

	Dossier technique et réglementaire / <i>technical and regularoty document</i> <b>HUILE D'OLIVE VIERGE EXTRA BIOLOGIQUE*</b>	Mai 2021 / <i>May 2021</i>
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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 <sup>-3</sup>	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 <sub>2</sub> / 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
<b>Composition en acides gras / <i>Fatty acid composition</i></b>		
< 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 linoléique / <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
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***

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**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*

<b>Additives</b>	Doesn't contain additives, antioxidants. The presence of sulfate, formol, formol releasers, sulfates is not expected but not analyzed
<b>Allergen</b>	<i>No data available</i>
<b>Animal Testing</b>	Has not been tested on animals
<b>BSE - Bovine Spongiform Encephalopathy</b>	No risk for BSE
<b>California Prop 65</b>	This product (CAS: 8001-25-0) is not listed
<b>Carcinogenic, Mutagenic and Reprotoxic (CMR)</b>	Doesn't contain substances or traces of substances CMR according to Annex VI of Directive CE 1272/2008
<b>Composition</b>	100% Olea europaea fruit oil
<b>Cosmetic</b>	This product complies with EC regulation 1223/2009
<b>Cosmos / Ecocert</b>	Raw material from "Agriculture Biologique" certified by Ecocert FR-BIO-01
<b>Danger</b>	This product is not classified as dangerous in accordance with CLP and ADR
<b>Dioxane</b>	<i>No data available</i>
<b>Ecolabel</b>	<i>No data available</i>
<b>European Pharmacopeia</b>	Compliant with the European Pharmacopoeia
<b>Food</b>	Is a food grade product
<b>Genetically Modified Organisms (GMO)</b>	Doesn't contain GMO
<b>Inventories</b>	Compliant with China IECSC, USA TSCA, New Zealand NZIoC, Korea KECl, Philippines PICCS, Australia AICS, Canada DSL
<b>Geographic origin (for plant)</b>	Spain
<b>Glycol ether</b>	The presence of glycol ether is not expected but not analyzed
<b>Halal</b>	<i>No data available</i>
<b>Heavy Metals</b>	Complies with European regulation 1881/2006 on the fixing of maximum levels
<b>HS code</b>	15091090
<b>Irradiation / ionization</b>	Has not been irradiated or ionized
<b>Kosher</b>	<i>No data available</i>
<b>Latex</b>	Doesn't contain latex
<b>Manufacturing location</b>	Spain
<b>Microbiological data</b>	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
<b>Nanomaterials</b>	Doesn't contain nanomaterials as ingredient

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<b>Nutritional data</b>	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
<b>Origin</b>	100% vegetable (oliv)
<b>Pesticide</b>	Complies with European Regulation EC 396/2005 on the presence of pesticides in products of plant and animal origin
<b>Phthalate</b>	The presence of phthalates is not expected but not analyzed
<b>Preservative</b>	Doesn't contain preservatives
<b>Process</b>	Oil obtained by cold pressing
<b>REACH</b>	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
<b>Residual Solvents</b>	Doesn't contain residual solvents
<b>RSPO</b>	Doesn't contain palm oil – Not concerned
<b>Shelf Life</b>	1 year
<b>Substances of Very High Concern (SVHC)</b>	Doesn't contain SVHC according to Annex XIV of the regulation REACH as ingredient
<b>Volatiles organic compounds (VOC)</b>	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 cancels and replaces all technical and regulatory previous documents.*