

	Dossier technique et réglementaire / <i>technical and regulatory document</i> HUILE D'OLIVE VIERGE EXTRA BIOLOGIQUE*	Août 2018 / <i>August 2018</i>
	INCI: Olea europaea fruit oil N° CAS: 8001-25-0 N°EINECS/ELINCS: 232-277-0	

DESCRIPTION / DESCRIPTION:

Huile obtenue par pression à froid, jaune à jaune verdâtre, à l'odeur caractéristique / *Oil obtained by cold pressing, yellow to green yellow, transparent, with a characteristic odor*

Son apparence devient trouble à partir de 10°C et se solidifie en masse butyreuse vers 0°C / *Its appearance becomes cloudy from 10°C and solidifies in greasy mass towards 0°C*

Matière première d'origine végétale / *Raw material of vegetable origin*

*Matière première issue de l'Agriculture Biologique certifiée par Ecocert FR-BIO-01 / **Raw material from "Agriculture Biologique" certified by Ecocert FR-BIO-01*

CARACTERISTIQUES GARANTIES / GUARANTEED SPECIFICATIONS:

CARACTERISTIQUES	SPECIFICATIONS	METHODES / METHODS
Densité à 20°C / <i>Density at 20°C</i>	≈ 0.913 g.cm ⁻³	Ph. Eur 2.5.5
Absorbance à 270 nm / <i>Absorbance at 270 nm</i>	≤ 0.2	Ph. Eur 2.22.25
Indice d'acide / <i>Acid value</i>	≤ 2 mg KOH / g	Ph. Eur 2.5.1
Indice de peroxyde / <i>Peroxide value</i>	≤ 20 meq O ₂ / kg	Ph. Eur 2.5.5
Insaponifiable / <i>Unsaponifiable</i>	≤ 1.5 %	Ph. Eur 2.5.7
Test huile de sésame / <i>Sesame oil test</i>	Conforme / <i>Compliant</i>	Ph. Eur
Composition en acides gras / Fatty acid composition		
< C 16 : 0	≤ 0.1 %	Ph. Eur. 2.4.22A
C 16 : 0 Acide palmitique / <i>Palmitic acid</i>	7.5 – 20 %	Ph. Eur. 2.4.22A
C 16 : 1 Acide palmitoléique / <i>Palmitoleic acid</i>	≤ 3.5 %	Ph. Eur. 2.4.22A
C 18 : 0 Acide stéarique / <i>Stearic acid</i>	0.5 – 5 %	Ph. Eur. 2.4.22A
C 18 : 1 Acide oléique / <i>Oleic acid</i>	56 – 85 %	Ph. Eur. 2.4.22A
C 18 : 2 Acide linoléique / <i>Linoleic acid</i>	3.5 – 20 %	Ph. Eur. 2.4.22A
C 18 : 3 Acide linolénique / <i>Linolenic acid</i>	≤ 1.2 %	Ph. Eur. 2.4.22A
C 20 : 0 Acide arachidique / <i>Arachidic acid</i>	≤ 0.7 %	Ph. Eur. 2.4.22A
C 20 : 1 Acide eicosénoïque / <i>Eicosenoic acid</i>	≤ 0.4 %	Ph. Eur. 2.4.22A
C 22 : 0 Acide béhénique / <i>Behenic acid</i>	≤ 0.2 %	Ph. Eur. 2.4.22A
C 24 : 0 Acide lignocérique / <i>Lignoceric acid</i>	≤ 0.2 %	Ph. Eur. 2.4.22A
Cholestérol / <i>Cholesterol</i>	≤ 0.5 %	Ph. Eur. 2.4.23
Campestérol / <i>Campesterol</i>	≤ 4 %	Ph. Eur. 2.4.23
Stigmastérol / <i>Stigmasterol</i>	< <i>Campesterol</i>	Ph. Eur. 2.4.23

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Delta 7 Stigmastérol / <i>Delta 7 Stigmasterol</i>	≤ 0.5 %	Ph. Eur. 2.4.23
b-sitostérine (somme) / <i>b-sitosterine (sum)</i>	≥ 93%	Ph. Eur. 2.4.23

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

Ces caractéristiques sont conformes aux précédentes spécifications datées d'Août 2010 / *These features are in accordance with previous specifications dated on August 2010*

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

Insoluble dans l'eau, presque insoluble dans l'éthanol, miscible à l'éther de pétrole (50 – 70°C) / *Insoluble in water, almost insoluble in ethanol, miscible with ether petroleum (50 – 70°C)*

Point de fusion / *melting point*: environ 0 à 9°C / *about 0 to 9°C*

Point éclair / *Flash point*: > 260°C

APPLICATIONS:

Alimentaire, cosmétique, Pharma / *Food, cosmetic, pharma*

CONDITIONNEMENT STANDARD / *STANDARD PACKAGING:*

Tonnelet de 27 kg – fût 190 kg / *27 kg keg – 190 kg drum*

Matière première non classifiée comme substance dangereuse / *Raw material not classified as dangerous substance*

A conserver en emballage soigneusement fermé dans un endroit sec, frais. Eviter tout contact avec la lumière et l'air / *Store in a tightly closed container in a dry, cool place. Avoid contact with light and air*

Additives	Doesn't contain additives, antioxidants. The presence of sulfate, formol, formol releasers, sulfates is not expected but not analyzed
Allergen	<i>No data available</i>
Animal Testing	Has not been tested on animals
BSE - Bovine Spongiform Encephalopathy	No risk for BSE
California Prop 65	This product (CAS: 8001-25-0) 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% Olea europaea fruit oil
Cosmetic	This product complies with EC regulation 1223/2009
Cosmos / Ecocert	Raw material from "Agriculture Biologique" certified by Ecocert FR-BIO-01
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	Compliant with the European Pharmacopoeia
Food	Is a food grade product
Genetically Modified Organisms (GMO)	Doesn't contain GMO
Inventories	Compliant with China IECSC, USA TSCA, New Zealand NZIoC, Korea KECI, Philippines PICCS, Australia AICS, Canada DSL
Geographic origin (for plant)	<i>No data available</i>
Glycol ether	The presence of glycol ether is not expected but not analyzed
Halal	<i>No data available</i>

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Heavy Metals	Complies with European regulation 1881/2006 on the fixing of maximum levels
HS code	15091090
Irradiation / ionization	Has not been irradiated or ionized
Kosher	<i>No data available</i>
Latex	Doesn't contain latex
Manufacturing location	<i>No data available</i>
Microbiological data	Are not favorable to microbiological development , the product is considered as vegetable raw material because it does not undergo any heat treatment adapted to reduce the microbiological load
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:15g, Mono-saturated: 79g, polyunsaturated: 6g, salt:0g
Origin	100% vegetable (oliv)
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 is not expected but not analyzed
Preservative	Doesn't contain preservatives
Process	Oil obtained by cold pressing
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	Doesn't contain palm oil – Not concerned
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.*