

<b>DESCRIPTION</b>	Oil obtained by cold mechanical pressing from organic olive fruit ( <i>Olea europaea</i> ), filtration and refining to eliminate smell and odour. Oil of light to dark yellow color without smell. Natural organic product, free of flavorings, artificial colors, stabilizers or flavors.
<b>INGREDIENTS</b>	Olive Fruit ( <i>Olea europaea</i> )
<b>INCI</b>	Olea Europaea Fruit Oil
<b>CAS#</b>	8001-25-0
<b>EC#</b>	232-277-0
<b>REGULATION</b>	
The product corresponds to the requirements of:	
<ul style="list-style-type: none"> <li>* COSMOS-standard. Standard for natural and organic products.</li> <li>* Regulation (EC) No. 1223/2009 of the European Parliament and of the Council on cosmetic products.</li> <li>* Regulation (EC) No. 1907/2006 of the European Parliament and of the Council on the registration, evaluation, authorization and restriction of chemical substances and preparations (REACH).</li> <li>* Regulation (EU) No. 655/2013 of the Commission laying down common criteria for the justification of claims used in relation to cosmetic products</li> </ul>	
The Q'omer <sup>®</sup> Ingredients are in line with the legal framework of many countries but without prejudice to additional legal provisions that might exist in some other countries.	
<b>PROPERTIES AND APPLICATIONS</b>	
<b>COSMETICS</b>	Fragrance Perfuming Skin conditioning
<b>PHYSICOCHEMICAL</b>	
Acid Value	≤ 1.0 mg KOH /g
Peroxide Value	≤ 5.0 meq / Kg
Refractive Index (20°C)	1.468 – 1.472
Specific Gravity (20°C)	0.910 – 0.913 g/ml
<b>FATTY ACIDS</b>	
C16:0 Palmitic acid	7.5-20.0 %
C16:1 Palmitoleic acid	≤ 4.0 %
C18:0 Stearic acid	≤ 5.0 %
C18:1 Oleic acid	55.0 - 83.0 %
C18:2 Linoleic acid	2.5 - 21.0 %
C18:3 Llinolenic acid	≤ 0.1 %
C20:0 Arachidic acid	≤ 0.6 %
C20:1 Eicosenoic acid	≤ 0.5 %
<b>HANDLING</b>	
<b>Packaging</b>	IBC's net weight 900 kg   25 & 190 kg Metal drums   5, 10 & 25 kg HDPE containers   Consumer packaging (10 ml - 1000 ml) available. Net content and packing method will be specified in the sales contract.
<b>Storage</b>	Store in a cool, dry place in original sealed packaging away from sources of light, heat or air. After use, seal hermetically to avoid oxidation.
<b>Shelf life</b>	The oil has a best use date of 18 months in the original packing.
<b>ADDITIONAL</b>	
Free of allergens: In accordance with Regulation (EU) No1169/2011 on food information provided to the consumer. Substances or products that cause allergies or intolerances (Annex II). Product of purely plant origin and does not get in contact with any animal material during manufacturing, storage and transportation. GMO-free product and, therefore, is not subject to the requirements of Regulation (EC) 1829/2003, or Regulation (EC) 1830/2003. No irradiated materials are used, nor has the product itself been irradiated.	