



Dossier technique et réglementaire / *technical and regularoty document*

Février 2020 / *Febuary*

**HUILE DE PALME RAFFINEE**



INCI: *Elaeis guineensis oil*

N° CAS: 8002-75-3

N°EINECS/ELINCS: 232-316-1

**DESCRIPTION / DESCRIPTION:**

L'huile de palme brute extraite de la pulpe du fruit du palmier, est une masse grasseuse jaunâtre au goût léger et à l'odeur caractéristique. Elle est obtenue par pression de la chair des fruits du palmier et raffinée / *The crude Palm oil, extracted from the pulp of the fruit of the palm tree, is a yellowish fat mass with a light taste and characteristic odor. It is obtained by pressing the flesh of the fruits of palm tree and refined*

**CARACTERISTIQUES GARANTIES / GUARANTEED SPECIFICATIONS :**

CARACTERISTIQUES	SPECIFICATIONS	METHODES / METHODS
Indice d'acide / <i>Acid value</i>	≤ 0.5 %	Ph. Eur 2.2.5
Indice de peroxyde / <i>Peroxide index</i>	≤ 5 meq O <sub>2</sub> / kg	Ph. Eur 2.5.5
Couleur Lovibond 5 – red / <i>Lovibond color</i>	≤ 5	EN 1557
<b>Composition en acide gras / <i>Fatty acids composition</i></b>		
C12, acide laurique / <i>lauric acid</i>	≤ 1 %	Ph. Eur 2.4.22
C14, acide myristique / <i>myristic acid</i>	0.5 – 2 %	Ph. Eur 2.4.22
C16, acide palmitique / <i>palmitic acid</i>	39.3 – 47.5 %	Ph. Eur 2.4.22
C16: 1, acide palmitoléique / <i>palmitoleic acid</i>	≤ 0.6 %	Ph. Eur 2.4.22
C18, acide stéarique / <i>stearic acid</i>	3.5 – 6 %	Ph. Eur 2.4.22
C18: 1, acide oléique / <i>oleic acid</i>	36 – 44 %	Ph. Eur 2.4.22
C18: 2, acide linoléique / <i>linoleic acid</i>	9 – 12 %	Ph. Eur 2.4.22
C18: 3, acide linoléique / <i>linolenic acid</i>	≤ 0.5 %	Ph. Eur 2.4.22
C20: 0, acide arachidique / <i>arachidic acid</i>	≤ 1 %	Ph. Eur 2.4.22
C20: 1, acide gadoléique / <i>gadoleic acid</i>	≤ 0.4 %	Ph. Eur 2.4.22
C22: 0, acide behénique / <i>behenic acid</i>	≤ 0.2 %	Ph. Eur 2.4.22

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

**Ces caractéristiques sont conformes aux précédentes spécifications datées de Novembre 2017 / *These features are in accordance with previous specifications dated on November 2017***

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

Insoluble dans l'eau, soluble dans les solvants lipophiles / *Insoluble in water, soluble in lipophilic solvents*

Point de fusion / *Melting point:* 25 – 35°C

Point d'ébullition / *Boiling point:* environ / *about:* > 350°C

Viscosité à 50°C / *Viscosity at 50°C:* environ / *about:* 25 mPas

Densité à 20°C / *Density at 20°C:* environ / *about:* 0.88 g/cm<sup>3</sup>

Point d'éclair / *Flash point:* > 300°C

Pression de vapeur à 20°C / *Vapour pressure at 20°C:* < 1 mbar

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L'huile de palme contient du bêta-carotène ainsi que la vitamine A / *The palm oil contains betacarotene as well as Vitamine A*

**APPLICATIONS :**

Alimentaire, Cosmétique, lipochimie, sidérurgie / *Food, Cosmetic, lipochemistry, Siderurgy*

**CONDITIONNEMENT STANDARD / STANDARD PACKAGING:**

Carton de 25 kg / *cardboards of 25kg*

Matière première non classifiée comme substance dangereuse (voir fiche de données de sécurité) / *Raw material not classified as dangerous substance (see safety data sheet)*

A conserver dans un récipient bien fermé, à l'abri de la lumière et de la chaleur / *Store in a tightly closed container, protected from light and heat.*

<b>Additives</b>	Doesn't contain additives, antioxidants. The presence of formol, formol releasers, sulfates is not expected but not analyzed
<b>Allergen</b>	This product does not contain substances classified as sensitizers according to cosmetic regulation 1223/2009/ EEC, annex II and VI as an ingredient.
<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: 8002-75-3) 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% <i>Elaeis guineensis</i> oil
<b>Cosmetic</b>	This product does not contain substances classified as sensitizers according to cosmetic regulation 1223/2009/CEE, annex II and IV as ingredient
<b>Cosmos / Ecocert</b>	This product contains either palm oil or palm kernel oil which are not certified by RSPO. Indeed, not approved by cosmos from beginning January 2020.
<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>	<i>No data available</i>
<b>Food</b>	Is a food grade product - complies with European regulation 1881/2006 on the fixing of maximum levels on foodstuffs
<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, Canada DSL
<b>Geographic origin (for plant)</b>	Tree (fam. <i>Arecaceae</i> ) from Indonesia or Philippines. The oil is extracted from the pulp of the fruit
<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>	15119091
<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>	Germany



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<b>Microbiological data</b>	Are not favorable to microbiological development. The oils are deodorized (180-250°C) during the refining process, which effectively eliminates microbiological activity. The water content (typically less than 0.5%) is low and provides an environment that is not suitable for microorganisms (total aerobic: < 1000 cfu/g, absence of pathogens germs in 1 g)
<b>Nanomaterials</b>	Doesn't contain nanomaterials as ingredient
<b>Nutritional data</b>	Nutritional information (for 100g): Caloric value: 3700 KJ (900Kcal), Proteins:0g, Glucides:0g, Lipids (fatty acids): 100g, saturated:48g, Mono-saturated: 41g, polyunsaturated: 11g, salt:0g
<b>Origin</b>	100% vegetable (palm tree). The oil is extracted from the pulp of the fruit
<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 ether is not expected but not analyzed
<b>Preservative</b>	Doesn't contain preservatives
<b>Process</b>	The palm oil is obtained by pressing the flesh of the fruits of palm tree and refined
<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>	This product is derived from palm oil. This product is not certified RSPO. This same product is also available with RSPO-MB grade on <u>request only</u> . See our product "HUILE DE PALME RAFFINEE-RSPO-MB"
<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.*