



TECHNICAL DATA SHEET

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BAOBAB OIL

Version: 1.0

SECTION 1: Identification of the substance/mixture and of the company/undertaking

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Name : BAOBAB OIL
Product code : BAOHV01
Origin : Senegal

SECTION 2: PRODUCTION PROCESS

Manufacture : Cold Pressure of the seed of Adansonia digitata

SECTION 3: REGULATORY SITUATION

Identification of the product : Vegetable oil
Botanical name : Adansonia digitata L.
INCI Name : ADANSONIA DIGITATA SEED OIL
CAS No : 91745-12-9
EC no : 294-680-8

SECTION 4: Physical and chemical properties

Physical state : Liquid.
Appearance : Liquid mobile. oily.
Colour : Yellow. dark yellow.
Odour : characteristic. sweet. slight.
Flash point : > 200 °C
Relative density : 0,85 - 0,95
Refractive index : 1,465 - 1,495
Optical rotation : n.a. °
Solubility : Soluble in oil. Soluble in. Ethers. Insoluble in water.

Acid value (mg KOH / g): max 4
Acidity FFA : max 5% oleic acid
Peroxide value (mEq O₂ / kg): max 15%
Iodine value(g I₂ / 100g): 55-100
Saponification value: 142-211
Total Tocopherols : ~ 678 mg/kg

Composition : C16:0 Palmitic acid : 18-46%
: C18:0 Stearic acid : 2-8%
: C18:1 Oleic acid : 25-45%
: C18:2 Linoleic acid :24-36%
: C18:3 Linolenic acid : max 5%
: C20:0 Arachidic acid: max 2%

Microbiological specifications :
Total aerobic flora -> N<1000 UFC/g
Pathogenic germs -> None

SECTION 5: Handling and storage

Precautions for safe handling : Wash hands and other exposed areas with mild soap and water before eating, drinking or smoking and when leaving work. Provide good ventilation in process area to prevent formation of vapour.
Storage conditions : Keep only in the original container in a cool, well ventilated place away from : Heat sources, Direct sunlight. Keep container closed when not in use.
Incompatible products : Strong bases. Strong acids.
Incompatible materials : Sources of ignition. Direct sunlight.
Maximum storage period : 2 year At the best before date, the oil preserves all its characteristics. Its manufacturing process, its conditioning, as well as the applied storage are studied to allow, if necessary, a possible extent of its validity by reanalyzing of its characteristics.
Storage temperature : 18 (5 - 25) °C