

AKÖMA™

FROM THE HEART

MATERIAL SAFETY DATA SHEET

1 - Identification of Product and Supplier

Product Name: **Palm Kernel Oil Unrefined Fairly Traded (Food Grade)**
Supplier: **Akoma International (UK) LTD**
Unit 9A Sawley Park
Nottingham Road
Derby
DE21 6AS
Tel: +44 (0) 1332 613 967
Emergency Contact: Mr. Wynn Mensah – Tel: 01332 613 967

2 - Hazards identification:

Non-hazardous if handled and used properly.
No labelling or classification required according to current regulations.

3 - Composition and information on ingredients:

INCI Name: Elaeis Guineensis Kernel Oil
CAS No: N/A
EU No: N/A
Recommended Use: Soaps, ointments, haircare and cooking
Uses advised against: No information available

4 - First aid measures:

Skin contact: Wash off with soap and water.
Eye contact: Wash and rinse with plenty of water.
Ingestion: Not considered dangerous.
Edible quality.
Inhalation: No vapours present at normal temperatures.

5 - Fire - Fighting measures:

Extinguishing media: Carbon dioxide, Foams, Inert powders.
Extinguishing media to avoid: Water.
Special exposure hazards: None expected.
Protection against fire: S tandard measures in line with fire safety regulations.

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 UK/EU environmental Regulations

References to other Sections: Please refer to *Section 8 - Exposure controls/personal protection* for further information on personal precautions
Please refer to *Section 13 - Disposal Considerations* for further information on waste treatment.

7 - Handling and storage:

Handling: Normal working hygiene practices should be employed.
Storage: Store in a cool, dry place.
If molten, store at about 10°C above melting point.

8 - Exposure controls and personal protection:

To keep airborne levels below recommended exposure limits.
If user operations generate dust, fume or mist, use ventilation to keep exposure to airborne contaminants below the exposure limit.

Personal protection:

Safety glasses.
Lab coat.

Personal protection in case of a large spill:

Splash goggles.
Full suit.
Boots.
Gloves.

Suggested protective clothing might not be sufficient; consult a specialist before handling this product.

9 - Physical data and chemical properties:

INCI Name: Elaeis Guineensis Kernel Oil
CAS No: N/A
EINECS No: N/A
Declaration: Vegetable Fat.
Application: Used widely in the food and cosmetic industries.

TYPICAL ANALYTICAL DETAILS:

Appearance: Clear and bright when melted, solid at room temperature.

Colour: white to off white – beige.

Smell: Product specific, free from rancid and foreign smell.

Taste: Product specific, free from rancid and foreign taste.

Colour Lovibond 5.25" Cell:

Red 3.0 max

Yellow 30.0 max

Specific Gravity @ 40°C/Water @ 20°C: 0.899-0.914

Refractive Index @ 40°C: 1.448 -1.452

Melting Point °C: 26 - 30

Free Fatty Acid (% as oleic): < 0.3

Iodine Value: 12 - 21

Peroxide Value (Meq/kg): < 5.0

Saponification Value (mg KOH/g): 230 – 257

Solid Fat content NMR 20°C: 38 – 46%

25°C: 12 – 23%

30°C: 5.0 max%

35°C: 0

TYPICAL NUTRITIONAL DETAILS: FAT: >99.85%

WATER: <0.15%

SATURATED FATTY ACIDS: 71.5 – 98.4%

MONOUNSATURATED FATTY ACIDS: 12.0 – 19.4%

POLYUNSATURATED FATTY ACIDS: 1.0 – 3.7

TRANSFATTY ACIDS: <2.0%

STORAGE: In unopened container away from heat and light. 2-15°C optimum.

SHELF LIFE: Recommended retest after 12 months storage.

We confirm this product is free from allergens according to current regulations, it is non-irradiated, suitable for coeliacs, vegans and vegetarians and is manufactured to GMP standards.

Typical Fatty Acid Composition:

C6:0 Caproic acid:	0 – 0.8
C8:0 Caprylic acid:	2.4 – 6.2
C10:0 Capric acid:	2.6 – 5.0
C12:0 Lauric acid:	45.0 – 55.0
C14:0 Myristic acid:	14.0 – 18.0
C16:0 Palmitic acid:	6.5 – 10.0
C16:1 Palmitoleic acid:	0 – 0.2
C18:0 Stearic acid:	1.0 – 3.0
C18:1 Oleic acid:	12.0 – 19.0
C18:2 Linoleic:	1.0 – 3.5
C18:3 Linolenic:	0 – 0.2
C20:0 Arachidic acid:	0 – 0.2
C20:1 Gadoleic acid:	0 – 0.2
C22:0 Behenic acid:	0 – 0.2

10 - Stability and Reactivity:

Conditions to avoid: High temperature near flash point.

Materials to avoid: Strong acids and oxidizing agents.

Hazardous decomposition products: Not expected.

Hazardous reactions: Polymerisation likely to occur.

11 - Toxicological information:

Non-toxic product – pharmaceutical and cosmetic use – food grade.

12 - Ecological information:

Readily biodegradable.

13 - Disposal considerations:

Dispose of according to local and national regulations.

14 - Transport information:

No special requirements and no restrictions on transportation by land, sea or air.

Not classified as hazardous.

15 - Regulatory information:

Safety, health and environmental regulations/legislation specific for the substance or mixture

U Directives	Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18th Dec 2006 Concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency, amending Directive 199/45/EC and repealing Council Regulation Council Regulation (EEC) No793/93 and Commission Regulation (EC) No 1488/94 as well as Council Directive 76/769/EEC and Commission Directives 91/155/EEC, 93/67/EEC, and 93/105/EEC and 2000/21/EC including amendments.
Statutory Instruments	The Chemicals (Hazard Information and Packaging for Supply Regulations 2009 (S.I. 2009 No 716).
Approved Code of Practice	Classification and Labelling of Substances and Preparations Dangerous for Supply. Safety Data Sheets for Substances and Preparations
Guidance Notes	Workplace Exposure Limits EH40. CHIP for everyone HSG 108.

Chemical safety assessment

An assessment has not been executed as this is not a hazardous material according to article 31 of REACH 1907/2006.

16 - Other information:

Training instructions: Refer to possible hazard before use of this product.

Q.C. REQUIREMENTS

In-line with general product specification. Always satisfy suitability for specific application.

The data provided in this material safety data sheet is meant to represent typical data/analysis for this product and is correct to the best of our knowledge. The data was obtained from current and reliable sources, but is supplied without warranty, expressed or implied, regarding its' correctness or accuracy. It is the user's responsibility to determine safe conditions for the use of this product, and to assume liability for loss, injury, damage or expense arising from improper use of this product. The information provided does not constitute a contract to supply to any specification, or for any given application, and buyers should seek to verify their requirements and product use.

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Akoma International (UK) LTD

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Nottingham Road
Derby
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Tel: +44 (0) 1332 613 967

E-mail: support@akoma.zendesk.com

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