



1. Description: **GLYCERINE , purity> 99,8%,**

LOT No: 4415805

Best Before Date: November 2023

Produced in accordance with Latvian Republic and EU legislation requirements on hygiene and noncontamination, and company's quality standards, from non-GMO rapeseed / vegetable oil,

Determined index	Testing result	Testing method	Norm
Glycerol Content, % (m/m)	99,9	Ph.Eur. 7.0	98,0%-101,0%
Appearance of solution	clear, colourless	Ph.Eur.7.0 (2.2.1., 2.2.2)	clear, colourless
Acidity and alkalinity ,ml 0,1 m Na OH	< 0,06	Ph.Eur.7.0	< 0,2
Halogenated Compounds,ppm	< 35	Ph.Eur.7.0	< 35
Chlorides, mg/kg	< 10	Ph.Eur.7.0(2.2.4)	< 10
Sugars	conforms Ph.Eur.	Ph.Eur.7.0	conforms Ph.Eur.
Heavy metals, ppm	< 5	Ph.Eur.7.0(2.2.8)	< 5
Water, % (m/m)	<0,1	EN ISO 12937	< 2%
Impurities RT < Glycerol	<0,1	Ph.Eur.7(2.2.28)	conforms Ph.Eur.
Impurities RT > Glycerol	<0,5	Ph.Eur.7(2.2.28)	conforms Ph.Eur.
Diethylene glycol, % (m/m)	< 0,1	Ph.Eur.7.0(2.2.28)	< 0,1
Refractive index nD20	1,4742	Ph.Eur. 7.0 (2.2.6)	1,4741 – 1,475
Sulphated ash	< 0,002%	Ph.Eur. 7.0 (2.4.14)	< 0.01%
Ester, ml 0,1 m HCl	7.86	Ph.Eur. 7.0	conforms Ph.Eur.7.0
Color APHA scale	<5	ISO 2211	<10



ALLERGEN STATEMENT
VEGETABLE-BASED GLYCERINE

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

Process Step	Potential Hazards	Hazard Risk Analysis			Control Measures (CM)	Risk Rating After (CM)	Decision Tree CCP Questions						CCP No	Justification	Vulnerability Groups	Measures to Control Adulteration
		Likelihood	Severity	Risk Rating			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, Ill, 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	1. Approved Suppliers 2. Odour 3. Colour 4. Packaging 5. Delivery vehicle condition 6. Delivery Documentation 7. Certificate of Analysis	8	N	Y	-	Y			CCP1	1. Must comply to specification 2. Purchase from Approved Suppliers	Allergen Sufferers, Young, Old, Ill, 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	1. Visual checks 2. Stock Control 3. Storage Procedure QPS 28.0	2	Y						No	1. All stored products must be covered 2. Storage area must be clean and intact	Allergen Sufferers, Young, Old, Ill, 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	1. Visual checks 2. Stock Control 3. Storage Procedure QPS 28.0	2	Y						No	All food materials to be used within shelf life	Allergen Sufferers, Young, Old, Ill, 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	1. Visual checks 2. Stock Control 3. Storage Procedure QPS 28.0	2	Y						No	1. All stored products must be covered 2. Storage area must be clean and intact	Allergen Sufferers, Young, Old, Ill, Susceptible to food poisoning and choking on FB's	Use reputable Suppliers, Check load on delivery by trained operatives

Process Step	Potential Hazards	Hazard Risk Analysis			Control Measures (CM)	Risk Rating After (CM)	Decision Tree CCP Questions						CCP No	Justification	Vulnerability Groups	Measures to Control Adulteration
		Likelihood	Severity	Risk Rating			Q1	Q2	Q2a	Q3	Q4	Q5				
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, Ill, 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	1. Visual checks 2. 800 micron filter in place 3. Staff Training	8	N	Y	-	Y			CCP 2	All products individually packed and filter checked for integrity	Allergen Sufferers, Young, Old, Ill, 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	1. Visual checks 2. Hygiene procedures 3. Staff Training	3	N	Y	-	N	N		No	All products individually packed and filter checked for integrity	Allergen Sufferers, Young, Old, Ill, 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	1. Visual checks 2. All containers certificated 3. Hygiene procedures 4. Staff Training	3	N	Y	-	N	N		No	All products individually packed and tested	Allergen Sufferers, Young, Old, Ill, 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	1. Quality Checks 2. Trained Staff	Allergen Sufferers, Young, Old, Ill, Susceptible to food poisoning and choking on FB's	Trained Staff, Supervised QA Checks

Process Step	Potential Hazards	Hazard Risk Analysis			Control Measures (CM)	Risk Rating After (CM)	Decision Tree CCP Questions						CCP No	Justification	Vulnerability Groups	Measures to Control Adulteration
		Likelihood	Severity	Risk Rating			Q1	Q2	Q2a	Q3	Q4	Q5				
	Physical contamination due to poor seal	2	3	6	Visual Inspection	3	N	Y	-	N	N		No	1. Quality Checks 2. Trained Staff	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	1. Quality Checks 2. Trained Staff	Allergen Sufferers, Young, Old, Ill, 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, Ill, 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, Ill, 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	1. Visual Inspection 2. Vehicle hygiene check 3. Approved Hauliers	2	Y	Y	-	N	Y	Y	No	1. No damaged products or packs 2. Do not load onto dirty vehicles 3. Use Approved Hauliers	Allergen Sufferers, Young, Old, Ill, 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	Potential Hazards	Hazard Risk Analysis			Control Measures (CM)	Risk Rating After (CM)	Decision Tree CCP Questions						CCP No	Justification	Vulnerability Groups	Measures to Control Adulteration
		Likelihood	Severity	Risk Rating			Q1	Q2	Q2a	Q3	Q4	Q5				
13. Waste	Microbial contamination from waste improperly disposed of	2	2	4	Visual inspection	2	Y						No	1. Waste must be placed continuously in lidded bins 2. Trained Staff	Allergen Sufferers, Young, Old, Ill, 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.

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

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



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

Colour: Colourless

Odour: Odourless

Solubility in water: Miscible in all proportions

Also soluble in: Most organic solvents.

Evaporation rate: Negligible

Melting point/range°C: 17.8

Flash point°C: 177

Viscosity: Viscous

Boiling point/range°C: 290

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 Corporation 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 @ 20°C :	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.



VEGETARIAN / VEGAN SUITABILITY

We confirm that to the best of our knowledge, Mixed-Vegetable and 100% Rapeseed Glycerine is suitable for both Vegan and Vegetarian diets.