



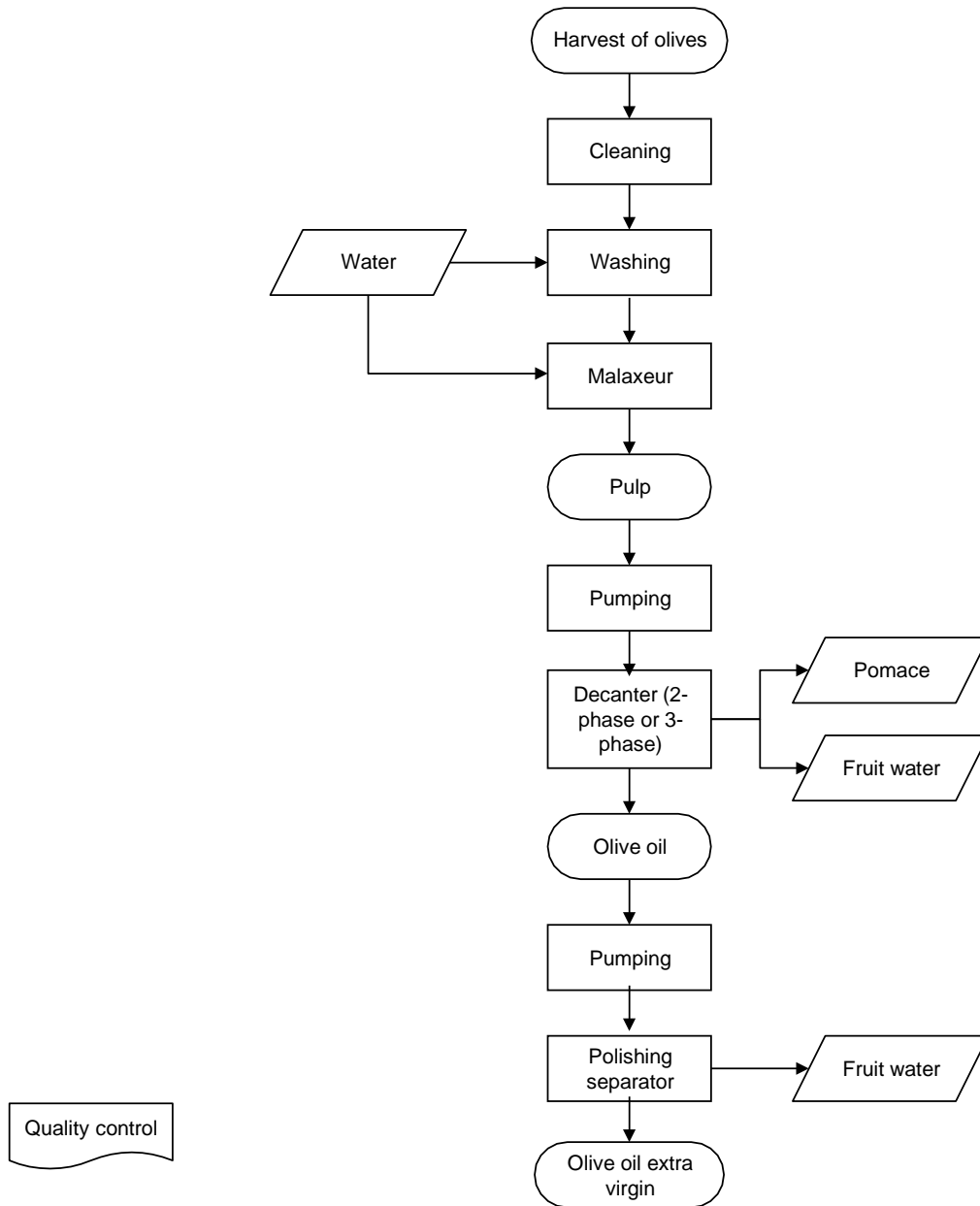
Allergen Statement:

Our Product: Olive Extra Virgin Organic

Allergen Data Sheet according to Directive 2011/1169/EC	Product ingredient	Risk of cross contamination	Remarks / details about the ingredient / origin and amount of cross contamination
	Y/N	Y/N	
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	N	N	
Crustaceans and products thereof	N	N	
Eggs and products thereof	N	N	
Fish and products thereof	N	N	
Peanuts and products thereof	N	N	
Soybeans and products thereof	N	N	
Milk and products thereof (including lactose)	N	N	
Nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoiesis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	N	N	
Celery and products thereof	N	N	
Mustard and products thereof	N	N	
Sesame seeds and products thereof	N	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ ."	N	N	
Lupin and products thereof	N	N	
Molluscs and products thereof	N	N	



Flowchart Olive Oil Extra Virgin Organic



This detailed process flow diagram represent a typical process. The single steps can vary and it cannot be legally inferred that the articles sold originate from the process detailed above.



Safety data sheet according to 1907/2006/EC, Article 31

OLIVE OIL EXTRA VIRGIN ORGANIC

printed: 29.01.2015

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Version c

1. Identification of Substance/Preparation and Company :

• **Product name :** Olive oil extra virgin organic (origin: Spain)

• **EC market placer (manufacturer, importer or distributor):**

Naturally Balmy Ltd
8 Benson Road
Nuffield Industrial Estate
Poole
BH17 0GB

• **Telephone number**

TEL.: 01202 567046

• **Emergency telephone number :** Police and Fire Department

• **REACH Status:** Exempted from compulsory Regulation according to Annex II No. 9 of Commission Regulation (EC) No. 987/2008 amending Regulation (EC) No 1907/2006 of REACH as regards Annexes IV and V.

2. Hazards Identification :

- **Human Health Hazards :** No specific hazards under normal use conditions.
- **Hazards Reactions :** None.

3. Composition / Information on Ingredients :

- **Chemical characterization :** Triglycerides from different fatty acids.
- **CAS-No. :** 8001-25-0
- **EINECS-No. :** 232-277-0
- **INCI Name:** Olea Europaea Fruit Oil

4. First - Aid - Measures :

- **General :** No important measures required.
- **First aid - inhalation :** Move to fresh air. Seek medical advice after significant exposure.
- **First aid - skin :** Remove soaked clothes and wash the skin with soap and water.
- **First aid - eye :** Rinse with plenty of water. Eyelids should be held away from the eyeball to ensure thorough rinsing.
- **First aid - ingestion :** No important measures required. Seek medical attention if necessary.



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5. Fire Fighting Measures :

- **Extinguishing media** : Foam, dry chemical powder, carbon dioxide, sand or earth.
- **Unsuitable extinguishing media** : water
- **Special exposure hazards** : None.
- **Hazardous decomposition / combustion products** : Combustion products: CO, CO₂ and smoke.
- **Protective equipment** : In case of insufficient ventilation, wear suitable respiratory equipment.
Depending on the dimensions of the fire wear full protection.
- **Other information** : Avoid contact with oxidizing agents.

6. Accidental Release Measures :

- **Personal precautions** : The usual precautions for handling chemicals should be observed.
- **Environmental precautions** : Prevent further leakage or spillage. Prevent from spreading or entering into drains, ditches or rivers by using sand, earth or appropriate barriers.
- **Clean - up methods** : Absorb or contain liquid with sand, earth or spill control material. Shovel into a suitable, clearly marked container for disposal.
- **Other information** : No dangerous substances will be released.

7. Handling and Storage :

- **Handling** : The usual precautions for handling chemicals should be observed. Keep away from open fire. Pay attention to electrostatic charge when the product is filled in other containers.
- **Storage** : Keep container tightly closed. Avoid direct sunlight, heat sources and strong oxidizing agents.⇒ Store at ambient temperatures.
- **Fire and explosion prevent** : Avoid contact with oxidizing agents.

8. Exposure Controls / Personal Protection :

- **Engineering control measures** : The usual precautions for handling chemicals should be observed.

- **Occupational exposure standards** :

<u>Component name</u>	<u>Limit type</u>	<u>Value/Unit</u>	<u>Other Information</u>
			can be left out

- **Respiratory protection** : none
- **Hand protection** : none
- **Eye - Protection** : none
- **Body Protection** : none



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9. Physical and Chemical Properties :

- **Form** : liquid
- **Colour** : yellow to green
- **Odour** : characteristic

	<u>Value</u>	<u>Unit</u>	<u>Method</u>
• Change of physical state :			
• Melting - area :	ca. 0 to -9	°C	
• Boiling - point :	unknown		
• Flashpoint :	> 260	°C	
• Ignition - point :	> 260	°C	
• Explosive properties :	unknown		
• Density :	at 20 °C	0,91 - 0,92	g/cm ³
• Vapour pressure :	at 20°C	< 1	mbar
• Solubility in water :		insoluble	

10. Stability / Reactivity :

- **Stability** : No thermal destruction if it is used properly.
- **Materials to avoid** : Avoid contact with strong acids, bases and oxidizing agents.
- **Hazardous decomposition products** : At high temperatures acrolein may be formed.
- **Hazardous reactions** : None.

11. Toxicological Information :

- **Toxicity** : LD₅₀ oral (rat) > 2000 mg/kg no symptoms, OECD 401
- **Toxicological Data :**
 - **Skin sensitisation** : Unknown
 - **Skin irritation** : Unknown
 - **Eye irritation** : Unknown
- **Additional toxicological information:**
Not classified as hazardous conform EEC Dangerous Substance Directive and Dangerous Preparation Directives. If the product is used properly it will not cause any injuries to health.

12. Ecological Information :

- **Biotic degradation** : readily biodegradable
- **Other information** : If it gets into waters BSB and CSB may increase.

13. Disposal Information :

- **Product :**
 - **Precautions** : According to local regulations (most probably controlled incineration).
- **Contaminated packaging :**
 - **Precautions** : According to local regulations.
- **Recommended detergent** : water and detergent



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14. Transport Information :

Not dangerous for conveyance.

15. Regulatory Information :

· **EC Classification :**

Not classified as dangerous according to CLP Regulation (EC) No. 1272/2008.

Not classified as dangerous according to Directive 67/548/EC or Directive 1999/45/EC.

· **National Regulation :**

Wassergefährdungsklasse (Germany): nicht wassergefährdend im Sinne des § 19g Abs. 5 WHG. (Einstufung nach VwVwS vom 17. Mai 1999, Nummer 1.2 a) in Verbindung mit Anhang 1)

16. Other Information :

This data sheet and the health, safety and environmental information it contains is considered to be accurate as of the data of compilation specified above. Any information contained herein has been reviewed. However, no warranty or representation, express or implied, is made as to the accuracy or completeness of the data and information contained in this data sheet.

Health and safety precautions and environmental advice noted in this data sheet may not be accurate for all individuals and/or situations. It is the user's obligation to evaluate and use this product safely and to comply with all applicable laws and regulations. No statement made in this data sheet shall be construed as a permission, recommendation or authorisation, given or implied, to practice any patented invention without a valid licence. Naturally Balmy LTD shall not be responsible for any damage or injury resulting from the abnormal use of the material, from any failure to adhere to recommendations, or from any hazards inherent in the nature of the material.

Product - Specification

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Rev-No.: d

Product / Trading-Name: **Olive oil virgin extra organic**
Origin: **Spain**

Description: Virgin extra olive oil organic is the fatty oil obtained by cold expression or other suitable mechanical means from the ripe drupes of *Olea europaea* L.

Product No.: 210123

CAS No.: 8001-25-0

EINECS No.: 232-277-0

INCI Name: *Olea Europaea* Fruit Oil

Properties:

begins to become cloudy at 10 °C and becomes a butter-like mass at about 0 °C. Practically insoluble in ethanol; miscible with light petroleum.

Parameter	Method	Unit	Value
<u>Physical and Chemical Characteristics</u>			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 2,0
peroxide value	Ph. Eur. [2.5.5]	meq O ₂ /kg	max. 20,0
relative density (20 °C)	Ph. Eur. [2.2.5]		ca. 0,913
unsaponifiable matter	Ph. Eur. [2.5.7]	%	max. 1,5
absorbance (270 nm)	Ph. Eur. [2.2.25]		max. 0,20
absorbance (232 nm : 270 nm)	Ph. Eur. [2.2.25]		min. 8,0
water	Ph. Eur. [2.5.32]	%	max. 0,1
sesame oil	Ph. Eur.		complies with

Fatty Acid Composition (GC of FAMES)

< C 16	Ph. Eur. [2.4.22]	%	max. 0,1
16:0 palmitic acid	Ph. Eur. [2.4.22]	%	7,5 - 20,0
16:1 palmitoleic acid	Ph. Eur. [2.4.22]	%	max. 3,5
18:0 stearic acid	Ph. Eur. [2.4.22]	%	0,5 - 5,0
18:1 oleic acid	Ph. Eur. [2.4.22]	%	56,0 - 85,0
18:2 linoleic acid	Ph. Eur. [2.4.22]	%	3,5 - 20,0
18:3 linolenic acid	Ph. Eur. [2.4.22]	%	max. 1,2
20:0 arachidic acid	Ph. Eur. [2.4.22]	%	max. 0,7
20:1 eicosenoic acid	Ph. Eur. [2.4.22]	%	max. 0,4
22:0 behenic acid	Ph. Eur. [2.4.22]	%	max. 0,2
24:0 lignoceric acid	Ph. Eur. [2.4.22]	%	max. 0,2

Sterol Composition

Cholesterol	DGF F-III 1 / Ph. Eur. [2.4.23]	%	max. 0,5
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Parameter	Method	Unit	Value
Campesterol	DGF F-III 1 / Ph. Eur. [2.4.23]	%	max. 4,0
stigmasterol	DGF F-III 1 / Ph. Eur. [2.4.23]	%	< campesterol
beta-Sitosterol (sum)	DGF F-III 1 / Ph. Eur. [2.4.23]	%	min. 93,0
delta7-Stigmasterol	DGF F-III 1 / Ph. Eur. [2.4.23]	%	max. 0,5

Storage:

Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry.

Residual Solvents:

It complies with the guideline CPMP/ICH/283/95 and CPMP/ICH/1940/00 corr. (residual solvents)



Vegetarian & Vegan Suitability Statement

PRODUCT NAME: Olive Extra Virgin Organic Oil

Naturally Balmy LTD can confirm that the above listed product has not been tested in animals and does not contain dairy or any other animal product, by product or derivative and is therefore suitable for vegetarian and vegan use.

26/02/19