Guidance on safe use

This document is prepared as a communication tool to inform downstream users regarding the status of this substance under REACH and CLP, some of its intrinsic properties, as well as to communicate the guidance on safe use. An extended Safety Data Sheet (SDS) is not required for this substance according to Article 31 of Regulation (EC) 1907/2006 (REACH). Consequently, the format and content of this document is outside the scope of SDS as specified in Commission Regulation (EU) 453/2010, amending Regulation (EC) 1907/2006.

IDENTIFICATION OF THE SUBSTANCE/MIXTURE AND OF THE COMPANY/UNDERTAKING

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Refined Organic Shea Butter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Substance name</td>
<td>Glycerides, C16–18 and C18-unsatd.</td>
</tr>
<tr>
<td>EC No</td>
<td>293-515-7</td>
</tr>
<tr>
<td>CAS No</td>
<td>91080-23-8</td>
</tr>
</tbody>
</table>

REACH status

This substance is exempted from Registration according to the following provisions: - Uses in food and feedingstuffs: Article 2(5)b of Regulation (EC) 1907/2006 - Uses in non-food and non-feed: Article 2(7)a of Regulation (EC) No 1907/2006 (amended by Commission Regulation (EC) 987/2008): substances included in Annex IV, as sufficient information is known about these substances that they are considered to cause minimum risk because of their intrinsic properties.

Relevant identified uses of the substance or mixture and uses advised against

Relevant identified uses

As food ingredient and feed material, as intermediates for the manufacturing of various products, e.g. emulsifiers and biodiesel, and as constituents in mixtures, e.g. additive carrier and candles.

Uses advised against

None

Supplier

Cargill BV, Zaanlandse Olieraffinaderij
Kalf 11
1509 AA Zaandam
The Netherlands

HAZARDS IDENTIFICATION

This substance is not considered hazardous. It does not meet the criteria for classification according to Dangerous Substances Directive 67/548/EEC and Regulation (EC) 1272/2008 on Classification, Labelling and Packaging of Substances and Mixtures.
COMPOSITION /INFORMATION ON INGREDIENTS

Composition information on ingredients
Glycerides, C16-18 and C18-unsatd., is a UVCB substance composed predominantly of trialkylglycerides (a glycerol backbone esterified to three fatty acid chains) showing a variation in distribution of carbon chain length of saturated C16-18 as well as unsaturated C18 fatty acids. Other constituents are mono- and di-alkylglycerides, fatty acids, and minor components that are inherently part of the vegetable oil composition.

FIRST AID MEASURES
Eye contact
Flushing with drinking water is recommended if irritation (temporary redness) occurs.

Skin Contact
No particular first aid measures are generally required.

Ingestion and Inhalation
No particular first aid measures are generally required. Immediate medical attention is normally not needed.

FIREFIGHTING MEASURES
Suitable extinguishing media
CO₂, sand or extinguishing powder.

Unsuitable extinguishing media
Water

Advice for firefighters
Self-contained breathing apparatus and full protective clothing must be worn in case of fire.

ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures
Particular danger of slipping on leaked or spilled product. Safety glasses should be worn if eye contact can be expected.

Environmental precautions
Do not allow product to reach soil, sewage systems or any water course

Methods and material for containment and cleaning up
Use dry spill kit material or sand to collect spilled product, then place in container for waste.
HANDLING AND STORAGE

Recommended handling practices
No special precautions are necessary beyond normal good hygiene practices.

Conditions for safe storage
Liquid-proof separation areas around storage tanks are recommended to avoid leakage into environment.

Recommended storage temperature
Liquid oils: max 30°C Fats: ca 10-15°C above the melting point of the product.

EXPOSURE CONTROLS/PERSOAL PROTECTION

Use suitable personal protection measures when handling hot products. Use appropriate safety glasses in the workplace when exposure to eyes can be expected to occur. If the substance is used for frying purposes, ensure the operation is carried out in open area and/or in area with proper ventilation.

Always observe good personal hygiene measures, such as washing hands after handling the product and before eating and drinking. Routinely wash work clothing and protective equipment to remove contaminants.

PHYSICAL AND CHEMICAL PROPERTIES

<table>
<thead>
<tr>
<th>Property</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appearance (liquid oils or molten fats)</td>
<td>Yellow to amber</td>
</tr>
<tr>
<td>Appearance (solid fats)</td>
<td>Off-white/yellowish</td>
</tr>
<tr>
<td>Appearance (olive oils)</td>
<td>Green-Yellow</td>
</tr>
<tr>
<td>Odour</td>
<td>Neutral, nutty, typical</td>
</tr>
<tr>
<td>Melting point (solid fats)</td>
<td>33 - 55°C</td>
</tr>
<tr>
<td>Freezing point (liquid oils)</td>
<td>ca. -38°C</td>
</tr>
<tr>
<td>Boiling Point</td>
<td>≥ 390°C</td>
</tr>
<tr>
<td>Flash point (refined oils)</td>
<td>≥300°C</td>
</tr>
<tr>
<td>Flammability (solid fats)</td>
<td>Not flammable</td>
</tr>
<tr>
<td>Vapour pressure</td>
<td>&lt;1.33x10^-8 Pa (&lt;1.00x10^-10 ) mmHg at 20°C</td>
</tr>
<tr>
<td>Relative density</td>
<td>0.92 – 0.95 à 20°C</td>
</tr>
<tr>
<td>Water solubility</td>
<td>Insoluble</td>
</tr>
<tr>
<td>Explosive properties</td>
<td>Not explosive</td>
</tr>
<tr>
<td>Oxidising properties</td>
<td>Not expected to be oxidizing.</td>
</tr>
<tr>
<td>Auto-ignition temperature</td>
<td>Not auto flammable</td>
</tr>
<tr>
<td>Viscosity (liquid oils)</td>
<td>50 – 65 mPa.s at 20°C</td>
</tr>
</tbody>
</table>

STABILITY AND REACTIVITY

Chemical stability and reactivity
This substance is stable and not reactive under normal and foreseeable handling and use conditions.

Possibility of hazardous reactions
Acrolein formation occurs by heating the substance under atmospheric pressure at temperatures over 270°C.
TOXICOLOGICAL INFORMATION
This substance has a long history of safe use in wide range of nutritional applications (food and feed) as well as in cosmetics and other industrial applications. It is not expected to induce germ cell mutagenicity, carcinogenicity and reproductive toxicity.

Skin corrosion/irritation
Not irritating

Serious eye damage/irritation
Minimally irritating

Skin sensitizing
Not sensitizing

ECOLOGICAL INFORMATION
This substance is readily biodegradable. As such, this substance is not expected to bio-accumulate in aquatic and terrestrial organisms.

Water hazard class (WKG)
WGK (German regulation):
– nwg - non-hazardous to water - for oils intended for food and feed application.
– awg - deemed hazardous to water in general - for oils intended for technical application.

DISPOSAL CONSIDERATIONS
Do not discharge into drains (sewage system), water courses or onto the ground. May absorb in dry spill kit or sand and then dispose in licensed special waste site. Incineration in approved installations. European Waste Codes for unused substance: 02 03 04

TRANSPORTATION INFORMATION
This substance is not considered hazardous for transport under ADR/RID, IMDG, IATA.

OTHER INFORMATION
Disclaimer:
The information contained herein is believed to be true and accurate. However, all statements, recommendations or suggestions are made without any guarantee, representation or warranty, express or implied, on our part. Therefore, no warranty is made or to be implied that the information set out in this document is accurate or complete, and we accordingly exclude all liability in connection with the use of this information or the products referred to herein. All such risks are assumed by the purchaser/user. For the avoidance of doubt, however, nothing in this document excludes or limits our liability for death or personal injury caused by our negligence or for fraudulent misrepresentation.