



RAW MATERIAL INFORMATION

SWEET ALMOND PV

Product identification

Supplier:

Ekokoza s.r.o., Fryčovice 297

73945 Fryčovice

eshop@ekokoza.cz, +420605779993

IČ:07508247

Custom Tariff :

15180099

Manufacturing process and chemical composition

Manufacturing process:

The manufacturing process consists of the combination of the Sweet Almond Oil- Refined with a totally hydrogenated vegetable oil and a Refined Shea butter and tocopherol. This is carried out at approx 70°C under nitrogen. After QC control, the blend is cooled and finally run into the packaging.

Obtention process of Sweet Almond Oil

The Sweet Almond oil is obtained from the almond fruits that are washed and crushed to obtain the seeds which are cold pressed to yield the oil. The oil obtained is then filtered, physically refined and deodorised to provide a light-yellow clear oil.

Obtention process of Refined Shea Butter

The seeds, which contain the butter, are mechanically pressed. Purification and refining are then carried out by traditional methods without chemicals or solvents.

Harvesting of the nuts of Shea tree

The nuts are crushed and heated slightly to expel the fats. This solidifies in the form of crude Shea Butter Filtration of crude shea butter

Physical refining (Neutralisation, Decoloration, Deodorisation) to obtain the Refined Shea Butter.

Chemical composition:

100% of the ingredients are from natural origin.

INCI/USA	INCI/EEC	CAS N°.	EINECS / ELINCS N°	Function	%
Prunus Amygdalus Dulcis (Sweet Almond) Oil	Prunus Amygdalus Dulcis Oil	8007-69-0	291-063-5	Emollient	> 50%
Hydrogenated vegetable Oil	Hydrogenated vegetable oil	68334-28-1	269-820-6		25 – 50%
Butyrospermum Parkii (Shea) Butter	Butyrospermum Parkii Butter	194043-92-0	293-515-7		5 – 9,99%
Tocopherol	Tocopherol	59-02-9	200-412-2		0,1 – 0,99%

Nouzové telefonní číslo: +420224919293 , +420224915402 (telefon 24hod/
denně) Toxikologické informační středisko, Na Bojišti 1, 128 08 Praha2)

We hereby certify that our **Sweet Almond PV** does not contain BHA or BHT antioxidant.



Impurities:

Impurities	Nature	Specification, ppm
Residual solvents		None
Monomers		None
Heavy metals	Pb	<LOQ (LOQ = 0.05ppm)
	As	<LOQ
	Cd	<LOQ
	Hg	<LOQ
	Cr	<LOQ
	Ni	<LOQ
	Others	$\Sigma < 3$ ppm
Pesticides		None

Decontamination by radioactivity

We hereby certify that the product **Sweet Almond PV** has not been treated with ionizing radiation.

ISO16128 guideline Information

Substance INCI name	Ingredient type	% mass fraction	Natural index	Natural origin index	Organic index	Organic origin index
Prunus Amygdalus Dulcis (Sweet Almond) Oil	Natural	>50%	1	1	0	0
Hydrogenated vegetable Oil	Derived Natural	25 - 50%	0	1	0	0
Butyrospermum Parkii (Shea) Butter	Natural	5 – 9,99%	1	1	0	0
Tocopherol	Natural	0,1 – 0,99%	1	1	0	0
Natural origin content %*	100 %					

*Natural origin content %: the mass percentage, between 0% and 100%, of all natural ingredients and natural portions of derived natural ingredients in the product.



Reach compliance / CLP classification

Reach (CE regulation n°1907/2006)

Substance INCI name	CAS No	EINECS	Pre-registration	Registration number
Prunus Amygdalus Dulcis Oil	8007-69-0	291-063-5	Exempted Annex V	
Hydrogenated vegetable oil	68334-28-1	269-820-6	Yes	Class of products: Glycerides, C16-18 EINECS : 268-084-3 CAS : 68002-71-1 Registration number : 01-2119485968-12-0010
Butyrospermum Parkii Butter	194043-92-0	293-515-7	Exempted Annex V	
Tocopherol	59-02-9	200-412-2	Exempted Annex V (8)	

CLP classification

Sweet Almond PV is not classified under regulation CE 1272/2008

Ingredient of vegetable origin

General description of the vegetable				
INCI name of the ingredient of vegetable origin	Prunus Amygdalus Dulcis Oil	Hydrogenated vegetable oil	Butyrospermum Parkii Butter	Tocopherol
Name of the vegetable (genus – species)	Genus : Prunus Species : P. Dulcis Family : Rosaceae	Genus : Helianthus Species : Annuus Family : Asteraceae	Genus : Vitellaria Species : V. Paradoxa Family : Sapotaceae	Genus : Helianthus Species : Annuus Family : Asteraceae
Part used	Fruit,	Seeds	Seeds	Seeds
Geographical origin	Mediterranean region	Europe	Burkina Faso	Spain
Is the plant cultivated or natural?	Cultivated	Cultivated	Natural	Cultivated
Is it a regulated vegetal species (CITES, IUCN red list...)?	No	No	No	No

We the undersigned, certify that our **Sweet Almond PV** contains no material of animal origin and thus is not concerned by BSE regulation

Storage conditions

Packaging	Plastic pails 25 kg net,
Storage	Store in original unopened containers in a cool dry place
Shelf life	24 months in original unopened containers



Toxicological data

From information available, **Sweet Almond PV** is non-toxic under normal conditions of use.

Bibliographic data:

All ingredients that compose **Sweet Almond PV** have been assessed by the Cosmetic Ingredient Review (CIR) Expert panel individually. The CIR Expert Panel evaluated scientific data and concluded that these ingredients were safe as used in cosmetics and personal care products.

Sweet Almond PV is not a sensitizer and is not a dermal irritant.

Regulatory information - Certificates

Cosmetic directive compliance

In conformance to the EC Regulation n° 1223/2009 in respect to the use in cosmetic products, **Sweet Almond PV** is exempted of prohibited substances (Annex II) and restricted substances (Annex III). **Sweet Almond PV** is exempted of Phtalates, nonylphenol, alkylphenols, phenol, nitrosamines, glycol ethers.

Non-GMO origin

We hereby confirm that the product **Sweet Almond PV**

- does not contain GMO's or GMO derived components
- no GMO derived materials or processing aids are employed in the manufacture of this product.

Non animal testing

We hereby confirm that **Sweet Almond PV** of our manufacture, has not been tested on animals.

Absence CMR

It is certified that the product **Sweet Almond PV** of our manufacture does not contain any substances listed in regulation 1272/2008 and amendments: commission regulation (CE) n° 790/2009 and n°286/2011.

Absence of allergens certificate

It is hereby certified that the product **Sweet Almond PV** of our manufacture, does not contain any of the allergens listed in the Regulation (EC) No 1223/2009 (annex III).

Food allergen

We hereby certified that the product **Sweet Almond PV** of our manufacture, is free from allergens listed in annex II of Regulation (EU) 1169/2011

Allergens	Yes	No
1. Cereals containing gluten namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat-based glucose syrups including dextrose (b) wheat-based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin		x
2. Crustaceans and products thereof		x
3. Eggs and products thereof		x



4. Fish and products thereof except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or Isinglass used as fining agent in beer and wine		x
5. Peanuts and products thereof		x
6. Soybeans and products thereof, except: (a) fully refined soybean oil and fat (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources (d) plant stanol ester produced from vegetable oil sterols from soybean sources		x
7. Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin (b) lactitol		x
8. Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	x	
9. Celery and products thereof		x
10. Mustard and products thereof		x
11. Sesame seeds and products thereof		x
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers		x
13. Lupin and products thereof		x
14. Molluscs and products thereof		x

The major component of our **Sweet Almond PV** is the Sweet Almond Oil.

The Sweet Almond Oil is directly derived from Almond nuts, which is listed in the allergen list of the annex II of Regulation (EU) 1169/2011, it is advised to labelize on the finished product "contain Almond nuts derivative". Even if highly refined (degummed, neutralized, bleached and deodorized) oils derived from food allergen sources are generally not subject to the enhanced allergen labelling requirements as the refining process has been determined to remove the allergenic protein from the oil.

The very low levels of protein present within highly refined oil are not considered, based on the available science, to pose a risk to the health of individuals with food allergies.

Absence SVHC

We certify the absence of substances identified as SVHC featuring in the "REACH candidate list" published for its product **Sweet Almond PV**.

The "REACH candidate list" is present on ECHA web site at the below link :

Link: http://echa.europa.eu/chem_data/authorisation_process/candidate_list_table_en.asp

Proposition 65

We hereby declare that our **Sweet Almond PV** does not contain chemicals listed in the official list of substances covered by Proposition 65 known to the State to cause cancer or reproductive toxicity –

Link: <https://oehha.ca.gov/proposition-65/proposition-65-list>



NOAEL

Sweet Almond PV meets the Cosmetic European Directive and no-observed-adverse-effect-level (NOAEL) have been reported after a wide use in the cosmetic industry for more than 5 years.

Based on in-vivo uses our **Sweet Almond PV** has been identified non-toxic under normal condition of use.

Absence VOC

We hereby certify that our **Sweet Almond PV** of our manufacture does not contain Volatile Organic Compounds.

Gluten free

We certify that the product **Sweet Almond PV** that we manufacture is Gluten free.

Palm free

We hereby certify that our **Sweet Almond PV** is palm free.

Mycotoxin free

We hereby certify that our **Sweet Almond PV** is Mycotoxin free.

Absence of protein

We hereby certify that our **Sweet Almond PV** does not contain protein

Vegan compliance

We hereby confirm that our **Sweet Almond PV** complies with vegan requirements.

Our **Sweet Almond PV** is not produced from any animal derived ingredients and has not been tested on animals.

Veganism is a way of living which seeks to exclude, as far as is possible and practicable, all forms of exploitation of, and cruelty to, animals for food, clothing or any other purpose.

Global restriction

Europe	No restriction
USA	No restriction
Canada	No restriction
Japan	No restriction
Korea	No restriction
China	No restriction (

06655	甜扁桃 (PRUNUS AMYGDALUS DULCIS) 油	PRUNUS AMYGDALUS DULCIS (SWEET ALMOND) OIL
05417	氢化植物油*	HYDROGENATED VEGETABLE OIL (*Sunflower)
04891	牛油果树 (BUTYROSPERMUM PARKII) 果脂	BUTYROSPERMUM PARKII (SHEA BUTTER)
06029	生育酚 (维生素E)	TOCOPHEROL



This document completes the product technical and safety data sheet. Information contained in this notice are based on our current knowledge and relate to the product in the state in which it is delivered

This certificate does not exempt or prevent the user to test under its own responsibility the material described in the document