

PRODUCT STATEMENTS

Product Name	Olive Extra Virgin Oil, Cold Pressed (Food Grade)
Product Code	K0315
INCI Listing	Olea Europaea Fruit Oil
Manufacturing Method	Bomar can confirm Olive Extra Virgin Oil, Cold Pressed (Food Grade) is Cold Pressed.
Product Status	Pure & Natural.
Origin	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) Origin is Spain.
CAS Number	8001-25-0
EINCS Number	232-277-0
Customs Tariff Code	1509 1020
The Oil Factor	Bomar presents Olive Extra Virgin Oil, Cold Pressed (Food Grade). We offer a wide range of Olive oils, so please be sure to have a good scan of our range & let us know what is of interest. As you may know Olive oil is not only a nutritious oil for dressing your salads but also great for nourishing your skin. Mediterranean folk have been applying it directly to their skin for decades to deliver the appropriate moisture to their sun tanned skins. It works superbly as an ingredient in your formulation or on its own, although this oil does leave the skin a little greasy when applied on its own, so we recommend adding it into a formulation. Despite its wealthy fatty acid profile, Olive oil contains three major antioxidants; vitamin E, polyphenols, & phytosterols, all of which aid in maintaining skin & hair strength & smoothness. Further to this it contains a compound called Hydroxytyrosol, which helps prevent free radical damage to the skin. This particular grade is unrefined (virgin) & food grade. Very simple to use, a dark green olive colour with a spicy, olive aroma.
Functionality	A rich fatty acid profile. It contains three major antioxidants; vitamin E, polyphenols, & phytosterols. Unrefined/Virgin so full of goodness. Contains the compound Hydroxytyrosol, which helps prevent free radical damage. Food grade.
REACH Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) supplied is exempt as per Annex IV & V according to EU regulations 1907/2006. This product is not chemically modified, it comes under derogation pursuant to EU regulation 987/2008, Annex II, #9. Hence registration is not required for this product. We can also confirm that none of the substances on the SVHC candidate list can be verified in a concentration of >0.1% in our product.
Food Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) IS suitable for food application, only when the appropriate quantity/dilution is used. This material complies with European Food Regulations (i.e. 1881/2006 & 2568/91). Please note, if you intend on using this product as a food ingredient we insist you email our Technical Team before doing so for our opinion on the dilution applied to your finished product.
Cosmetic Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is suitable for cosmetic application. It is not included in the list of substances prohibited in cosmetic products. Neither does it contain parabens, restricted preservatives, colorants or UV filters (Annex II - VI of EU Regulation 1223/2009).
Kosher	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is not Kosher Certified.
Halal	Bomar can confirm this product is NOT Halal certified, however it does not contain any animal derived product or ingredient.
Calif Proposition 65	Bomar can confirm to their best of their knowledge that Olive Extra Virgin Oil, Cold Pressed (Food Grade) does not contain any contaminants or bi-products known to the State of California that may cause cancer or reproductive toxicity as listed under proposition 65 State Drinking Water & Toxic Enforcement Act.
Animal Testing	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) has not been Animal Tested for cosmetic purposes by or on behalf of the company, nor has any of its component parts named in the International Cosmetic Ingredient Dictionary & Handbook (11th Edition), 31st December 1990.
Leaping Bunny	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) complies with the criteria of the Humane Cosmetics Standard & has not been tested or re-tested on animals for cosmetic purposes by or on behalf of Bomar.
Vegan	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is suitable for Vegans.
BSE/TSE Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is not derived from Animal Origin, therefore a BSE/TSE statement is not applicable.
GMO (IP) Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is not derived/produced from a raw material that has been genetically modified.
Gluten Free	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is not derived from, neither does it contain any Gluten ingredients.
Nanomaterials Status	Bomar can confirm with reference to Olive Extra Virgin Oil, Cold Pressed (Food Grade) that NO Nanomaterials were added at any stage of the manufacturing/production process, in accordance with EU Cosmetics Regulation.
Irradiation Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) has NOT been irradiated at any stage of production.
Residual Solvents	Bomar can confirm that NO solvents or preservatives were used in the production of Olive Extra Virgin Oil, Cold Pressed (Food Grade).
Microbiological & PAH Status & Heavy Metals & Pesticides	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) does not have a micro specification because the product was sterilized in the production process. We can confirm that there is no detectable amounts of pesticides. It is produced from natural raw material and complies within the limits of the oil-related requirements of European Regulation 1881/2006 regarding heavy metals, dioxins, dioxin-like PCBs, Benzo-a-pyrene & PAH.
CMR Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is NOT classified as carcinogenic, mutagenic or toxic according to regulation 1272/2008.
CITES Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is not endangered & therefore not applicable for CITES certification.
Animal Testing	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) has not harmed or inflicted any cruelty on animals or people in its production process.
HACCP & GMP Statement	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) has been produced under Good Manufacturing Practices (GMP) and a HACCP system.
Organic	Not applicable. Organic grades are available on request.
Classification, Labelling & Packaging (CLP)	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) complies with Regulation (EC) No 1272/2008; classification, labelling & packaging of substances and mixtures (CLP).
Chloramphenicol Residue	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is free from Chloramphenicol residues.
Mycotoxins Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is compliant with the requirements of the Regulation (EC) N° 1881/2006. We can confirm this product is free from: Aflatoxins, Ergot alkaloids, Patulin, Alternaria toxins, Ochratoxin A, Fusarium toxins.
Palm Status	Bomar can confirm that palm oil has not been used in the process of manufacturing Olive Extra Virgin Oil, Cold Pressed (Food Grade).
Parabens Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is free from Parabens.
Alcohol Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is free of Alcohol.
Pyrrrolizidine Alkaloids Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is free from any Pyrrrolizidine Alkaloids.
SVHC (Substances of Very High Concern) & Impurities Status	Bomar can confirm that Olive Extra Virgin Oil, Cold Pressed (Food Grade) is free from of SVHC and any impurities.

The attached information is considered to be correct. Please be aware that detail can change and we encourage clients to update their technical records regularly via www.bomar.ie. The information is not and should not be considered a guarantee or warranty, or a part of our contractual or other legal obligations. It is the ultimate responsibility of the client to pre-approve & assess the safety and suitability of the listed ingredient before use in any final formulations. We encourage carrying out additional tests if necessary. The information is not to be disclosed to others, reproduced or transmitted in whole or in part without permission from Bomar.