

	Dossier technique et réglementaire / <i>technical and regulatory document</i> HUILE D'OLIVE VIERGE EXTRA BIOLOGIQUE*	Novembre 2024 / November 2024
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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 ⁻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
Ratio d'absorbance	≥ 8.0	Ph. Eur 2.5.25
Eau / <i>water</i>	≤ 0.1%	Ph. Eur 2.5.32
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
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

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CARACTERISTIQUES A TITRE D'INFORMATION / ADDITIONAL INFORMATION:

Vegan product

ISO 16128 : 1/1/1/1

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
Allergen	Doesn't contain food allergen (regulation 1169/2011) Cosmetic allergen (1223/2009 & 2023/1545), not added, this product is characterized by organoleptic properties. These properties come from natural volatile components passing in the pressed oil. The quantity of traces may vary so it is not possible to know if they are analytically accessible. The risk assessment of cold-pressed oil application and their use in some formulations are under full responsibility of our customers.
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 CMR (Directive CE 1272/2008 & 2023/1490)
Composition	100% Olea europaea fruit oil
Cosmetic	This product complies with regulation 1223/2009 and its amendments
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	Complies with regulation 2023/915
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	Listed in China IECSC, Taiwan TCSI, USA TSCA, Canada DSL, Korea KECL, New Zealand NZIoC, Philippines PICCS, Australia AIIC,
Geographic origin (for plant)	<i>No data available</i>

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Glycol ether	The presence of glycol ether is not expected but not analyzed
Halal	No certified
Heavy Metals	Complies with regulation 2023/915
HS code	15092000
Irradiation / ionization	Has not been irradiated or ionized
Kosher	No certified
Latex	Doesn't contain latex
Manufacturing location	Spain
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
Microplastic	Doesn't contain microplastic (regulation 2023/2055)
Nanomaterials	Doesn't contain nanomaterials (recommendation 2011/696 & regulation 1223/2009)
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 (olives)
Pesticide	Doesn't contain pesticides
Phthalate	The presence of phthalates is not expected but not analyzed
Preservative	Doesn't contain preservatives (1223/2009 & 2003/15/CE)
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 (CPMP/ICH/283/95)
RSPO	Doesn't contain palm oil – Not concerned
Shelf Life	1 year
Substances of Very High Concern (SVHC)	Doesn't contain SVHC
Volatiles organic compounds (VOC)	Doesn't contain VOC (directive 2010/79/UE)

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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.*