ARGAN OIL SPECIFICATION SHEET

1-General description:

Fatty oil obtained from argan seeds by cold pressed process. "Argan oil, cosmetic use" essential information for the end —user's packing.

2-Composition:

Technical condition of: NF EN ISO 660, NF EN ISO 3656, NF EN ISO 602, NF EN ISO 5509, NF EN ISO 5508.

Names of indices	AND (analytical and normative documentation standard requirements)	Test results
Free acidity	0,20 _ 0,80	0,20
Peroxide value	0,90 _ 3,10	1,3
Water content and volatile matter	0,01 _ 1,0	0,04
Appearance	Very light yellow, clear oils liquid	conforms
PH value	Neutral	conforms
Physical character	Liquid at room temperature	conforms
Sterols composition %	%	%
Cholesterol	0,2<	0,1
Compestrol	1,5<	0,9
Stigmasterol	1,0<	0,2
Stigmasta-8,22-dime-3 b-ol	2,0 _ 6,0	5,3
Spinasterol	34,0 _ 44,0	38,6
Schottemol	44,0 _ 50,0	47,2
Delta 7 Avenasterol	4,0 _ 7,0	5,2

Fatty acid composition	%	%
Pentdecanoic acid	< 0,1	<0,1
Pelmitic acid	11,00 _ 15,00	12,9
Palmitoleic acid	<0,1	0,1
Heptadecanoic acid	<0,1	0,1
Heptadecenoic acid	<0,1	<0,1
Stearic acid	5,00 _ 7,00	5,7
Oleic acid	45,00 _ 49,00	47,02
Linoleic acid	32,00 _ 34,00	32,9
Linolemic acid	<0,1	0,1
Arachidic acid	0,20 _ 0,50	0,3
Gadoleic acid	0,30 _ 0,60	0,4
Myristic	<0,1	0,1
Behanic acid	<0,1	0,1

3- Nutritional information:

Lipids content: 99,9% min

Energy value: 9000kcal/Kg

4- Sécurité sanitaire / Health safety:

lonization: This product did not undergo any ionizing treatment and does not contain any ingredient or additive that was treated by ionization.

GMO position: In accordance with regulation 1829/2003 EC & 1830/2003 EC

Pesticides: Contents in conformity with regulation 396/2005 and its last amendments.

PCB type dioxine: Contents in conformity with regulation 1259/2019 EC.

Heavy metals: contents in conformity with regulation 1881/2006 EC.

Polycyclic aromatic hydrocarbons: Contents in conformity with regulation 835/2011 EC.

Aflatoxins: Contents in conformity with regulation 165/2010 EC. A monitoring plan of the contaminants has been set up to ensure the observance of the EC regulation in force.

5- Storage and packing:

The oil is stored in closed tanks at room temperature, and/or packed in metal drums.

Vegetable oil which crystalizes at a temperature below 10°c.

Packing is protected and identified with the following mentions: denominations of the product, batch number, gross weight, net weight, date of manufacture, and best before date.

6-Conditions of conservation:

The conditions of conservation are optimal when the oil is preserved in a full and closed packing away from light at a temperature below 18°c.

Best before date: 24 months as from the date of manufacture, in the original closed packing and in the recommended conditions. At the best before date, the oil preserves all its nutritional and functional characteristics and is still safe for use.

Its manufacturing process, its conditioning, as well as the applied storage are studied to allow, if necessary, a possible extent of its validity by reanalyzing some of its characteristics.

7-Nomenclature:

INCI Name: Argania Spinosa Kernel oil

Decision 2006/257 EC INCI name: Argania Spinosa oil

INCI Cosing name: Argania Spinosa Kernel oil

N° cas: 223747-87-3/299184-75-1

Custom code: 3304990010

1/12/2019