

	Dossier technique et réglementaire / <i>technical and regularoty document</i> HUILE DE PALME RAFFINEE	Juillet 2018 / <i>July 2018</i>
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INCI: *Elaeis guineensis* oil
N° CAS: 8002-75-3
N°EINECS/ELINCS: 232-316-1

DESCRIPTION / *DESCRIPTION:*

L'huile de palme brute extraite de la pulpe du fruit du palmier, est une masse grasseuse jaunâtre au goût léger et à l'odeur caractéristique. Elle est obtenue par pression de la chair des fruits du palmier et raffinée / *The crude Palm oil, extracted from the pulp of the fruit of the palm tree, is a yellowish fat mass with a light taste and characteristic odor. It is obtained by pressing the flesh of the fruits of palm tree and refined*

CARACTERISTIQUES GARANTIES / *GUARANTEED SPECIFICATIONS :*

CARACTERISTIQUES	SPECIFICATIONS	METHODES / <i>METHODS</i>
Indice d'acide / <i>Acid value</i>	≤ 0.5 %	Ph. Eur 2.2.5
Indice de peroxyde / <i>Peroxide index</i>	≤ 5 meq O ₂ / kg	Ph. Eur 2.5.5
Couleur Lovibond 5 – red / <i>Lovibond color</i>	≤ 5	EN 1557
Composition en acide gras / <i>Fatty acids composition</i>		
C12, acide laurique / <i>lauric acid</i>	≤ 1 %	Ph. Eur 2.4.22
C14, acide myristique / <i>myristic acid</i>	0.5 – 2 %	Ph. Eur 2.4.22
C16, acide palmitique / <i>palmitic acid</i>	39.3 – 47.5 %	Ph. Eur 2.4.22
C16: 1, acide palmitoléique / <i>palmitoleic acid</i>	≤ 0.6 %	Ph. Eur 2.4.22
C18, acide stéarique / <i>stearic acid</i>	3.5 – 6 %	Ph. Eur 2.4.22
C18: 1, acide oléique / <i>oleic acid</i>	36 – 44 %	Ph. Eur 2.4.22
C18: 2, acide linoléique / <i>linoleic acid</i>	9 – 12 %	Ph. Eur 2.4.22
C18: 3, acide linolénique / <i>linolenic acid</i>	≤ 0.5 %	Ph. Eur 2.4.22
C20: 0, acide arachidique / <i>arachidic acid</i>	≤ 1 %	Ph. Eur 2.4.22
C20: 1, acide gadoléique / <i>gadoleic acid</i>	≤ 0.4 %	Ph. Eur 2.4.22
C22: 0, acide behénique / <i>behenic acid</i>	≤ 0.2 %	Ph. Eur 2.4.22

Ces éléments seront repris sur nos BA / *these elements will be on our CoA*

Ces caractéristiques sont conformes aux précédentes spécifications datées de Novembre 2017 / *These features are in accordance with previous specifications dated on November 2017*

CARACTERISTIQUES A TITRE D'INFORMATION / *ADDITIONAL INFORMATION:*

Insoluble dans l'eau, soluble dans les solvants lipophiles / *Insoluble in water, soluble in lipophilic solvents*

Point de fusion / *Melting point*: 25 – 35°C

Point d'ébullition / *Boiling point*: environ / *about*: > 350°C

Viscosité à 50°C / *Viscosity at 50°C*: environ / *about*: 25 mPas

Densité à 20°C / *Density at 20°C*: environ / *about*: 0.88 g/cm³

Point d'éclair / *Flash point*: > 300°C

Pression de vapeur à 20°C / *Vapour pressure at 20°C*: < 1 mbar

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L'huile de palme contient du bêta-carotène ainsi que la vitamine A / *The palm oil contains betacarotene as well as Vitamine A*

APPLICATIONS :

Alimentaire, Cosmétique, lipochimie, sidérurgie / *Food, Cosmetic, lipochemistry, Siderurgy*

CONDITIONNEMENT STANDARD / *STANDARD PACKAGING:*

Carton de 25 kg / *cardboards of 25kg*

Matière première non classifiée comme substance dangereuse (voir fiche de données de sécurité) / *Raw material not classified as dangerous substance (see safety data sheet)*

A conserver dans un récipient bien fermé, à l'abri de la lumière et de la chaleur / *Store in a tightly closed container, protected from light and heat*

Additives	Doesn't contain additives, antioxidants. The presence of formol, formol releasers, sulfates is not expected but not analyzed
Allergen	This product does not contain substances classified as sensitizers according to cosmetic regulation 1223/2009/ EEC, annex II and VI as an ingredient.
Animal Testing	Has not been tested on animals
BSE - Bovine Spongiform Encephalopathy	No risk for BSE
California Prop 65	This product (CAS: 8002-75-3) is not listed
Carcinogenic, Mutagenic and Reprotoxic (CMR)	Doesn't contain substances or traces of substances CMR according to Annex VI of Directive CE 1272/2008
Composition	100% Elaeis guineensis oil
Cosmetic	This product does not contain substances classified as sensitizers according to cosmetic regulation 1223/2009/CEE, annex II and IV as ingredient
Cosmos / Ecocert	<i>No data available</i>
Danger	This product is not classified as dangerous in accordance with CLP and ADR
Dioxane	<i>No data available</i>
Ecolabel	<i>No data available</i>
European Pharmacopeia	<i>No data available</i>
Food	Is a food grade product - complies with European regulation 1881/2006 on the fixing of maximum levels on foodstuffs
Genetically Modified Organisms (GMO)	Doesn't contain GMO
Inventories	Compliant with China IECSC, USA TSCA, New Zealand NZIoC, Korea KECl, Philippines PICCS, Australia, Canada DSL
Geographic origin (for plant)	Tree (fam. Arecaceae) from Indonesia or Philippines. The oil is extracted from the pulp of the fruit
Glycol ether	The presence of Glycol ether is not expected but not analyzed
Halal	<i>No data available</i>
Heavy Metals	Complies with European regulation 1881/2006 on the fixing of maximum levels
HS code	15119091
Irradiation / ionization	Has not been irradiated or ionized
Kosher	<i>No data available</i>
Latex	Doesn't contain latex

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Manufacturing location	Germany
Microbiological data	Are not favorable to microbiological development. The oils are deodorized (180-250°C) during the refining process, which effectively eliminates microbiological activity. The water content (typically less than 0.5%) is low and provides an environment that is not suitable for microorganisms (total aerobic: < 1000 cfu/g, absence of pathogens germs in 1 g)
Nanomaterials	Doesn't contain nanomaterials as ingredient
Nutritional data	Nutritional information (for 100g): Caloric value: 3700 KJ (900Kcal), Proteins:0g, Glucides:0g, Lipids (fatty acids): 100g, saturated:48g, Mono-saturated: 41g, polyunsaturated: 11g, salt:0g
Origin	100% vegetable (palm tree). The oil is extracted from the pulp of the fruit
Pesticide	Complies with European Regulation EC 396/2005 on the presence of pesticides in products of plant and animal origin
Phthalate	The presence of phthalates ether is not expected but not analyzed
Preservative	Doesn't contain preservatives
Process	The palm oil is obtained by pressing the flesh of the fruits of palm tree and refined
REACH	Exempt of obligation according to Annex II, n° 9 of EC Regulation n° 987/2008 of the Commission amending REACH Regulation EC No 1907/2006, annexes IV and V
Residual Solvents	Doesn't contain residual solvents
RSPO	This product is derived from palm oil. This product is not certified RSPO. This same product is also available with RSPO-MB grade on <u>request only</u> . See our product "HUILE DE PALME RAFFINEE-RSPO-MB"
Shelf Life	1 year
Substances of Very High Concern (SVHC)	Doesn't contain SVHC according to Annex XIV of the regulation REACH as ingredient
Volatiles organic compounds (VOC)	Doesn't contain VOC beyond the authorized limits (because of the ambient pollution, it is impossible to exclude a possible contamination at the level of traces)

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Ce document annule et remplace tous documents techniques et réglementaires précédents / *This document cancel and replace all technical and regulatory previous documents.*