

TECHNICAL DATA SHEET

Date of issue: 19/12/2016

ORGANIC SPANISH OLIVE OIL

Version: 1.0

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

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Name : ORGANIC SPANISH OLIVE OIL

Origin : Spain

SECTION 2: PRODUCTION PROCESS

Manufacture : Cold pressure of Olea europaea fruits (drupes)

SECTION 3: REGULATORY SITUATION

Identification of the product: Vegetable oilBotanical name: Olea europaea L.

INCI Name : OLEA EUROPAEA FRUIT OIL

Synonyms : Japan : yes (olive)

Customs code: technical use (15 09 10 90 00) & Food use (15 09 10 90 00)

 CAS-No.
 : 8001-25-0

 EC-No.
 232-277-0

 CEE
 : 309n

SECTION 4: Physical and chemical properties

Physical state : Liquid.

Appearance : Liquid mobile. Clear.

Colour : Yellow. Green.

Odour : characteristic.

Flash point : N.A. $^{\circ}$ C Relative density : 0,9 - 0,93 Refractive index : N.A. $^{\circ}$ Optical rotation : N.A. $^{\circ}$

Solubility : Insoluble in water.

Acid value (mg KOH / g): max 3,3 Peroxide value (mEq O2 / kg): max 20

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 %

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C18:2 Linoleic acid: 3,5 - 20 %
C18:3 Linolenic acid: max 1,0 %

C20:1 Ecosenoic acid: max 0,4 % C22:0 behenic acid: max 0.2 %

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 : 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 : $<= 18 \, ^{\circ}\text{C}$

Exaflor Technical Data Sheet

Composition

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

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