MYSTIC M©MENTS

Certificate of Analysis Papaya Liquid Fruit Extract

Batch Number: 4550902 Best Before End: August 2026

Quality Contr	ol Results					
Analytical Te Method No.	st Characteristic	Specificati Lower	ion Limit Upper	Value	Unit	Status
	Addendum 00	PASS OR FAIL		Pass	-	Р
	REVISION NUMBER	3.0		Pass	-	Р
AC018000	APPEARANCE FORM	LIQUID		Pass	-	Р
AC018000	APPEARANCE CLARITY	CLEAR		Pass	-	Р
AC018000	APPEARANCE COLOUR		COLOURLESS TO PALE		-	Р
AC018000	ODOUR		YELLOW CHARACTERISTIC		-	Р
AC027000	PLANT GEOGRAPHIC ORIGIN	CERTIFIED		Pass	-	Р
FC0031A0	SPECIFIC GRAVITY (20°C)	1.120	1.150	1.136		Р
FC0032A0	(20°C) REFRACTIVE INDEX (20°C)	1.385	1.415	1.402		Р
EC003000	WATER CONTENT KARL FISCHER	46.5	53.0	48.9	%	Р
FC0064A0 JC0054B0	pH VALUE (20°C) MOULDS/YEASTS	4.5 10 MAX CFU/G	6.5	5.4 Pass	-	P P

MYSTIC MOMENTS Product Information File – cosmetic ingredient

	Fruitliquid Brazilian Papaya
Article No:	NA22119

PCPC INCI Name:

Glycerin, Water, Carica Papaya (Papaya) Fruit Extract

EU INCI Name:

to follow Cosing, the European Commission database on http://ec.europa.eu/consumers/cosmetics/cosing/

Product information

- Composition

- Microbiological data
- Storage
- Uses
- Manufacturing process-flow chart
- Impurities, traces
- Naturality ISO16128
- Regulatory information

III.	Information	on animal	testing

IV. Actives and effects

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V. Toxicological data

- Toxicity tests on the product
- Toxicological profile of the ingredients
- Ecological data

VI.	Conclusion and recommendations	Page 13
VII.	References	Page 13

Page 3

Page 9 Page 11

Page 11

Page 11

Certifications

Our suppiler is certified ISO 14001, ISO 9001, ISO 45001, EFfCI Guide for Good Manufacturing Practices (2012) and AEO.

Brazilian Papaya is Halal certified by HCS (Halal Certifying Services)

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, expressed or implied, is made with respect to information or products including, without limitation, warranties of merchantability, fitness for a particular purpose, 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 CRODAROM. ©2020 CRODAROM

I.PRODUCT INFORMATION

Composition

Ingredient PCPC INCI Name	CAS	EINECS	Function	<u>Origin*</u>	Free of GMO (yes/no)	Concentration (%) based on theoretical composition
Glycerin	56-81-5	200-289-5	Solvent	V	Yes	45 – 55 %
Water	7732-18-5	231-791-2	Solvent	N	N/A	43 – 53 %
Carica Papaya (Papay <mark>a</mark>) Fruit Extract	84012-30-6	281-675-0	Botanical extract	V	Yes	1 – 5 %
Potassium Sorbate	24634-61-5	246-376-1	Preservative	S	N/A	Approx 0.4%
Sorbic Acid	110-44-1	203-768-7	Preservative	S	N/A	Approx 0.1%

*V: vegetable; S: synthetic, B: biotechnological; N: natural

** Carica Papaya is expressed as fresh Fruits

The value of the water content in the final selling specification (SAP specification) per batch will be slightly higher due to the water entry by the plant material. The definition of "water content" in selling spec is the total water composed of process and plant water. The "water content" in the PIF is the process water only.

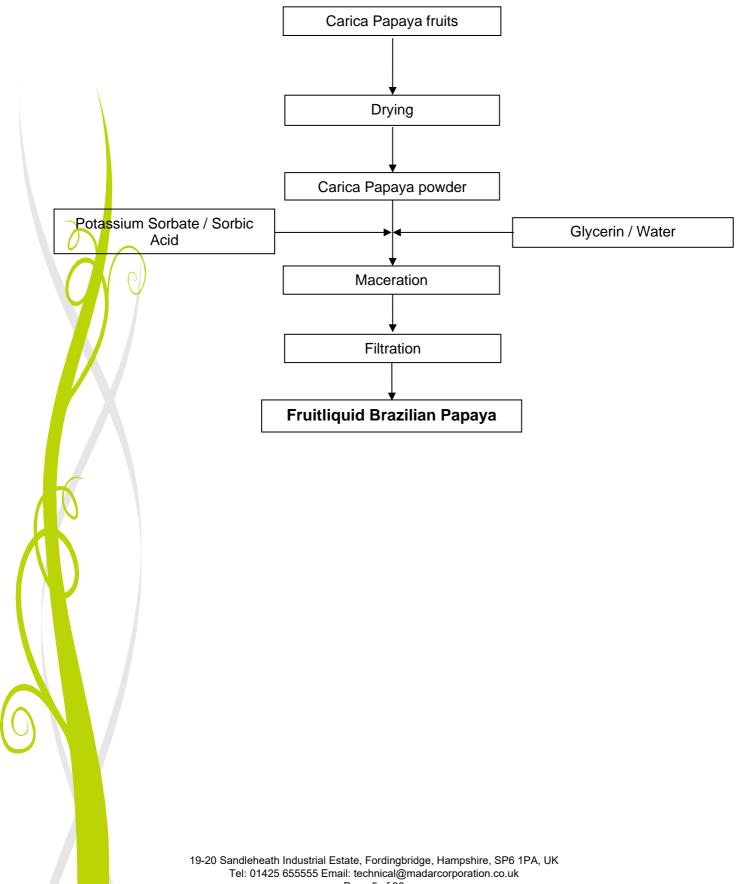
Microbiological data

Bacteria Moulds and yeasts Pathogenic Micro-organisms < 100 cfu / g < 10 cfu / g Not tested

Uses

Cosmetic application:

Regenerating, conditioning and moisturising skin and hair care Anti-ageing care Sensitive skin Shower gels & tonics Cleansing lotion Baby care creams



Page 5 of 26

 Heavy metals:
 Total heavy metals expressed as Pb < 10 ppm according to Ph. Eur. 2.4.8 method C or USP <231> method II. Conclusion by analogy.

 Pesticides:
 Pesticides are expected to pass DFG S 19 Conclusion by analogy

 Residual solvents:
 Not expected

 Other impurities:
 *These substances are not used as raw material and are not intentionally added to the product. Based on

* These substances are not used as raw material and are not intentionally added to the product. Based on the manufacturing process, the above-mentioned substances are not expected to be present. However, these substances are not a part of our routine analytical procedures and quality control system; therefore, they are not measured on a regular basis.

- Papain content : Because of the dehydration step in the manufacturing process, papain is expected to be inactivated and not detectable. - Calcium Phosphate Maximum expected 50 ppm (conclusion by analogy) - Citric Acid Maximum expected 70 ppm (conclusion by analogy) - Ethylene/Diethylene Glycol: Diethylene Glycol: Glycerin used to produce Fruitliquid Brazilian Papaya Art. N°NA22119 is compliant with the USP monograph (DEG: < 0.10%). - Formaldehyde: Not added- not expected - not tested* - Nitrosamines: Not added- not expected - not tested* - Nonylphenol, alkylphenol, phenol, nonoxynol components: Not added- not expected - not tested* - Dioxanes Not added- not expected - not tested* - Phthalates: Not added- not expected - not tested* Substance CAS Nº

Substance	CASIN
Dibutyl phthalate (DBP)	84-74-2
Diethylhexyl phthalate (DEHP)	117-81-7
Benzyl butyl phthalate (BBP)	85-68-7
Di-n-pentyl phthalate (DnPP)	131-18-0
bis(2-Methoxyethyl) phthalate (DMEP)	117-82-8
Diisopentylphthalate (DiPP)	605-50-5
n-pentyl isopentyl phthalate (DPP)	84777-06-0
Diisobutyl phthalate (DiBP)	84-69-5

- Glycol ethers:

Not added- not expected – not tested*

Substance	CAS N°
2-methoxyethanol / ethylene glycol monomethyl ether (EGME)	109-86-4
2-methoxyethyl acetate / methylglycol acetate (EGMEA) 19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA, UK	110-49-6
Tel: 01425 655555 Email: technical@madarcorporation.co.uk	
Page 6 of 26	

2-ethoxyethanol (EGEE)	110-80-5
2-ethoxyethyl acetate (EGEEA)	111-15-9
1,2-dimethoxyethane / ethylene glycol dimethyl ether (EGDME)	110-71-4
Oxybis(2-methoxyethyl) / dimethoxydiglycol (DEGDME)	111-96-6
1,2-bis(2-methoxyethoxy)ethane / triethylene glycol dimethyl ether (TEGDME)	112-49-2
2-butoxyethanol (EGBE)	111-76-2
2-(2-butoxyethoxy)ethanol (DEGBE)	112-34-5
2-(2-ethoxyethoxy)ethanol (DEGEE)	111-90-0

Hazardous & CMR Substances:

We herewith confirm that, with reference to the confirmation of our raw materials suppliers, we do not add any CMR (Carcinogenic, Mutagenic, Toxic for reproduction) substances graded 1A, 1B or 2 in accordance with the Annex VI of the European Regulation 1272/2008 and its amendments to our product listed below.

Brazilian Papaya fulfils the requirement of Article 15 of the European Regulation 1223/2009 and its amendments.

Botanical preparations which contain technically unavoidable traces or impurities of plant constituents listed as CMR in the European Regulation 1272/2008 are not affected by the exclusion listed in Article 15 of the European Regulation 1223/2009.

VOC:

Brazilian Papaya does not contain one or more Volatile Organic Compounds (VOC) in compliance with the Swiss ordinance and the definition of California.

However, VOC content is not a part of our routine analytical procedures and quality control system; therefore, they are not measured on a regular basis.

Proposition 65:

The ingredients constituting Brazilian Papaya are not known to the State of California to cause cancer or reproductive toxicity as listed under Proposition 65 State Drinking Water and Toxic Enforcement Act of which we regularly follow the updates.

Palm Oil:

We herewith confirm that palm oil and palm kernel oil are not used as raw materials and are not intentionally added in Brazilian Papaya and that it is not produced from palm oil or palm kernel oil derived ingredients, with reference to the confirmation of our raw materials suppliers.

Petrochemicals derivatives:

We herewith confirm that our product is not derived from petrochemicals raw materials. However, according to our raw materials suppliers Potassium Sorbate (approx. 0.4 %) is used as raw material and is derived from petrochemicals.

Irradiation:

We herewith confirm that Brazilian Papaya has not been irradiated radioactively.

Allergens – EU Cosmetic Regulation:

We herewith confirm that Brazilian Papaya, meets the following properties:

CAS-No.	Allergen	Content expected
122-40-7	Amyl cinnamic aldehyde	not expected
101-85-9	Amyl cinnamic alcohol	not expected
105-13-5	Anisyl alcohol	not expected
100-51-6	Benzyl alcohol	not expected
120-51-4	Benzyl benzoate	not expected
103-41-3	Benzyl cinnamate	not expected
118-58-1	Benzyl salicylate	not expected
104-55-2	Cinnamic aldehyde	not expected
104-54-1	Cinnamic alcohol	not expected
5392-40-5	Citral	not expected
106-22-9	Citronellol	not expected
91-64-5	Coumarin	not expected
97-53-0	Eugenol	not expected
4602-84-0	Farnesol	not expected
106-24-1	Geraniol	not expected
101-86-0	Hexyl cinnamaldehyde not expected	
107-75-5	Hydroxycitronellal not expected	
97-54-1	Isoeugenol	not expected
80-54-6	Lilial	not expected*
5989-27-5	d-Limonene	not expected
78-70-6	Linalool	not expected
31906-04-4	Lyral	not expected*
111-12-6	Methyl heptine carbonate	not expected
127-51-5	Methyl ionone alpha iso	not expected
90028-68-5	Oakmoss not expected	
90028-67-4	Tree Moss not expected	

* They are synthetic substances that do not occur in botanicals.

None of the 26 identified allergen perfume compounds have been added to the product.

The absence of any of these 26 allergens cannot be confirmed, but we attest that they cannot technically occur due to the extraction process used.

This information is based on risk estimation which is based on botanical and phytomedicinal reference literature and conclusions by analogy.

Allergens - Food :

We herewith confirm that Brazilian Papaya., meets the following properties:

Allergens	Presence expected	Used in production site
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrids) and products thereof	No	Yes
Crustaceans and products thereof	No	No
Eggs and products thereof	No	Yes
Fish and products thereof	No	Yes
Peanuts and products thereof	No	Yes
Soybeans and products thereof	No	Yes
Milk and products thereof (including lactose)	No	Yes
Nuts (i.e. almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio nut, macadamia nut, Queensland nut) and products thereof	No	Yes
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	Yes
Lupin and products thereof	No	Yes
Molluscs and products thereof	No	Yes
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed or 10 mg/litre as SO2	No	Yes

*Most common food allergens according to EU Directive 2007/68/EC modifying Annex III bis of directive 2000/13/EC

None of the food allergens above listed is used as raw materials in the above mentioned products. With reference to the confirmation of our raw materials suppliers, no other ingredient used in the composition of this product derives from any of the a.m. allergens.

Cross-contamination cannot be excluded considering that some of the raw materials used in our production site may derive from food allergens or contain them as impurities, but the risk is expected to be very low as adequate quality measures are implemented to limit the occurrence of contamination.

However, these allergens are not a part of our routine analytical procedures and quality control system (except the manufacturing protocol when used as ingredients). Therefore, their presence or absence are not measured on a regular basis.

We herewith confirm below the contents according to the ISO 16128-1 and ISO 16128-2 standards (including formulation water) of Brazilian Papaya is:

Natural content (%)	Derived natural content (%)*	Organic content (%)	Derived organic content (%)
49.1	99.5	0,0	0,0

* : based on an index of natural origin = 1 for the ingredient Glycerin (Carbon 14 method).

These values are provided according to our interpretation of the standard ISO 16128, theoretical composition and information communicated by our suppliers.

However, this information is calculated according to our interpretation of the standard ISO 16128, theoretical composition and information communicated by our suppliers.

It is likely to evolve along the way of discussions with professional federations of cosmetic industry.

II. REGULATORY INFORMATION

REACH:

Our supplier 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.

Brazilian Papaya is so called preparation composed of ingredients (named under REACh as substances).

INCI	CAS	EINECS	REACH status	Comment
Glycerin	56-81-5	200-289-5	Exempt	Annex V
Water	7732-18-5	231-791-2	1	1
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 Crodarom would exceed the 1T/year limit, we ensure its registration.

We do not anticipate any disruptions of this Crodarom product supplied to our customers. However changes to the product portfolio may become necessary also for reasons not connected with REACh.

EU Cosmetic Regulation:

We herewith confirm that, Brazilian Papaya complies with the European Cosmetic Regulation EC 1223/2009.

 substances listed in Annexes II, III, IV and VI of the European Cosmetic Regulation 1223/2009 EC are not used as raw material and are not intentionally added.

Botanical preparations which contain technically unavoidable traces or impurities of plant constituents listed in Annexes II or III are not affected by the exclusion or restriction of the European Regulation 1223/2009.

 Preservatives used are listed in Annex V of the European Cosmetic Regulation 1223/2009 EC: Potassium sorbate: approx. 0.4% Sorbic acid: approx. 0.1 %

Nanomaterial:

Brazilian Papaya is not a nanomaterial and does not contain any nanomaterial, according to the Cosmetic Regulation (EC) No 1223/2009 and French Decree n° 2012-232 from 17th of February 2012.

BSE/TSE:

Brazilian Papaya Art. is originated from synthetic and plant raw material with reference to the confirmation of our raw materials suppliers.

None of the ingredients used to produce this product are of bovine, ovine, equine or porcine origin. Therefore, Bovine Spongiform Encephalopathy (BSE) / Transmitting Spongiform Encephalopathy (TSE) risk, as defined in the European Commission Decision 97/534/EC and EMEA/410/10, does not concern this product.

CITES:

Brazilian Papaya does not contain endangered species (source CITES list) and is not subject to the Convention of Washington to our knowledge to date.

The plants raw materials used are not parts of Annexes I, II and III of the Convention of Washington.

Information about the packaging:

According to information provided by our suppliers, we can confirm that packaging used for Brazilian Papaya is conform with the following requirements:

- The packaging is made from HDPE (High Density PolyEthylene)
- is compliant with European REACH regulation CE 1907/2006
- is compliant with European Directive 94/62/CE on packaging and packaging waste
- is compliant to European regulation CE 10/2011 and conform for food use

- is free from animal products and derivatives, free of silicones, free of bisphenol A and phthalates and not concerned by nanotechnologies

III. INFORMATION ON ANIMAL TESTING

Our Supplier confirms that since 1990, our products have 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.

We are aware that the individual substances that comprise our products may have been tested on animals in the past, but these tests were not carried out either by or on request We therefore confirm the compliance of our products with the Cosmetic Regulation 1223/2009 concerning the ban on testing in animals in order to meet the requirements of the Cosmetic Regulation.

IV. ACTIVES and EFFECTS

Main actives in the plant:

- ⇒ Carbohydrates
- \Rightarrow Minerals
- \Rightarrow Vitamins (B-group, C)
- \Rightarrow Fruit acids

Main actives in the extract:

Not determined

V. TOXICOLOGICAL DATA

Toxicity tests on the product

.We herewith confirm that no NOAEL measure has been made on this product.

We haven't carried out clinical studies on Brazilian Papaya but according to literature, Glycerin and Carica papaya don't contain potentially toxic compounds and they are safe when used appropriately.

Ripe Papayas are eaten since hundreds of years and no adverse effects are reported. There is no other data on the side effects and toxicology of these ripe fruits.

It can be noted that some people are allergic to the pollen, the fruit and the latex of Carica Papaya.⁽⁵⁾⁽⁶⁾

Toxicological profile of the ingredients

 \Rightarrow Human skin irritation :

Glycerin : Skin irritation studies on albino rabbit showed that no skin irritation appeared after 90 days of application.⁽²⁾

- Carica Papaya : In Jamaica, users of papaya suggested that topical application of the unripe fruit promoted granulation and healing and reduced odour in chronic skin ulcers. Papaya was considered to be more effective than other topical applications in the treatment of chronic ulcers.⁽⁷⁾
- ⇒ Mucous membrane irritation :

Glycerin : Eye irritation studies on albino rabbit showed that there was no measurable eye irritation.⁽²⁾

 \Rightarrow Sensitisation potential :

Glycerin : Sensitization tests on guinea pigs showed that no sensitization occurred.⁽²⁾

- > Cytotoxicity : No data available
- ⇒ Phototoxicity : No data available
- \Rightarrow Mutagenicity (e.g. Ames Test) : No data available
- ⇒ Carcinogenicity: No data available
- \Rightarrow Acute toxicity :
 - Glycerin : LD_{50} (mice, oral) = 23 g/kg LD_{50} (rats, oral) = 27.2 g/kg LD_{50} (guinea pigs, oral) = 10 g/kg ⁽²⁾

Carica Papaya (aqueous extract of the unripe fruit) :

 LD_{50} (rats, oral) = 2520 mg/kg The aqueous extract of unripe papaya is safe, confirming that the belief of the users that the extract has no adverse effect since none has been observed in the past. $^{(3)}$

Carica Papaya juice:

LD₅₀ (rats, oral) > 1500 mg/kg – considered non toxic ⁽⁴⁾

 \Rightarrow Inhalation toxicity :

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No data available
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 \Rightarrow Chronic toxicity :

Carica Papaya (aqueous extract of the unripe fruit) :

The intake of the extract did not affect the functions of the liver, kidney and bone narrow in rats. $^{\left(3\right) }$

⇒ Reproduction toxicity : No data available

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Ecological data

Our product contains mainly Glycerin / Water vehicle:

 \Rightarrow The ecological information about Glycerin is:

 $\begin{array}{l} LC_{50} \mbox{ (fish } - \mbox{ 96 hours }) > 1000 \mbox{ mg/l} \\ EC_{50} \mbox{ (Daphnia magna- 24 hours }) > 10 \mbox{ g/l} \\ EC_{50} \mbox{ (Pseudomonias putida - 16 hours }) > 10 \mbox{ g/l} \end{array}$

Biodegradability: Totally biodegradable

 \Rightarrow Water hazard class: 1 (self-classification)

VI. CONCLUSION AND RECOMMENDATIONS

According to available information from test results or bibliography, we recommend to use the product at a maximum level of: 5.0% in leave on / rinse off products.

Contraindications:

none known

Remarks:

none

VII. REFERENCES

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.

- (1) Martindale, The Extra Pharmacopoea, 30th Edition for toxicological information regarding Glycerin.
- (2) Comparative study of synthetic and natural Glycerin.
- (3) T. Oduola, F Adeniyi, E. Ogunyemi, I. Bello, T. Idowu and H. Subair; Toxicity studies on an unripe Caria papaya aqueous extract: biochemical and haematological effects in wistar albino rats; Journal of Medicinal Plants Research Vol 1 (1), pages 001-004; August 2007
- (4) Mehdipour S., Yasa N, Dehghan G, Khorasani R, Mohammadirad A, Rahimi R, Abdollahi M; Antioxidant potentials of Iranian Carica papaya juice in vitro and in vivo are comparable to alpha-tocopherol.; Phytotherapy Reseach PTR (2006). *(Abstract available)*
- (5) <u>http://www.hort.purdue.edu/newcrop/duke_energy/Carica_papaya.html</u>
- (6) Blanco C, Ortega N, Castillo R, Alvarez M, Dumpierrez AG, Carillo T; Carica papaya pollen allergy; Ann Allergy Asthma Immunol., 1998 Aug; 81(2):171-5.
- (7) Hewitt H, Whittle S, Lopez S, Bailey E, Weaver S; Topical use of papaya in chronic skin ulcer therapy in Jamaica; West Indian Med J; 2000 Mar; 49(1):32-3.

Version:1Date:12/2020This version replaces the earlier one dated 07/2020



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according to Regulation (EC) No. 1907/2006

MYSTIC MOMENTS

FRUITLIQUID BRAZILIAN PAPAYA

Version 2.0	Revision Date: 29.05.2020		Date of last issue: - Date of first issue: 29.05.2020	Print Date : 03.10.2023
SECTION 1: Ide	entification of the	substance/mixture	and of the compa	ny/undertaking
1.1 Product iden Product nam		FRUITLIQUID BRAZI	LIAN PAPAYA	
1.2 Relevant ider	ntified uses of the s	substance or mixture	and uses advised a	gainst
Use of the Si stance/Mixtu	ub- :	Manufacture of soap mixtures Cosmetic additive		
1.3 Details of the	e supplier of the sat	fety data sheet		
Company	:	Madar Corporation Lin 19 - 20 Sandleheath Ind Fordingbridge SP6 1PA GB		
Telephone	:-	+441425 655 555		
E-mail addre	ess :1	technical@madarcorpora	ation.co.uk	
1.4 Emergency to	elephone number			
Emergency t	elephone number :	toll free: 1-800-424-9 CANADA: GFL 1-87 ASIA PACIFIC - excl 635 2206. AUSTRAL +32 3 575 55 55. BR Suatrans (+55) 11 98 COLOMBIA: +312 58 30948601/2. JAPAN	gency Response Info 300; direct/internatio 7-898-7222. EUROPI I. China:+65 6542-95 IA: +61 2 7808 3390 ASIL: Ambipar 0800 3149-0850 / (+55) 19 86 2890 / 310 588 15 : +65 6542 9595 (24 . TÜRKIYE: Sağlik Ba	nal: 1-703-527-3887. E: 00 32 3575 5555. 95. CHINA: +86 816- . SOUTH AFRICA: 117 2020. LATAM: 3833-5300. 55. INDIA: +91 22 時間日本語対 応無料

SECTION 2: Hazards identification

2.1 Classification of the substance or mixture

Classification (REGULATION (EC) No 1272/2008)

Not a hazardous substance or mixture.

according to Regulation (EC) No. 1907/2006

FRUITLIQUID BRAZILIAN PAPAYA

Version 2.0 Revision Date: 29.05.2020

Date of last issue: Print Date : - 03.10.2023 Date of first issue: 29.05.2020

2.2 Label elements

Labelling (REGULATION (EC) No 1272/2008)

Not a hazardous substance or mixture.

2.3 Other hazards

This substance/mixture contains no components considered to be either persistent, bioaccumulative and toxic (PBT), or very persistent and very bioaccumulative (vPvB) at levels of 0.1% or higher.

SECTION 3: Composition/information on ingredients

3.2 Mixtures

Components

Remarks

: No hazardous ingredients

SECTION 4: First aid measures

4.1 Description of first aid measures					
:	If breathed in, move person into fresh air. If symptoms persist, call a physician.				
:	In case of contact, immediately flush skin with soap and plenty of water. If symptoms persist, call a physician.				
:	In the case of contact with eyes, rinse immediately with plenty of water and seek medical advice.				
:	If large quantities of this material are swallowed, call a physi- cian immediately.				
	ure: : :				

4.2 Most important symptoms and effects, both acute and delayed

Symptoms	: None known.
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4.3 Indication of any immediate medical attention and special treatment needed Treatment : None known.

SECTION 5: Firefighting measures

5.1 Extinguishing media

Suitable extinguishing media :

Use extinguishing measures that are appropriate to local circumstances and the surrounding environment. Use water spray, alcohol-resistant foam, dry chemical or car-

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according to Regulation (EC) No. 1907/2006

FRUITLIQUID BRAZILIAN PAPAYA

_	Version 2.0	Revision Date 29.05.2020	:		Date of last issue: - Date of first issue: 29.05.2020	Print Date : 03.10.2023
				bon dioxide.		
	Unsuitable exti media	nguishing	:	High volume water jet		
5.2	Special hazard	s arising from	the	substance or mixture	9	
	Specific hazard fighting	•	:	In case of fire hazardo produced such as: Carbon oxides		oducts may be
				Do not use a solid wat fire.	er stream as it may s	scatter and spread
5.3	Advice for firef	ighters				
	Special protect for firefighters	tive equipment	:	In the event of fire, we	ar self-contained bre	athing apparatus.
	Specific exting ods	uishing meth-	:	Standard procedure fo	or chemical fires.	
	Further informa	ation	:	Prevent fire extinguish water or the ground wa Fire residues and cont be disposed of in acco	ater system. aminated fire extingu	uishing water must
SE	CTION 6: Acci	idental releas	e n	neasures		

6.1 Personal precautions, protective equipment and emergency procedures Personal precautions Ensure adequate ventilation. Use personal protective equipment. 6.2 Environmental precautions Environmental precautions Prevent product from entering drains. 6.3 Methods and material for containment and cleaning up Methods for cleaning up Soak up with inert absorbent material. Sweep up and shovel into suitable containers for disposal. 6.4 Reference to other sections None. SECTION 7: Handling and storage

7.1 Precautions for safe handling

Advice on safe handling : Handle in accordance with good industrial hygiene and safety practice.

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according to Regulation (EC) No. 1907/2006

FRUITLIQUID BRAZILIAN PAPAYA

Version 2.0	Revision Date: 29.05.2020	Date of last issue: - Date of first issue: 29.05.2020	Print Date : 03.10.2023

Advice on protection against fire and explosion

Advice on protection against : Normal measures for preventive fire protection.

7.2 Conditions for safe storage, including any incompatibilities

	Requirements for storage areas and containers	:	Store in original container. Keep container tightly closed in a dry and well-ventilated place.
	Advice on common storage	:	No special restrictions on storage with other products.
	Recommended storage tem- perature	:	15 - 25 °C
	Further information on stor- age stability	:	Recommended storage temperature
			Stable under recommended storage conditions.
7.3	Specific end use(s) Specific use(s)	:	Manufacture of chemical products

SECTION 8: Exposure controls/personal protection

8.1 Control parameters

Occupational Exposure Limits

Components	CAS-No.	Value type (Form	Control parameters	Basis		
		of exposure)				
Glycerine	56-81-5	TWA (Mist)	10 mg/m3	GB EH40		
Further information	Where no specific short-term exposure limit is listed, a figure three times the					
	long-term exposure should be used					

8.2 Exposure controls

Personal protective equipment

Eye protection	:	Safety glasses with side-shields
Hand protection Remarks	:	For prolonged or repeated contact use protective gloves.
Skin and body protection	:	Impervious clothing
Respiratory protection	:	No personal respiratory protective equipment normally re- quired.

SECTION 9: Physical and chemical properties

9.1 Information on basic physical and chemical properties

according to Regulation (EC) No. 1907/2006

FRUITLIQUID BRAZILIAN PAPAYA

V	/ersion 2.0	Revision Date: 29.05.2020			Date of last issue:	Print Date : 03.10.2023
					Date of first issue: 29.05.2020	
A	ppearance		:	clear, liquid		
C	olour		:	light yellow		
0	dour		:	characteristic		
0	dour Thresho	ld	:	No data available		
pł	4		:	4.5 - 6.5 (20 °C)		
М	elting point		:	No data available		
В	oiling point		:	No data available		
De	ecomposition	temperature		No data available		
FI	ash point		:	No data available		
E١	vaporation rat	e	:	No data available		
FI	ammability (s	olid, gas)	:	No data available		
	pper explosion ammability lim	n limit / Upper it	:	No data available		
	ower explosion ammability lim	n limit / Lower it	:	No data available		
Va	apour pressur	e	:	No data available		
R	elative vapou	r density	:	No data available		
De	ensity		:	1.120 - 1.150 g/cm3 ((20 °C)	
So	olubility(ies) Water solub	ility	:	soluble		
	Solubility in	other solvents	:	not determined		
	artition coeffic ctanol/water	ient: n-	:	No data available		
De	ecomposition	temperature	:	No data available		
Vi	scosity Viscosity, dy	vnamic	:	No data available		
	Viscosity, ki	nematic	:	No data available		
Ex	xplosive prope	erties	:	Classification Code: I	No data available	
02	xidizing prope	erties	:	No data available		

according to Regulation (EC) No. 1907/2006

FRUITLIQUID BRAZILIAN PAPAYA

Version	Revision Date:			Date of last issue:	
2.0	29.05.2020			- Date of first issue: 29.05.2020	03.10.2023
9.2 Other inform	ation				
Self-ignition		:	No data available		
SECTION 10: S	tability and read	cti	vity		
10.1 Reactivity					
No data avai	lable				
10.2 Chemical st	ability				
10.3 Possibility of	of hazardous read	ctic	ons		
Hazardous re	eactions	:	Stable under recomn	nended storage cond	itions.
10.4 Conditions	to avoid				
Conditions to	o avoid	:	None known.		
10.5 Incompatibl	e materials				
Materials to a	avoid	:	Strong oxidizing age	nts	
10.6 Hazardous	decomposition p	roc	lucts		
No data avai			:4:		
Carbon oxide		np	osition products may b	e produced such as:	
SECTION 11: T	oxicological inf	or	mation		
11 1 Information	on tovicological	-	ia ata		
	on toxicological	en	rects		
Acute toxici	ty				
Product:					
Acute oral to	xicity	:	No data available:		
Acute inhalat	tion toxicity	:	No data available:		

Acute innalation toxicity	:	No data avaliable:

Acute dermal toxicity :		No data available:
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Skin corrosion/irritation

Product:

Remarks : No d	ata available
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according to Regulation (EC) No. 1907/2006

FRUITLIQUID BRAZILIAN PAPAYA

	Revision Date: 29.05.2020			Date of last issue: - Date of first issue: 29.05.2020	Print Date : 03.10.2023
Serious eye dar	nage/eye irrita	atio	on		
Product:					
Remarks	:	:	No data available		
Respiratory or s	skin sensitisat	io	n		
Product:					
Remarks	:	:	No data available		
Germ cell muta	genicity				
Product:					
Genotoxicity in v	itro :	:	Remarks: No data ava	ailable	
Carcinogenicity	1				
Product: Carcinogenicity - ment	- Assess-	:	No data available		
STOT - single e	xposure				
Product:					
Assessment	:	:	No data available		
STOT - repeated	d exposure				
Product:					
Assessment	:	:	No data available		
Aspiration toxic	city				
Product:					
No data available	е				
CTION 12: Ecol	ogical inform	nat	tion		

12.1 Toxicity

Product:

Toxicity to fish : Remarks: No data available

12.2 Persistence and degradability

Product: Biodegradability : Remarks: No data available 19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA, UK Tel: 01425 655555 Email: technical@madarcorporation.co.uk Page 21 of 26

according to Regulation (EC) No. 1907/2006

FRUITLIQUID BRAZILIAN PAPAYA

Version 2.0	Revision Date 29.05.2020	e:		Date of last issue: - Date of first issue: 29.05.2020	Print Date : 03.10.2023
12.3 Bioaccum	ulative potential				
<u>Product:</u> Bioaccumu	llation	:	Remarks: No data ava	ailable	
12.4 Mobility in	n soil				
Product: Distributior mental con	n among environ- npartments	:	Remarks: No data ava	ailable	
12.5 Results of	PBT and vPvB as	sse	ssment		
<u>Product:</u> Assessmer	nt		This substance/mixtur	e contains no compo	ments considered
		-	to be either persistent very persistent and ve 0.1% or higher	, bioaccumulative an	d toxic (PBT), or
12.6 Other adv	erse effects				
Product: Additional o mation	ecological infor-	:	No data available		
SECTION 13: Disposal considerations					
13.1 Waste trea	atment methods				
Product		:	Dispose of in accorda	nce with local regulat	tions.
Contamina	ted packaging	:	Empty remaining cont Empty containers sho		proved waste han-

SECTION 14: Transport information

14.1 UN number

Not regulated as a dangerous good

14.2 UN proper shipping name

Not regulated as a dangerous good

14.3 Transport hazard class(es)

Not regulated as a dangerous good

dling site for recycling or disposal.

according to Regulation (EC) No. 1907/2006

FRUITLIQUID BRAZILIAN PAPAYA

Version 2.0	Revision Date: 29.05.2020	Date of last issue: - Date of first issue: 29.05.2020	Print Date : 03.10.2023

14.4 Packing group

Not regulated as a dangerous good

14.5 Environmental hazards

Not regulated as a dangerous good

14.6 Special precautions for user

Not applicable

14.7 Transport in bulk according to Annex II of Marpol and the IBC Code Not applicable for product as supplied.

SECTION 15: Regulatory information

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

The components of this product are reported in the following inventories:			
:	On the inventory, or in compliance with the inventory		
:	All components of this product are on the Canadian DSL		
:	On the inventory, or in compliance with the inventory		
:	On the inventory, or in compliance with the inventory		
:	On the inventory, or in compliance with the inventory		
	:		

15.2 Chemical safety assessment

SECTION 16: Other information

Full text of other abbreviations

GB EH40	:	UK. EH40 WEL - Workplace Exposure Limits
GB EH40 / TWA	:	Long-term exposure limit (8-hour TWA reference period)

ADN - European Agreement concerning the International Carriage of Dangerous Goods by Inland Waterways; ADR - European Agreement concerning the International Carriage of Dangerous Goods by Road; AICS - Australian Inventory of Chemical Substances; ASTM - American Society for the Testing of Materials; bw - Body weight; CLP - Classification Labelling Packaging Regulation; Regulation (EC) No 1272/2008; CMR - Carcinogen, Mutagen or Reproductive Toxicant; DIN - Standard of the German Institute for Standardisation; DSL - Domestic Substances List (Canada); ECHA - European Chemicals Agency; EC-Number - European Community number; ECx - Concentration associated with x% response; ELx - Loading rate associated with x% response; EmS - Emergency Schedule; ENCS - Existing and New Chemical Substances (Japan); ErCx - Concentration associated with x% growth rate response; GHS - Globally Harmonized System; GLP - Good Laboratory Practice; IARC - International Agency for Research on Cancer; IATA - International Air Transport Association; IBC - International Code for the Construction and Equipment of Ships carrying Dangerous Chemicals in Bulk; IC50 - Half maximal inhibitory concentration; ICAO - International Civil Aviation Organization; IECSC - Inventory of Existing Chemical

according to Regulation (EC) No. 1907/2006

FRUITLIQUID BRAZILIAN PAPAYA

Version	Revision Date:	Date of last issue:	Print Date :
2.0	29.05.2020	-	03.10.2023
2.0	20.00.2020	Date of first issue: 29.05.2020	00110.2020

Substances in China; IMDG - International Maritime Dangerous Goods; IMO - International Maritime Organization; ISHL - Industrial Safety and Health Law (Japan); ISO - International Organisation for Standardization; KECI - Korea Existing Chemicals Inventory; LC50 - Lethal Concentration to 50 % of a test population; LD50 - Lethal Dose to 50% of a test population (Median Lethal Dose); MARPOL - International Convention for the Prevention of Pollution from Ships; n.o.s. - Not Otherwise Specified; NO(A)EC - No Observed (Adverse) Effect Concentration; NO(A)EL - No Observed (Adverse) Effect Level; NOELR - No Observable Effect Loading Rate; NZIOC - New Zealand Inventory of Chemicals; OECD - Organization for Economic Co-operation and Development; OPPTS - Office of Chemical Safety and Pollution Prevention; PBT - Persistent, Bioaccumulative and Toxic substance; PICCS - Philippines Inventory of Chemicals and Chemical Substances; (Q)SAR - (Quantitative) Structure Activity Relationship; REACH - Regulation (EC) No 1907/2006 of the European Parliament and of the Council concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals; RID - Regulations concerning the International Carriage of Dangerous Goods by Rail; SADT - Self-Accelerating Decomposition Temperature: SDS - Safety Data Sheet; SVHC - Substance of Very High Concern; TCSI - Taiwan Chemical Substance Inventory; TRGS - Technical Rule for Hazardous Substances; TSCA - Toxic Substances Control Act (United States); UN - United Nations; vPvB - Very Persistent and Very Bioaccumulative

Further information

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as a guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The 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, unless specified in the text.

GB / EN

MYSTIC M©MENTS

Specification

Manufacturing site is certified according to ISO9001, EFfCI, ISO14001 and ISO45001 standards.

Date: 11.07.2023

Product Name: Brazilian Papaya Liquid Fruit Extract

Specification: 28/11/2022

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 Limits	s Upper	Units
	REVISION NUMBER	3.0		
AC018000	APPEARANCE FORM	LIQUID		
AC018000	APPEARANCE CLARITY	CLEAR		
AC018000	APPEARANCE COLOUR	COLOURLESS YELLOW	TO PALE	
AC018000	ODOUR	CHARACTERIS	STIC	
AC027000	PLANT GEOGRAPHIC ORIGIN	CERTIFIED		
FC0031A0	SPECIFIC GRAVITY (20°C)	1.120	1.150	
FC0032A0	REFRACTIVE INDEX (20°C)	1.385	1.415	
EC003000	WATÉR CONTENT KARL FISCHER	46.5	53.0	%
FC0064A0 JC0054B0 JC0054B0	pH VALUE (20°C) MOULDS/YEASTS TOTAL GERMS	4.5 10 MAX CFU/G 100 MAX CFU/		

The PLANT GEOGRAPHIC ORIGIN For this product is certified BRAZIL.

Long term storage between 15 - 25°C, dark in closed containers. The performed analysis are guaranteed on original packaging. When stored accordingly, stable during period of validity.

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

If you agree to accept this specification please complete the following section and return to the person named below. If we do not receive a reply from you within 14 days we will take this to indicate you have accepted the specification.

MYSTIC M©MENTS

Date: 12/07/2023

STATEMENT

We hereby confirm that the below mentioned product is derived from non-animal* sources nor animal* by-products (including dairy products, honey, eggs, pearls).

We further confirm that since 1990, this product has not been tested on animals* in order to meet the requirements of the Cosmetic Regulation neither by nor on the request of Crodarom and we will not carry out animal tests in the future to meet the requirements of the Cosmetic Regulation.

Brazilian Papaya Liquid Fruit Extract

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 and with reference to our raw materials suppliers.

* The word 'animal' is understood to refer to the entire Animal Kingdom, that is all vertebrates and all multicellular invertebrates.