

PRODUCT	DDUCT : Glycerine, Min. 99.5%, Pharma, Vegetable, Non-GMO, ex EU									
BATCH NUMBER	: 4372001									
BEST BEFORE END										
CERTIFICATE OF ANALYSIS										
Analysis U	nit	min	max	Result	Method of analysis					
Appearance		Co	louriess	Colourless	European Pharmacopoeia					
Appearance of solution			Clear	pass	European Pharmacopoeia					
Smell		A	Absent	absent	European Pharmacopoeia					
Esters	mI 0.1 m HCI-solution	8,0		9,19	European Pharmacopoeia					
Color (APHA)	Hazen		10	5	ISO 6271					
Water	% (m/m)		0,5	0,041	European Pharmacopoeia					
Refractive index @ 20°C		1,47	1 1,474	1,472	European Pharmacopoeia					
Density @ 20°C	g/cm <sup>3</sup>	1,26	0	1,260	European Pharmacopoeia					
Acidity	ml 0.1 m NaOH-solution		0,2	0,02	European Pharmacopoeia					
Aldehydes	mg/kg		10	Meets spec	European Pharmacopoeia					
Halogenated compounds	mg/kg		30	Meets spec	European Pharmacopoeia					
Chlorides	mg/kg		10	Meets spec	European Pharmacopoeia					
Sugars		N	egative	negative	European Pharmacopoeia					
Acroleine, Glucose, Ammoniumcompounds		N	egative	negative	REG(EU) 231/2012 no E422					
Assay	% (m/m)	99,5		99,7	European Pharmacopoeia					
Compliance with the items listed be	elow is assured through re	egular mol	nitoring ana	lyses performe	ed at an external lab.					
ldentity A, B, C, D			pass	;	European Pharmacopoeia					
Arsenic	mg/kg		max 0	,1	DIN EN 15763					
Mercury	mg/kg		max 0	,1	SOP M 2567					
Cadmium	mg/kg		max	1	DIN EN 15763					
Lead	mg/kg		max 0	,1	DIN EN 15763					
Nickel	mg/kg		max 2	20	DIN EN 15763					
Sodium	% (m/m)		max 0	,1	DIN EN 15510					
Potassium	% (m/m)		max 0	,1	DIN EN 15510					
Sulfates	mg/kg		max 2	0	US Pharmacopoeia					
Sulphated ash	% (m/m)		max 0,	01	European Pharmacopoeia					
Impurity A (DEG)	% (m/m)		max 0,	,1	European Pharmacopoeia					
Any other impurity retention time less Glyc	% (m/m)		max 0,	,1	European Pharmacopoeia					
Total of all impurities retention time greater Glyc	% (m/m)		max 0,	.5	European Pharmacopoeia					
Butanetriols	% (m/m)		max 0,	,2	GC/MS					
Acroleine			Confirm	ns	REG(EU) 231/2012 no E422					
Fatty acids and esters	%		max 0,	.1	Calculated as butyric acid					
•										



## ALLERGEN STATEMENT VEGETABLE-BASED GLYCERINE

Vegetable-based Glycerine from mixed feed stocks does not contain any Allergenic material.



Aug 2017

## ORIGIN OF VEGETABLE-BASED KOSHER GLYCERINE

As the Glycerine from our supplier is from multiple manufacturing sites it is not practical to maintain Manufacturing Flow Charts from all. Instead please see the below documents.

All material supplied by MADAR Corporation Ltd conforms to a Minimum 99.5% Purity, non-GM, Vegetable-based Specification.

All product is Kosher-certified by the manufacturing site.

All material is Halal – suitable.

Standard Vegetable-based product is from mixed feed stocks - which can include Coconut, Palm, Rapeseed, Soya etc.

- or any combination of these.

Our supplier of Glycerine is BRC-accredited and sources from accredited & audited Glycerine manufacturing sites in :

Malaysia Germany Belgium France Holland United Kingdom

All manufacturing sites have a MINIMUM of ISO9001 accreditation and a HACCP plan implemented.

Whilst we are unable to guarantee material from a specific manufacturing site, material supplied will always be from a European manufacturing site (countries listed above) and to our Specification.



Process Step	Potential Hazards	Haza	rd Risk A	nalysis	Control Measures (CM)	Risk Rating	-	cisio estic		ee C(	СР		CCP No	Justification	Vulnerability Groups	Measures to Control Adulteration
		Likel ihood	Sever ity	Risk Rating		After (CM)	Q 1	Q 2	Q 2a	Q 3	Q 4	Q 5				
1. Raw Material Purchase	Physical, Chemical Contamination due to: Materials supplied not to specification or to expected quality (ie) damaged packs, pest damage	2	2	4	Approved Suppliers	2	Y						No	Purchase from Approved Suppliers	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Use Reputable Suppliers
2. Intake food materials/ packaging	Physical, Chemical Contamination due to: Materials supplied not to specification or to expected quality (ie) damaged packs, pest damage	3	4	12	<ol> <li>Approved Suppliers</li> <li>Odour</li> <li>Colour</li> <li>Packaging</li> <li>Delivery vehicle condition</li> <li>Delivery Documentation</li> <li>Certificate of Analysis</li> </ol>	8	N	Y	-	Y			CCP1	<ol> <li>Must comply to specification</li> <li>Purchase from Approved</li> <li>Suppliers</li> </ol>	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Use reputable Suppliers, Check load on delivery by trained operatives
3/9. Ambient Storage	Physical foreign body contamination from damaged packaging or uncovered packaging materials and poor environmental conditions	2	2	4	<ol> <li>Visual checks</li> <li>Stock Control</li> <li>Storage Procedure QPS</li> <li>28.0</li> </ol>	2	Y						No	<ol> <li>All stored products must be covered</li> <li>Storage area must be clean and intact</li> </ol>	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Use reputable Suppliers, Check load on delivery by trained operatives
	Microbial contamination due to out of date product	2	2	4	<ol> <li>Visual checks</li> <li>Stock Control</li> <li>Storage Procedure QPS</li> <li>28.0</li> </ol>	2	Y						No	All food materials to be used within shelf life	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Use reputable Suppliers, Check load on delivery by trained operatives
	Chemical contamination due to poor storage of allergenic food materials	2	2	4	<ol> <li>Visual checks</li> <li>Stock Control</li> <li>Storage Procedure QPS</li> <li>28.0</li> </ol>	2	Y						No	<ol> <li>All stored products must be covered</li> <li>Storage area must be clean and intact</li> </ol>	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Use reputable Suppliers, Check load on delivery by trained operatives



Process Step	Potential Hazards	Hazaı	d Risk A		Control Measures (CM)	Risk Rating	Decision Tree CCP Questions						CCP No	Justification	Vulnerability Groups	Measures to Control
		Likeliho od	Sever ity	Risk Rating		After (CM)	Q1	Q 2	02 a	Q3	Q 4	Q5				Adulteration
4. De box	Physical foreign body contamination from damaged or incorrectly removed packaging	2	2	4	Visual checks	2	N	Y	-	N	N		No	All secondary packaging must be removed	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Trained Staff, Supervised QA Checks
5. Fill	Physical contamination due to people/ equipment/ environment	4	4	16	<ol> <li>Visual checks</li> <li>800 micron filter in place</li> <li>Staff Training</li> </ol>	8	Ν	Y	-	Y			CCP 2	All products individually packed and filter checked for integrity	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Trained Staff, Supervised QA Checks
	Chemical contamination due to people/ equipment/ environment/ poor cleaning/ allergens	2	3	6	<ol> <li>Visual checks</li> <li>Hygiene procedures</li> <li>Staff Training</li> </ol>	3	N	Y	-	N	N		No	All products individually packed and filter checked for integrity	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Trained Staff, Supervised QA Checks
	Microbial contamination due to people/ equipment/ environment/ poor cleaning	2	3	6	<ol> <li>Visual checks</li> <li>All containers certificated</li> <li>Hygiene procedures</li> <li>Staff Training</li> </ol>	3	Ν	Y	-	N	N		No	All products individually packed and tested	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Trained Staff, Supervised QA Checks
6. Weigh	No perceived hazards															
7. Lid	Microbial contamination due to multiplication of pathogenic bacteria from poor seal	2	3	6	Visual Inspection	3	N	Y	-	N	N		No	<ol> <li>Quality Checks</li> <li>Trained Staff</li> </ol>	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Trained Staff, Supervised QA Checks



Process Step	Potential Hazards		d Risk Aı	-	Control Measures (CM)	Risk Rating		isio estio		e CCF	)		CCP No	Justification	Vulnerability Groups	Measures to Control Adulteration
		Likeliho od	Sever ity	Risk Rating		After (CM)	Q1	Q 2	Q2 a	Q3	Q 4	Q5				
	Physical contamination due to poor seal	2	3	6	Visual Inspection	3	N	Y	-	N	N		No	<ol> <li>Quality Checks</li> <li>Trained Staff</li> </ol>	Allergen Sufferers, Young, Old, Ill, Susceptible to food poisoning and choking on FB's	Trained Staff, Supervised QA Checks
8. Label	Microbial contamination due to incorrect label applied	2	3	6	Visual Inspection	3	N	Y	-	N	N		No	<ol> <li>Quality Checks</li> <li>Trained Staff</li> </ol>	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Trained Staff, Supervised QA Checks
10. Pick	Physical / Chemical contamination due to uncovered/ damaged product	2	2	4	Visual Inspection	2	Y	Y	-	N	Y	Y	No	All products are covered and intact	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Trained Staff, Supervised QA Checks
11. Load	Physical/ Chemical contamination due to uncovered product/ damaged product	2	2	4	Visual Inspection	2	Y	Y	-	N	Y	Y	No	All products are covered and intact	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Vehicles sealed on loading, Trained Staff, Supervised QA Checks, Recall Procedure and Recall Team
12. Despatch	Physical/ Chemical contamination due to damaged product, packaging, dirty vehicle, stored with incompatibles	2	2	4	<ol> <li>Visual Inspection</li> <li>Vehicle hygiene check</li> <li>Approved Hauliers</li> </ol>	2	Y	Y	-	N	Y	Y	No	<ol> <li>No damaged products or packs</li> <li>Do not load onto dirty vehicles</li> <li>Use Approved Hauliers</li> </ol>	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	Vehicles sealed on loading, Trained Staff, Supervised QA Checks, Recall Procedure and Recall Team



Process Step				Hazard Risk Analysis		Risk Rating	Decision Tree CCP Questions						CCP No	Justification	Vulnerability Groups	Measures to Control
		Likeliho od	Sever ity	Risk Rating		After (CM)	Q1	Q 2	Q2 a	Q3	Q 4	Q5				Adulteration
13. Waste	Microbial contamination from waste improperly disposed of	2	2	4	Visual inspection	2	Y						No	<ol> <li>Waste must be placed continuously in lidded bins</li> <li>Trained Staff</li> </ol>	Allergen Sufferers, Young, Old, III, Susceptible to food poisoning and choking on FB's	



# SAFETY DATA SHEET GLYCERINE (VEG) 99.5% RAPESEED DERIVED

## Section 1: Identification of the substance/mixture and of the company/undertaking

## 1.1. Product identifier

Product name: Glyceryl (Veg) 99.5% RAPESEED DERIVED
REACH registered number(s): EXEMPT 190712006/EC ANNEX V.9
Product code: WAXGLYCPEG100
CAS number: 56-81-5
EINECS number: 200-289-5
Synonyms: GLYCERINE E 422 1,2,3-PROPANE TRIOL

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

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

Company name: MADAR Corporation Ltd

19-20 Sandleheath Industrial Estate Fordingbridge Hampshire SP6 1PA UK Approved sellers: Mystic Moments, New Directions UK, World of Moulds

### Section 2: Hazards identification

## 2.1. Classification of the substance or mixture

Classification under CLP: This product has no classification under CLP.

## 2.2. Label elements

Label elements: This product has no label elements.

### 2.3. Other hazards

**PBT:** This product is not identified as a PBT/vPvB substance.



### Section 3: Composition/information on ingredients

#### 3.1. Substances

Chemical identity: GLYCERINE (VEG) 99.5% BPIEP E422 (\*WEL) Contains: Glycerine

#### Section 4: First aid measures

#### 4.1. Description of first aid measures

Skin contact: Wash immediately with plenty of soap and water.

Eye contact: Bathe the eye with running water for 15 minutes. Consult a doctor.

Ingestion: Wash mouth out with water.

Inhalation: Consult a doctor.

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

Skin contact: There may be mild irritation at the site of contact.

Eye contact: There may be irritation and redness.

Ingestion: There may be irritation of the throat.

Inhalation: No symptoms.

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

Immediate/ special treatment: Not applicable.

### Section 5: Fire-fighting measures

#### 5.1. Extinguishing media

**Extinguishing media:** Suitable extinguishing media for the surrounding fire should be used. Use water spray to cool containers.

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

Exposure hazards: In combustion emits toxic fumes.

## 5.3. Advice for fire-fighters

Advice for fire-fighters: Wear self-contained breathing apparatus. Wear protective clothing to prevent contact

with skin and eyes.

## Section 6: Accidental release measures

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

Personal precautions: Refer to section 8 of SDS for personal protection details.

#### 6.2. Environmental precautions

Environmental precautions: Do not discharge into drains or rivers. Contain the spillage using bunding.

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

**Clean-up procedures:** Absorb into dry earth or sand. Transfer to a closable, labeled salvage container for disposal by an appropriate method.



#### 6.4. Reference to other sections

#### Section 7: Handling and storage

#### 7.1. Precautions for safe handling

Handling requirements: Not applicable

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

Storage conditions: Store in a cool, well ventilated area. Keep container tightly closed.

Suitable packaging: Polyethylene. Steel drums.

7.3. Specific end use(s)

### Section 8: Exposure controls/personal protection

#### 8.1. Control parameters

Workplace exposure limits: No data available.

**DNEL/PNEC** Values

DNEL / PNEC No data available.

8.2. Exposure controls

Engineering measures:Not applicable.Respiratory protection:Respiratory protection not required.Hand protection:Protective gloves.Eye protection:Safety goggles. Ensure eye bath is at hand.Skin protection:Protective clothing.

### Section 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties							
State: Liquid	Evaporation rate: Negligible						
Colour: Colourless	Melting point/range°C: 17.8 Flash point°C: 177						
Odour: Odourless	Viscosity: Viscous						
Solubility in water: Miscible in all proportions	Boiling point/range <sup>°</sup> C: 290						
Also soluble in: Most organic solvents.	Relative density: 1.263 @ 75 degC						

9.2. Other information

Other information: No data available.

## Section 10: Stability and reactivity

10.1. Reactivity

Reactivity: Stable under recommended transport or storage conditions.

10.2. Chemical stability

Chemical stability: Stable under normal conditions.



#### 10.3. Possibility of hazardous reactions

Hazardous reactions: Hazardous reactions will not occur under normal transport or storage conditions.

Decomposition may occur on exposure to conditions or materials listed below.

#### 10.4. Conditions to avoid

Conditions to avoid: Heat.

#### 10.5. Incompatible materials

Materials to avoid: Strong oxidising agents.

#### 10.6. Hazardous decomposition products

Haz. decomp. products: In combustion emits toxic fumes.

#### Section 11: Toxicological information

11.1. Information on toxicological effects

Toxicity Values: Not applicable

#### Symptoms / routes of exposure

Skin contact: There may be mild irritation at the site of contact.

Eye contact: There may be irritation and redness.

Ingestion: There may be irritation of the throat.

Inhalation: No symptoms.

Delayed/ immediate effects: No data available.

Other information: Not applicable.

## Section 12: Ecological information

12.1. Toxicity

Ecotoxicity values: No data available.

## 12.2. Persistence and degradability

## Persistence and degradability: Biodegradable.

## 12.3. Bioaccumulative potential

## 12.4. Mobility in soil

Mobility: Readily absorbed into soil.

## 12.5. Results of PBT and vPvB assessment

PBT identification: This product is not identified as a PBT/vPvB substance.

#### 12.6. Other adverse effects

Other adverse effects: Negligible ecotoxicity.

## Section 13: Disposal considerations

## 13.1. Waste treatment methods

**Disposal operations:** Transfer to a suitable container and arrange for collection by specialised disposal company.

Recovery operations: Not applicable.

Disposal of packaging: Arrange for collection by specialised disposal company.



## Section 14: Transport information

Transport class: This product does not require a classification for transport.

## Section 15: Regulatory information

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

### 15.2. Chemical Safety Assessment

**Chemical safety assessment:** A chemical safety assessment has not been carried out for the substance or the mixture by the supplier.

## Section 16: Other information

## Other information

Other information:	This safety data sheet is prepared in accordance with Commission Regulation (EU) No
	453/2010.
	* indicates text in the SDS which has changed since the last revision.
Legal disclaimer:	* The above information is believed to be correct but does not purport to be all inclusive
	and shall be used only as a guide. This company shall not be held liable for any
	damage resulting from handling or from contact with the above product. Material sold
	under the MADAR Corproation Ltd trade marks are manufactured by 3rd party
	suppliers.



## **PRODUCT SPECIFICATION**

## **GLYCERINE**

## VEGETABLE-BASED 99.5% MINIMUM E.P.

ASSAY :	99.5% m/m Min.
IDENTIFICATIONS A, B, C and D :	COMPLIES E.P.
APPEARANCE OF SOLUTION :	CLEAR
ACIDITY, ALKALINITY (0.1m NaOH)	0.2ml max.
REFRACTIVE INDEX @ 20ºC :	1.471 - 1.474
ALDEHYDES :	10 PPM Max.
HALOGENATED COMPOUNDS :	35 PPM Max.
ESTERS (0.1M HCl) :	8.0ml Min.
SUGARS :	COMPLIES E.P.
CHLORIDES :	10 PPM Max.
HEAVY METALS (PPM) :	5mg/kg
WATER :	0.5% Max.
SULPHATED ASH :	0.01% Max.
COUNTRY OF ORIGIN:	Germany

COMPLIES WITH EUROPEAN PHARMACOEPIA (E.P.), COMPLIES WITH E422 APPROVED FOR USE IN FOOD. KOSHER-CERTIFIED NON-GMO.