

Certificate of Analysis Papaya Liquid Fruit Extract

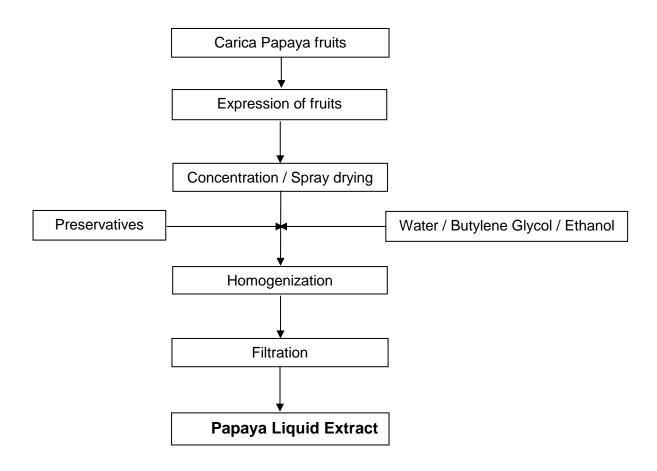
Batch Number: 4387907 Best Before End: February 2022

Quality Control Results

Analytical Te		Specificati				0
Method No.	Characteristic	Lower	Upper	Value	Unit	Status
	Addendum 00 REVISION NUMBER	PASS OR FAIL 2.0		Pass Pass		P P
AC018000	ASPECT	CLEAR LIQUID		Pass		Р
AC018000	COLOUR	COLOURLESS 1 YELLOW	TO PALE	Pass		Р
AC018000	ODOUR	CHARACTERIS	ГIС	Pass		Р
FC0031A0	SPECIFIC GRAVITY (20°C)	1.120	1.150	1.135		Р
. J0032A0	REFRACTIVE INDEX (20°C)	1.385	1.415	1.402		Р
EC003000	WATER CONTENT KARL FISCHER	48.0	52.5	49.9 %		Р
FC0064A0 JC0054A0 JC0054A0	pH VALUE (20°C) TOTAL GERMS MOULDS/YEASTS	4.5 100 MAX CFU/N 10 MAX CFU/ML		5.3 Pass Pass		P P P
00000440	WOOLDO/TEASTS		-	1 400		I

Long term storage, recommended at room temperature The performed analysis are guaranteed on original packaging When stored accordingly, stable for 24 months







Version: 3

substance or mixture:

Review date: 21/07/2011

1. IDENTIFICATION OF THE SUB Product identifier:	BSTANCE / MIXTURE AND OF THE COMPANY / UNDERTAKING Papaya Liquid Fruit Extract
Relevant identified uses of the substance or mixture and uses	Cosmetic Products
Details of the supplier of the safety data sheet:	MADAR Corporation Limited 19-20 Sandleheath Industrial Estate Fordingbridge SP6 1PA
Approved sellers:	Mystic Moments, New Directions, World of Moulds
2. HAZARDS IDENTIFICATION	
Classification of the substance or mixture:	The product does not need to be labelled in accordance with regulation (CE) 1907/2006 - 1272/2008 on classification, packaging and labelling of dangerous substances
EC number:	Not applicable.
Label elements (R - S):	
- Symbol(s): - R-phrase(s): - S-phrase(s): Most important hazards:	None according to the regulation (EC) No 1907/2006 - 1272/2008 and amending. None according to the regulation (EC) No 1907/2006 - 1272/2008 and amending. None according to the regulation (EC) No 1907/2006 - 1272/2008 and amending. none
Other hazards:	none
3. COMPOSITION / INFORMATIC Component(s) contributing to the hazard:	None according to the regulation (EC) No 1907/2006 - 1272/2008 and amending.
4. FIRST AID MEASURES	
Description of first aid measures:	In case of doubt or persistent symptoms, consult alw ays a physician.
Most important symptoms and effects, both acute and delayed:	There is no data available on the product itself.
- Inhalation:	Move to fresh air in case of accidental inhalation.
- Skin contact:	Wash skin with plenty of water and soap.
- Eye contact:	In case of contact with eyes, rinse immediately with plenty of water and seek medical advice.
- Ingestion:	If accidentally swallowed obtain immediate medical attention. Keep at rest. Do NOT induce vomiting.
 Indication of any immediate medical attention and special treatment needed : 	Notes to physician
5. FIREFIGHTING MEASURES	
Extinguishing media:	foam, powder, carbon dioxide (CO2)
Extinguishing media w hich must NOT be used for safety reasons:	Do not use water jet.
Special hazards arising from the	In case of fire and/or explosion do not breathe fumes.

SAFETY DATA SHEET

Papaya Liquid Fruit Extract

Version: 3	Review date: 21/07/2011
Advice for firefighters:	Standard
Specific method(s):	Do not allow run-off from fire fighting to enter drains or water courses.
6. ACCIDENTAL RELEASE MEA	SURES
Personal precautions, protective equipment and emergency procedures:	Concerning personal protective equipment to use, see item 8.
Environmental precautions:	Dike and contain spill. Prevent product from entering drains. Concerning disposal elimination after cleaning, see item 13.
Methods and material for containment and cleaning up:	Contain and collect spillages with non-combustible absorbent materials, e.g. sand, earth, vermiculite, diatomaceous earth
Reference to other sections:	Concerning personal protective equipment to use, see item 8.
7. HANDLING AND STORAGE	
Handling:	
- Precautions for safe handling:	Smoking, eating and drinking is prohibited in areas of storage and use. For personal protection, see Section 8.
- Technical condition(s):	The product should only be used in areas from w hich all naked lights and other sources of ignition have been excluded.
- Safe handling advice(s):	Opened containers must be carrefully closed and kept uprigth to avoid leakage.
Storage:	
- Conditions for safe storage, including any incompatibilities:	Keep container tightly closed. Store always product in container of same material as original container.
- Technical condition(s):	Not applicable
- Storage condition(s):	Keep at temperature not exceeding (\mathfrak{C}): 15-25 \mathfrak{C}
 Separation of incompatible product(s): 	No incompatible products to be specially mentioned.
- Packaging / tank material:	made of the same material as the supply container.
Specific end use(s):	Not determined.

8. EXPOSURE CONTROLS / PERSONAL PROTECTION

Control parameters:	
- Exposure limit(s):	No data available.
Exposure controls:	
- Respiratory protection:	No personal breathing protective equipment is normally required.
- Hand protection:	Wear suitable gloves. (natural rubber gloves., Latex gloves, PVC or other plastic material gloves)
- Skin and body protection:	protective clothing
- Eye protection:	Eye protection designed to protect against liquid splashes should be w orn.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties:

- Appearance:	Clear liquid		
- Colour:	colourless to pale yellow		
- Odour:	characteristic		
- PH:	4.5 - 6.5 (20°C)		
- Boiling point/range:	Not determined.		

SAFETY DATA SHEET

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- Flash point:	> 100℃
- Explosion limits:	Not determined.
- Relative density (water = 1):	1.120 - 1.150 kg/l (20℃)
- Viscosity:	Not determined.
Other information:	
- Water solubility:	Yes
- Fat solubility:	No
- Solvent solubility:	soluble in most organic solvents
Other data:	
10. STABILITY AND REACTIVITY	(
Reactivity:	Stable under the recommended storage and handling conditions. (See Section 7).
Chemical stability:	Stable in use and storage conditions as recommended in item 7.
Possibility of hazardous reactions:	Stable in use and storage conditions as recommended in item 7.
Conditions to avoid:	None under normal use.
Incompatible materials:	No data available.
Hazardous decomposition products:	No data available.
11. TOXICOLOGICAL INFORMA	ΓΙΟΝ
Information on toxicological effects:	Health injuries are not know n or expected under normal use.
Acute toxicity:	
- Inhalation:	No data available.
- Skin contact:	Not determined.
- Eyes contact:	No data available.
- Ingestion:	No data available.
12. ECOLOGICAL INFORMATIO	V
Toxicity:	Ecological problems are not know n or expected under normal use.
Persistence and degradability:	Contains no substances known to be not biodegradable in waste water treatment plants.
Bioaccumulative potential:	Not determined.
Mobility in soil:	Not determined.
Other adverse effects:	Not determined.
Results of PBT and vPvB assessment:	Not determined.
General information(s):	The product should not be allow ed to enter drains or water courses or be deposited where it can affect ground or surface waters.
13. DISPOSAL CONSIDERATION Waste treatment methods:	/S Collect all waste in suitable and labelled containers and dispose according to local legislation.
Contaminated packaging:	Wastes, including emptied containers, are controlled wastes and should be disposed of in accordance with regulations made under the Control of Pollution Act and the Environmental Protection Act.
14. TRANSPORT INFORMATION	,
General information(s):	Not classified as dangerous in the meaning of transport regulations.
UN number:	Not applicable.
Environmental hazards:	Ecological problems are not know n or expected under normal use.

SAFETY DATA SHEET

Papaya Liquid Fruit Extract

Version: 3	Review date: 21/07/2011
Special precautions for user:	For personal protection, see Section 8.
Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code:	Not applicable.
15. REGULATORY INFORMATIO	N N
Safety, health and environmental regulations/legislation specific for the substance or mixture:	The user is always responsible for ensuring that the requirements of relevant legislation are complied with.
Chemical safety assessment:	Not applicable.
16. OTHER INFORMATION	
Text of R phrases listed in section 3:	
Important remarks:	As the specific conditions of use of the product are outside the supplier's control, the user is responsible for ensuring that the requirements of relevant legislation are complied with.
References and / or bibliography:	Code ED6-15-05c
- First edition date:	09/08/2006
- Previous revision date:	17/11/2006
- Version:	3



Composition Information

Product Name: Papaya Liquid Fruit Extract

INCI Name :	Glycerin, Water, Carica Papaya (Papaya) Fruit Extract			
INCI Name EU :	to follow Cosing, the European Commission database on http://ec.europa.eu/consumers/cosmetics/cosing/			
Composition :				
	Glycerin Water Carica Papaya (Papaya) Fruit Ext	ract*	48 – 52% 45 – 48% 2 – 4%	
* Carica Papaya (Papaya) Fruit Extract is expressed as fresh fruit				
Preservatives :	Potassium Sorbate Sorbic Acid	approx. 0. approx. 0.		
Antioxidant :	None			

03/16 This composition replaces the earlier one dated 09/08

Non-warranty

The information in this publication is believed to be accurate and is given in good faith but no representation or warranty as to its completeness or accuracy is made. Suggestions for uses or applications are only opinions. Users are responsible for determining the suitability of these products for their own particular purpose. No representation or warranty, express or implied, is made with respect to information or products including without limitation warranties of merchantability or fitness for a particular purpose or non-infringement of any third party patent or other intellectual property rights including without limit copyright, trademark and designs. Any trademarks identified herein are trademarks of the MADAR Corproation group of companies.



Date: 30/08/2018

REACH STATEMENT

MADAR Corporation is committed to meet the requirements set out in the REACH (Registration Evaluation and Authorization of Chemicals) regulations and we are working with our suppliers to ensure a continued supply of the below mentioned product.

Below listed product is so called preparation composed of ingredients (named under REACH as substances).

Papaya Liquid Fruit Extract

INCI	CAS	EINECS	REACH status	Comment
Glycerin	56-81-5	200-289-5	Exempt	Annex V
Water	7732-18-5	231-791-2	/	/
Carica Papaya (Papaya) Fruit Extract	84012-30-6	281-675-0	Exempt	Production <1T/yr
Potassium Sorbate	24634-61-5	246-376-1	Registered	01-2119950315-41
Sorbic Acid	110-44-1	203-768-7	Registered	01-2119950330-49

If in the future the amount of a substance produced by our supplier would exceed the 1T/year limit, they will ensure its registration.

Substances of Very High Concern (SVHC; in REACH's Appendix XIV substances' list subjected to authorization) have not been added in the above mentioned product and are not expected to be impurities of the raw materials used in this product

This information is given in good faith and is based on our knowledge to date.

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Product Specification

Date: 02.04.2014

Product Name:PAPAYA LIQUID FRUIT EXTRACTSpecification:14/11/2006

Period of validity of Certificate of Analysis for material stored in unopened containers and stored in cool dry conditions (unless otherwise specified): 730 days.

Analy. Test Method No.	Characteristic	Specification Limi Lower	ts Upper	Units
	REVISION NUMBER	2.0		
AC018000	ASPECT	CLEAR LIQUI	D	
AC018000	COLOUR	COLOURLESS TO PALE YELLOW		
AC018000	ODOUR	CHARACTER	CHARACTERISTIC	
FC0031A0	SPECIFIC GRAVITY (20°C)	1.120	1.150	
FC0032A0	REFRACTIVE INDEX (20°C)	1.385	1.415	
EC003000	WATÉR CONTENT KARL FISCHER	48.0	52.5	%
FC0064A0	pH VALUE (20°C)	4.5	6.5	
JC0054A0	TOTAL GERMS	100 MAX CFU/ML		
JC0054A0	MOULDS/YEASTS	10 MAX CFU/	ML	

Long term storage, recommended at room temperature The performed analysis are guaranteed on original packaging When stored accordingly, stable for 24 months

Future deliveries will be tested to this specification and the results reported on Certificate of Analysis



Date : 20.11.2014

To whom it may concern :

ORIGIN STATEMENT

We herewith confirm that the product Papaya Extract WI, is produced from plant and synthetic raw materials, with reference to the confirmation of our raw materials suppliers.

This product is derived from non animal sources and does not contain material of bovine, ovine, caprine origin with reference to the confirmation of our raw materials suppliers.

According our knowledge and the confirmation of our suppliers, this product:

- Does not contain any genetically modified organism
- □ Is not produced with help of genetic engineering techniques

This information is given in good faith and is based on our knowledge to date. This correspondence will not be automatically updated in the future.



Date : 06.06.2019

To whom it may concern :

STATEMENT

We hereby confirm that the below mentioned product is derived from non-animal sources nor animal by-products. We further confirms that since 1990, this product has not been tested on animals in order to meet the requirements of the Cosmetic Regulation and we will not carry out animal tests in the future to meet the requirements of the Cosmetic Regulation.

Papaya Extract WI, Art. Code NA22484

Cross-contamination cannot be excluded considering that some of the raw materials used in our production site are from animals' origins, but the risk is expected to be very low as adequate quality measures are implemented to limit the occurrence of contamination.

This information is given in good faith with our actual knowledge. This correspondence will not be automatically updated in the future.