



TECHNICAL DATA SHEET

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CARROT MACERATE IN SUNFLOWER OIL

Version: 1.0

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

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Name : CARROT MACERATE IN SUNFLOWER OIL
Product code : CARMH01
Origin : France

SECTION 2: PRODUCTION PROCESS

Manufacture : Extract obtained by filtration after maceration and stirring of carrot extract in refined sunflower oil

SECTION 3: REGULATORY SITUATION

Identification of the product : Maceration product
Botanical name : Helianthus annuus L. (and) Daucus carota subsp. sativus (Hoffm.) Arcang.
INCI Name : HELIANTHUS ANNUUS SEED OIL (AND) DAUCUS CAROTA SATIVA ROOT EXTRACT
Synonyms : Japan: No data
Customs code : Technical use (15 12 19 10 00) & Food use (15 12 19 90 10)
CAS No : 8001-21-6 / 84929-61-3
EC no : 232-273-9 / 284-545-1

SECTION 4: Physical and chemical properties

Physical state : Liquid.
Appearance : Liquid Clear. oily.
Colour : Yellow. orange.
Odour : characteristic. slight.
Flash point : > 240 °C
Relative density : 0,91 - 0,93
Refractive index : 1,465 - 1,485
Optical rotation : Not applicable °
Solubility : Soluble in oil. Soluble in. Aliphatic hydrocarbons. Halocarbons.

Acid value (mg KOH / g): max 1
Peroxide value (mEq O₂ / kg): max 10
Unsaponifiable matter: max 1,5%

Composition : Fatty acids composition:
C16:0 Palmitic acid : 3-10%
C18:0 Stearic acid : 1-10%
C18:1 Oleic acid : 14-40%
C18:2 Linoleic acid : 48-75%
C18:3 Linolenic acid : <0,3%

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.
Hygiene measures : Contaminated work clothing should not be allowed out of the workplace. Wash hands thoroughly after handling.
Technical measures : Comply with applicable regulations.
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 : 18 months 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
Storage area : Store in a cool, well-ventilated place. Keep in the dark. Store away from heat.
Health safety informations

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- * Ionization : This product did not undergo any ionizing treatment and does not contain any ingredient or additive that was treated by ionization.
- * Identity preserved : In accordance with regulations 1829/2003 EC & 1830/2003 EC.
- * Dioxine – furane (PCDD+PCDF) / PCB type dioxide : contents in conformity with regulation 1881/2006 EC.
- * Heavy metals : contents in conformity with regulation 1881/2006 EC.
- * PAH (Polycyclic aromatic hydrocarbons) : contents in conformity with regulation 1881/2006 EC.
- * Aflatoxins : contents in conformity with regulation 1881/2006 EC.

Exaflor VO Technical Data Sheet

This information is based on our current knowledge and is intended to describe the product for the purposes of health, safety and environmental requirements only. It should not therefore be construed as guaranteeing any specific property of the product