

AVOCADO OIL (REFINED) MATERIAL SAFETY DATA SHEET

1. Identification of Product and Supplier

Product Name: Avocado Oil Refined

Supplier:

G. Baldwin & Co.
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LONDON, ENGLAND. SE17 1RW.
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2 - Composition and information on ingredients:

The product does not belong to any list of substances supposedly hazardous to human or animal health according to EU guideline 548/67 and further amendments, nor to those having recognised exposition limits.

Inci Name: Persea Gratissima (Avocado) Oil
CAS Number: 8024-32-6
Einesc Number: N/A

Chemical composition: Persea (Avocado) Oil is the fixed oil obtained by pressing the behydrated sliced flesh of the *Persea gratissima*. The Oil is then fully refined through a bleaching and deodorising stage.

3 - Hazards identification:

Non hazardous

4 - First aid measures:

Skin contact: wash with water and soap

Eye contact: flush with water

Ingestion: edible, food grade oil – no known allergens.

5 - Fire - Fighting measures:

Extinguishing media: carbon dioxide, foams, inert powder

Extinguishing media to avoid: water

Special exposure hazards: fine oil mists may be hazardous. On extreme long heating at high temperature gaseous components occur of acrolein variety.

Protection against fire: standard

6 - Accidental release measures:

Spillage on soil: Use a solid absorbent and/or wash floors with detergent. May cause slip on floors. If solidified, shovel into containers.

Spillage on water: Since the density of oil is lower than water, it will appear on the surface. The fat can be scraped off the surface. Disposal according to EU / UK regulations.

7 - Handling and storage:

At times oil-soaked materials may spontaneously combust. No special precautions for safety reasons necessary.

8 - Exposure controls and personal protection:

No special personal protective equipment required.
Protective gloves and goggles when handling hot oil.

9 - Physical data and chemical properties:

Form: Liquid at room temperature

Odour: Neutral

Colour: Very pale yellow, clear oily liquid

pH: Neutral

Boiling point: >100 degrees C

Density at 40 °C: 0.910 - 0.920

Hydrosolubility: Insoluble

Liposolubility: Soluble in vegetable oils

10 - Stability and Reactivity:

Conditions to avoid: high temperature near flash point

Materials to avoid: strong oxidising agents

Hazardous decomposition products: acrolein at extreme heating

Hazardous reactions: polymerisation not likely to occur

Shelf Life: Min 12 months when stored in nitrogen flushed containers

11 - Toxicological information:

Non toxic product - pharmaceutical use – food grade

12 - Ecological information:

Readily biodegradable

13 - Disposal considerations:

Residue for disposal: according to local regulations.
Waste packing: observe local regulations.

14 - Transport information:

Not dangerous product
Classification: not classified in RID/ADR/IMDG

15 - Regulatory information:

In compliance with the requirements in the current Cosmetic Directives 67/548
EEC et 1999/45/CE

16 - Other information:

To the best of our knowledge, the information contained in this sheet is correct.
However, we cannot accept responsibility or liability for any consequences arising
from its use.



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