b>	Characteristic; Almost without odour

<b>ANALYSIS</b>	
<b>SPECIFIC GRAVITY</b>	0.910 – 0.920
<b>REFRACTIVE INDEX</b>	1.465 – 1.475
<b>PEROXIDE VALUE (AT TIME OF PRODUCTION ANALYSIS)</b>	≤5.00
<b>FFA (OLEIC ACID)</b>	≤2.00
<b>ACID VALUE</b>	≤4.00
<b>SAPONIFICATION VALUE</b>	185.0 – 195.0
<b>UNSATURIFIABLE MATTER</b>	≤1.00
<b>IODINE VALUE</b>	90.00 – 120.0

<b>FATTY ACID PROFILE (%)</b>		
<b>C16:0</b>	<b>PALMITIC ACID</b>	9.00 – 20.0
<b>C16:1</b>	<b>PALMITOLEIC ACID</b>	≤2.00
<b>C18:0</b>	<b>STEARIC ACID</b>	1.00 – 3.00
<b>C18:1</b>	<b>OLEIC ACID</b>	40.0 – 60.0
<b>C18:2</b>	<b>LINOLEIC ACID</b>	28.0 – 38.0
<b>C18:3</b>	<b>LINOLENIC ACID</b>	≤2.00