



TECHNICAL DATA SHEET

Date of issue: 10/09/2019

FRENCH ORGANIC OLIVE OIL

Version: 1.0

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

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Name : FRENCH ORGANIC OLIVE OIL
Product code : OLIHV01_BIO
Origin : France

SECTION 2: PRODUCTION PROCESS

Manufacture : Cold pressure of Olea europaea fruits

SECTION 3: REGULATORY SITUATION

Botanical name : Olea europaea L.
INCI Name : OLEA EUROPAEA FRUIT OIL
CAS-No. : 8001-25-0
EC-No. : 232-277-0
CEE : 309n

SECTION 4: Physical and chemical properties

Physical state : Liquid.
Colour : Yellow. Green.
Odour : characteristic.
Flash point :
Relative density : 0,9 - 0,93
Refractive index :
Optical rotation :
Solubility : Insoluble in water.

Composition :
Acidity FFA (% acid oleic): max 1
Peroxide value (mEq O₂ / kg): max 20
C16:0 Palmitic acid : 7,5 - 20 %
C16:1 Palmitoleic acid : < 3,5 %
C18:0 Stearic acid : 0,5 - 5 %
C18:1 Oleic acid : 55 - 85 %
C18:2 Linoleic acid : 3,5 - 21 %
C18:3 Linolenic acid : max 1,0 %
C20:1 Ecosenoic acid : max 0,5 % C20:0 Arachidic acid : max 1 %

SECTION 5: Handling and storage

Storage conditions : Keep container tightly closed. Keep in fireproof place. Heat sources. 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 °C

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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