

Product Dossier

Product No / Name: 213121 / Argan oil deodorized organic DE-ÖKO-001

Herewith we certify to the best of our knowledge, based on information provided by our suppliers and based on knowledge of used raw materials and applied production processes

Description: Argan oil is the fixed oil obtained from the kernels of Argania Spinosa (L.) Sapotaceae by expression and deodorization.

Ingredients: 100% Argan Oil

Quality Level: Food, Cosmetic

INCI Name: Argania Spinosa Kernel Oil

CAS No: 223747-87-3 / 299184-75-1

EINECS No:

Monograph: Not sold according to the standards of a monograph

Properties: A light yellow, viscous oil with slight characteristic odour.

Listing status in different countries: Australia (AICS), Canada (DSL), China (IECSC), Europe (EINECS), Japan (CHRIP), Korea (NCIS), New Zealand (NZioC), Philippines (PICCS), Taiwan (CSNN), USA (TSCA)

Besides chemical listing, Argan oil is an important oil for food preparation and consumed as food worldwide.

REACH: Exempt (Annex V, §9)

Manufacturer: Gustav Heess GmbH (for storage, QC and filling)

Site: Mollenbachstrasse 29, 71229 Leonberg, Germany

Main Countries of Origin Seed: Morocco

Oil: Morocco

Botanical Origin: Kernels of Argania Spinosa

Parts used: Endosperm inside the endocarp of the fruits. The nuts used are grown in certified organic extensive plants and are collected in wild collection.

Vegan: Suitable for a vegan diet – absence of ingredients or processing aids of animal origin.

Retest Date:	IBC 6 Months	Metal Drum 18 Months	Plastic Tin 6 Months	
Storage Conditions:	Dry, ambient storage (20°C +/- 5°C) under absence of direct sunlight and off-odours. Cool storage (10°C +/- 5°C) can significantly enhance quality preservation. Freezing should be avoided.			
Packaging:	IBC 900 kg Material HDPE	Drum 190 kg Mild Steel	Canisters 27 kg Material HDPE	

Kosher: 100% vegetal, so suitable for kosher but not certified

Halal: 100% vegetal, so suitable for Halal but not certified

Free from Alcohol: Yes

Preservatives, antioxidants: Organic deodorized argan oil is free from additives. A suitable antioxidant is only added on deliberate request and clearly marked on the cover sheet of the CoA

Allergens: Due to the origin and the processing not to expect.

Food allergens: Annex II of Reg. EU 1169/2011

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	
Crustaceans and products thereof		N	
Eggs and products thereof		N	
Fish and products thereof		N	
Peanuts and products thereof		N	
Soybeans and products thereof		N	
Milk and products thereof (including lactose)		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 illinoensis</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	
Celery and products thereof		N	
Mustard and products thereof		N	
Sesame seeds and products thereof		N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ ."		N	
Lupin and products thereof		N	
Molluscs and products thereof		N	

Other Allergens:

Cosmetic Reg. (EC) 1223/2009 Free of substances listed in annex III of this regulation. Traces of substances listed in annex II as contaminants are below MRL listed in Reg. (EC) 1881/2006 and 396/2005

GMO: (Reg. EC1829/2003 and 1830/2003) Organic deodorized argan oil is GMO-free and is produced from argan nuts growing on trees which have not been modified by genetical engineering

CMR: Organic deodorized argan oil does not contain toxic substances

Microbiological Limits: Organic deodorized argan oil is heated to 175°C. Any microorganisms are inactivated. Due to the absence of moisture in the oil, microorganism cannot develop.

Pesticides, PAH, Dioxins, Aflatoxins:	Complies with maximum residual limits (MRL) for fats and oils set forth <ul style="list-style-type: none"> • Inofficial limit of 10 ppb (re-calculated on argan nuts) as an orientation value for pesticide-free organic agriculture • Attachment to Reg.(EC) 1881/2006 for other contaminants for food and food ingredients • Attachment to German Kontaminanten VO for Aflatoxins
Heavy Metals:	Due to origin and manufacturing process not to expect, MRL according to annex to EU Reg. 1881/2006 applies for Pb with <0,1ppm
Metal Catalysts:	Produced without catalysts
Glycol Ether:	Free of glycol ether
Trans-Fatty Acids:	Target MRL <2 %
Formaldehyde / Formaldehyde Releaser:	Free of formaldehyde or any type of formaldehyde releaser
Lactose, Gluten:	Free of lactose or gluten
Melamine:	Free of melamine
Novel Food:	Suitable for food use, EU Reg. 258 / 97 applies but Argan oil has an approval for food use
Residual Solvent:	Deodorized oil, not extracted, thus free of any residual solvent
VOC:	Free of any VOC classified compound
Nanotechnology:	Not used and no nanomaterials added
Irradiation:	Not treated with ionizing radiation
Animal Testing:	Has not been tested on animals
BSE / TSE:	Organic deodorized argan oil is of vegetable origin, no risk of BSE/TSE. The supply chain of vegetable oils & fats is completely segregated from the supply of animal fat

Nutritional Value: 100 g of oil contains as average:

Energy	3700 kJ / 900 kcal
Fat	100 g
Saturates	20 g
Mono-unsaturates	45 g
Polyunsaturates	35 g
Carbohydrate	0 g
Protein	0 g
Salt	0 g

The nutritional declaration above is an average which is based on calculation from the fatty acid composition. Due to natural variations the nutritional values can differ from above mentioned declaration. Our nutritional declaration has to be considered as a recommendation.