



TECHNICAL DATA SHEET

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OLIVE OIL REFINED

Version: 1.0

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

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Name : OLIVE OIL REFINED
Product code : OLIHV01
Origin : Europe

SECTION 2: PRODUCTION PROCESS

Manufacture : Oil obtained by mechanical pressure followed by refining of the fruits of *Olea europaea*

SECTION 3: REGULATORY SITUATION

Identification of the product : Vegetable oil
Botanical name : *Olea europaea* L.
INCI Name : OLEA EUROPAEA FRUIT OIL
CAS-No. : 8001-25-0
EC-No. : 232-277-0

SECTION 4: Physical and chemical properties

Physical state : Liquid.
Appearance : Liquid. oily.
Colour : Yellow. Green.
Odour : characteristic.
Flash point : > 250 °C
Melting point : 0 - 9 °C
Relative density : 0,9 - 0,92
Refractive index : 1,468 - 1,471
Optical rotation : N.A. °
Solubility : Insoluble in water. Soluble in oil.

Acid value (mg KOH / g): max 1
Peroxide value (mEq O₂ / kg): max 10
Iodine value(g I₂ / 100g): 80 - 90
Saponification value: 185 - 195
Unsaponifiable: max 1,5 %

Composition : C16:0 Palmitic acid : 7,5 - 20 %
: C16:1 Palmitoleic acid : max 3,5 %
: C18:0 Stearic acid : 0,5 - 5 %
: C18:1 Oleic acid : 56 - 85 %
: C18:2 Linoleic acid : 3,5 - 20 %
: C18:3 Linolenic acid : max 1,2 %
: C20:0 Arachidic acid: max 1 %
: C20:1 Ecosenoic acid : max 0,5 %

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 °C

Exaflor 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