

CERTIFICATION OF ANALYSIS (COA)

TOASTED COFFEE OIL

Scientific name: <i>Coffea arabica</i>	Batch Number: 4388509
Source of Raw Material: Minas Gerais / Brazil	Expiry Date: February 2022
Part Used of the plant: seed	
Production Process: Cold Extraction	Number of analysis: 300-19
Preservatives: Absent	Shelf life: 12 months
Solvent Extraction: Absent	Traceability: guaranteed
Origin of the Vegetable Drugs: plantation	

ITEM	UNITY	SPECIFICATION RANGE	TEST METHOD	ANALYTICAL RESULTS
PHYSICAL CHEMISTRY				
Appearance (25° C)	----	liquid	Visual	In accordance
Color	----	brown to dark brown	AOCS 1a 64 - 82	In accordance
Acid value	mg NaOH/g	< 20	AOCS CD3D-63	8,8
Peroxide value	10 meq O ₂ /kg	< 10	AOCS CD8 – 53	1,79
Iodine value	gI ₂ /100g	84 - 104	AOCS TG2A – 64	95
Saponification value	mgKOH/g	184 – 202	AOCS CD3 - 25	1,79
Density	25°C g/ml	0,928 – 0,982	AOCS CA 6A - 40	In accordance
Refractive index (40°C)		1,4678 – 1,4691	AOCS CJ 1 -94	In accordance
Unsaponifiable matter (bioactives)	%	max 8,0	AOCS CA 6A - 40	In accordance
Melting point	C°	4 - 10	AOCS CC1 - 25	In accordance
MICROBIOLOGY				
Total bacteria	ufc/mL	<100	NF ISO 4833	Absent
Fungi and Yeasts	ufc/mL	<100	NF V 08-036	Absent
RESULTS: (X) APPROVED () DISAPPROVED				

SAFETY HEALTH: product harmless, for cosmetic use only, not suited for human consumption

STORAGE: should be stored tightly sealed, protected from light and heat.



FATTY ACID COMPOSITION		
Palmitic Acid	% weight	29 – 38
Stearic Acid	% weight	7 – 11
Oleic Acid	% weight	7 – 10
Linoleic Acid	% weight	36 – 46
Arachidic Acid	% weight	2 - 4
Behenic Acid	% weight	< 2
Saturated	%	42 – 46
Monounsaturated		8 – 12
Polyunsaturated		44 – 48

ALLERGEN FREE CERTIFICATE

PRODUCT: roasted COFFEE Oil (virgin cold pressed)

7th Amendment to the European Cosmetics Directive 2003/15/EC of 27 February 2003

The 26 substances identified as potential allergens must appear clear in the list of ingredients of a finished product, when their concentration exceeds 0.001% in leave-on products and 0.01% in rinse-off products.

Substance (INCI name)	CAS number	Presence	Max. Concentration
Amyl cinnamal	122-40-7	No	Absent
Benzyl alcohol	100-51-6	No	Absent
Cinnamyl alcohol	104-54-1	No	Absent
Citral	5392-40-5	No	Absent
Eugenol	97-53-0	No	Absent
Hydroxy-citronellal	107-75-5	No	Absent
Isoeugenol	97-54-1	No	Absent
Amylcinnamyl alcohol	101-85-9	No	Absent
Benzyl salicylate	118-58-1	No	Absent
Cinnamal	104-55-2	No	Absent
Coumarin	91-64-5	No	Absent
Geraniol	106-24-1	No	Absent
<i>Hydroxy-methylpentylcyclohexenecarboxaldehyd</i>	31906-04-4	No	Absent
Anisyl alcohol	105-13-5	No	Absent
Benzyl cinnamate	103-41-3	No	Absent
Farnesol	4602-84-0	No	Absent
<i>2-(4-tert-Butylbenzyl) propionaldehyd</i>	80-54-6	No	Absent
Linalool	78-70-6	No	Absent
Benzyl benzoate	120-51-4	No	Absent
Citronellol	106-22-9	No	Absent
<i>Hexyl cinnam-aldehyd</i>	101-86-0	No	Absent
<i>d-Limonene</i>	5989-27-5	No	Absent
<i>Methyl heptin carbonate</i>	111-12-6	No	Absent
<i>3-Methyl-4-(2,6,6-trimethyl-2-cyclohexen-1-yl)-3-buten-2-one</i>	127-51-5	No	Absent
Oak moss extract (Evernia prunastri)	90028-68-5	No	Absent
Treemoss extract (Evernia furfuracea)	900028-67-4	No	Absent

Based on our best knowledge, the company MADAR Corporation Limited concludes that there is no presence of any allergenic substance in its product.

30th of October 2019

Responsible Chemist – CRQ/PA CRQ 06300126 / 6th Region



FLOWCHART FOR THE PROCESSING OF COLD PRESSED and ROASTED COFFEE OIL

Ingredients: roasted COFFEE SEEDS 100%

RECEPTION OF 100% roasted COFFEE SEEDS AND REGISTRATION OF ORIGIN at the processing site in Ananindeua/Pará, North Brazil

VERIFICATION OF SEED QUALITY

COLD PRESSING

FILTERING BY USING FILTER PRESS

STORAGE OF roasted COFFEE OIL IN CLOSED CONTAINER

SPECIFICATION OF ROASTED COFFEE OIL

Product code: 098	Production Process: Cold Extraction
Scientific name: <i>Coffea arabica</i>	Preservatives: Absent
Source of Raw Material: Cerrado Minas Gerais/ Brazil	Solvent Extraction: Absent
Used part of the plant: Seed	Traceability: guaranteed
Origin of the Vegetable Drug: Plantation	Shelf life: 12 months

CHARACTERISTIC	UNIT	PRESENTATION
Appearance (25C°)	----	liquid
Color	----	Brown to dark brown
Odour	----	Characteristic
Acid value	mg NaOH/g	< 15,0
Peroxide value	10 meq O ₂ /kg	< 10,0
Iodine value	gI ₂ /100g	84 - 104
Saponification value	mgKOH/g	184 – 202
Density	25°C g/ml	0,928 – 0,982
Refractive index (40°C)		1,4678 – 1,4691
Unsaponifiable matter (bioactives)	%	max 8,0
Melting point	C°	4 - 10
FATTY ACID COMPOSITION		
Palmitic Acid	% weight	29 – 38
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Oleic Acid	% weight	7 – 10
Linoleic Acid	% weight	36 – 46
Arachidic Acid	% weight	2 - 4
Behenic Acid	% weight	< 2
Saturated	%	42 – 46
Monounsaturated		8 – 12
Polyunsaturated		44 – 48
MICROBIOLOGY		
Total bacteria	ufc/mL	<100
Fungi and Yeasts	ufc/mL	<100

SAFETY HEALTH: product harmless, for cosmetic use only, not suited for human consumption

STORAGE: should be stored tightly sealed, protected from light and heat.

Last revision: 10-06-2019



GMO-free CERTIFICATE

Roasted Coffee Oil (Coffea arabica)

We certify that the cold pressed and roasted coffee oil (Coffea arabica) does not contain Genetically Modified Organisms (GMO) and therefore complies with the **European Legislation 1829/2003/CE** and **1830/2003/CE**.

Ananindeua, 30th of October 2019

MATERIAL SAFETY DATA SHEET (MSDS) Nr. 168
ROASTED COFFEE OIL (*Coffea arabica*)

SECTION 1 – CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

Product:	ROASTED COFFEE OIL (<i>Coffea arabica</i>)
Product ID:	186
Production process:	Controlled roasting, cold pressed and filtered
Origin:	Minas Gerais, plantation
Product use:	Personal Care Formulations
Manufacture's name:	ROMERA IND. E COM. DE PERFUME EIRELI
Manufacture's address:	Pass. Az de Ouro Nr. 19, Bairro Levilândia, 67. 015 – 760 Ananindeua/ PA, BRAZIL
Emergency Telephone:	+55-91-3089 2266
Date issued:	15 th of July 2019
MSDS Prepared by:	Dr. Klaus Ekkehard Gutjahr

SECTION 2 – HAZARDOUS IDENTIFICATION

Classification according to EC regulation 1272/2008 (CLP):

This substance is not classified as hazardous according to regulation (EC) 1272/2008 [CLP].

Classification according to Directive 67/548/EEC or 1999/45/EC

This preparation is not classified as dangerous according to 1999/45/EC.

GHS LABEL ELEMENTS

Classification according to EC regulation 1272/2008 (CLP):

Signal word:	Not applicable
2.1. Hazard Pictograms	Not applicable
2.2. Hazard Statements	Not applicable
2.3. Safety Precautions	
2.3.1. General Precautionary statements	P101: If medical advice is needed, have product container or label at hand P102: Keep out of reach of children P103: Read label before use
2.3.2. Prevention precautionary statements	P261: Avoid breathing dust/fume/gas/mist/vapors/spray. P272: Contaminated work clothing should not be allowed out of the workplace. P280: Wear protective gloves. P301 + P310: IF SWALLOWED: Immediately call a POISON CENTER/ doctor/ according to your area. P302 + P352: IF ON SKIN: Wash with plenty of water and soap P302: Call a POISON CENTER or doctor/physician if you feel unwell P331: Do NOT induce vomiting. P321: Specific treatment – see on this label P330: Rinse mouth P333 + P313: If skin irritation or rash occurs: Get medical advice/attention. P362 + P364: Take off contaminated clothing and wash it before reuse.

MATERIAL SAFETY DATA SHEET (MSDS) Nr. 168
ROASTED COFFEE OIL (*Coffea arabica*)

	P405: Store locked up. P501: Dispose of contents/container in accordance with local/ regional/ national/ international regulations
Labelling (67/548/EEC or 1999/45/EC)	
2.1. Hazard Symbol	Not applicable
2.2. Risk Phrases	Not applicable
2.3. Safety Phrases	S02 - Keep out of the reach of children. S23 - Do not breathe gas/fumes/vapor/spray (appropriate wording to be specified by the manufacturer). S37- Wear suitable gloves. S62 - If swallowed, do not induce vomiting: seek medical advice immediately and show this container or label

SECTION 3 – COMPOSITION /INGREDIENT INFORMATION

Substance or mixture:	substance
Ingredients:	Coffee seeds
INCI name	<i>Coffea arabica</i> seed oil
Hazardous Components:	Not a hazardous material under the Department of Labor definitions. Is Generally Recognized As Safe (GRAS) under the Food, Drug and Cosmetic Act According to Classification 1999/45/EC not classified as hazardous According to Classification 1272/2208 not classified as hazardous
REACH status (EC 1907/2006)	This product is according to Annex 5, §9 exempted from the registration
CAS #:	8001-67-0

SECTION 4 – First Aid Measures

Description of necessary measures, subdivided according to the different routes of exposure	
Eyes:	Flush eyes with plenty of water or eye wash solution for at least 15 minutes - get medical attention if irritation persists
Skin:	Wash with soap and water - get medical attention if irritation persists
Ingestion:	If ingested in large amounts can cause nausea, vomiting and diarrhea
Inhalation:	Under mist conditions, no short term inhalation limits
Acute:	Not known

SECTION 5 – FIRE FIGHTING MEASURES

Flash point and Method:	Not determined
Autoignition:	Not determined
Boiling point:	Not determined
Extinguishing Media:	CO2, Dry Chemical, Foam
Special Fire Fighting	Class B Fire; Application of water to burning oil can cause splattering; oil

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ROASTED COFFEE OIL (*Coffea arabica*)

Procedures:	will float; use air supplied equipment for fighting interior fires.
Unusual Fire & Explosion Hazards:	
Explosion Hazard:	None
Possible risk of auto ignition/spontaneous combustion under high temperature/closed conditions if material is absorbed on various matrices and oxygen present.	

SECTION 6 – ACCIDENTAL RELEASE MEASURES

If material is spilled:	No specific hazards: material is non-hazardous; if in mist form and levels are above 15g/m ³ (total), a dust mask and goggles are required
Personal Precautions:	
Respiratory Protection:	Not normally needed
Ventilation:	Intermittent clean air exchanges recommended, but not required
Protection gloves:	Not normally needed
Eye Protection:	Not normally needed
Environmental precautions:	Dispose of in accordance with local, state and federal regulations

SECTION 7 – HANDLING & STORAGE

Handling:	No special requirements
Storage requirements for storage areas and containers:	Store in a cool, dry location, in a sealed container, don't expose to direct sunlight, keep storing temperature below 77°F (25°C)
Shelf life:	24 months, should be stored tightly sealed, protected from light and heat

SECTION 8 – EXPOSURE CONTROLS/PERSONAL PROTECTION

Eye Protection:	Safety Glasses
Skin Protection:	N/A
Respiratory Protection:	Not needed under normal conditions of use
Ventilation:	Area should be well ventilated
Special:	N/A
Mechanical:	N/A
Other Protective Clothing:	None
Work/Hygienic Practices:	Normal work and hygiene practices for handling non-hazardous liquid material

SECTION 9 – PHYSICAL & CHEMICAL PROPERTIES

Physical State:	Liquid
Appearance:	Brown to dark brown
Odor:	Typical vegetable oil odor, characteristic
Specific density	0,92
Solubility in water:	Insoluble



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ROASTED COFFEE OIL (*Coffea arabica*)

Liquid surface tension:	25 dynes/cm @ 20°C
Melting point:	4 - 10 °C
Vapor pressure (mm Hg):	N/A
Evaporation rate:	Greater than 1
Water reactive:	No

SECTION 10 – STABILITY & REACTIVITY

Stability:	Generally stable, becomes rancid on extended exposure to air, avoid strong oxidizers
Conditions to avoid:	N/A
Incompatibility:	None
Hazardous Decomposition Products	N/A
Hazardous Polymerization:	Will not occur

SECTION 11 – TOXICOLOGICAL INFORMATION

Acute toxicity:	Acute effects are not expected after exposure to the product. DL50 oral: not determined DL50 dermal: not determined CL50: not determined
Skin irritation:	May cause mild skin irritation
Eye irritation:	May cause mild irritation to eyes
Respiratory or skin sensitization	not expected sensitizing effects after exposure to the product
Germ cell mutagenicity	not expected that the product presents mutagenic potential
Carcinogenicity	Not expected that the product has carcinogenic potential
Reproductive toxicity	Not expected that the product present to potential toxicity reproduction
Systemic target organ toxicity - single exposure	Systemic effects are not expected after a single exposure to the product
Systemic target organ toxicity – repeated exposure	systemic effects are not expected after repeated and prolonged exposure to the product
Aspiration Hazard	not determined

SECTION 12 – ECOLOGICAL INFORMATION

Ecotoxicity:	Product does not present risk
Persistence and degradability	Good degradability
Bioaccumulative potential	No bioaccumulation
Mobility in Soil	Well-tolerated
Other Adverse Effects	Not determined

SECTION 13 – DISPOSAL CONSIDERATIONS

Waste Disposal Method(s):	Physically clean up, check local landfill disposal requirements
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ROASTED COFFEE OIL (*Coffea arabica*)

SECTION 14 – TRANSPORTATION INFORMATION

DOT classification:	Not a DOT controlled material (USA); ship as raw material for cosmetically use, not to be loaded with incompatible materials including poisons.
Class/Divison:	Not restricted
Proper shipping name:	N/A
Label:	None
Packing group:	N/A
ID number:	N/A
Hazard:	N/A

SECTION 15 – REGULATORY INFORMATION

Immediate (Acute) Health	N
Sudden Release of Pressure	N
Delayed (Chronic) Health	N
Reactivity	N
Fire	N
State Right-To-Know (RTK) Information: Check with specific state authorities since regulations vary within the states.	

SECTION 16 – ADDITIONAL INFORMATION

To the best of our knowledge, the information contained herein is accurate and is provided in good faith to comply with applicable federal and state laws. However, we cannot assume any liability whatsoever for the accuracy or completeness of the information contained herein.

Final determination of suitability of any material is the sole responsibility of the user.

All materials may present unknown hazards and should be used with caution, although certain hazards are described herein, we cannot guarantee that these are the only hazards which exist.

NA = Not Applicable ND = Not Determined



VEGAN CERTIFICATE FOR roasted COFFEE OIL

WE HEREBY CERTIFY THAT THE roasted COFFEE OIL (*Coffea arabica*) DOES not contain ingredients of meat, fish, fowl, animal by-products (including silk or dyes from insects), eggs or egg products, milk or milk products, honey or honey bee products, or be clarified or finished with any animal products.

Futhermore, roasted Coffee Oil did not get in contact with animal products during manufacturing process.

Ananindeua, 30th of October 2019