



Product Code	K0313
Product Name	Olive EP Oil, Refined
Alcohol Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is free of Alcohol.
Animal Testing	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) has not been Animal Tested for cosmetic purposes by or on behalf of the company, nor has any of its component parts named in the International Cosmetic Ingredient Dictionary & Handbook (11th Edition), 31st December 1990.
BSE/TSE Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is not derived from Animal Origin, therefore a BSE/TSE statement is not applicable.
Calif Proposition 65	O&3 can confirm to their best of their knowledge that Olive EP/BP Oil, Refined (Food Grade) does not contain any contaminants or bi-products known to the State of California that may cause cancer or reproductive toxicity as listed under proposition 65 State Drinking Water & Toxic Enforcement Act.
CAS Number	8001-25-0
Chloramphenicol Residue	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is free from Chloramphenicol residues.
CITES Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is not endangered & therefore not applicable for CITES certification.
Classification, Labelling & Packaging (CLP)	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) complies with Regulation (EC) no 1272/2008; classification, labelling & packaging of substances and mixtures (CLP).
CMR Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is not classified as carcinogenic, mutagenic or toxic according to regulation 1272/2008.
Cosmetic Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is suitable for cosmetic application. It is not included in the list of substances prohibited in cosmetic products. Neither does it contain parabens, restricted preservatives, colorants or UV filters (Annex II - VI of EU Regulation 1223/2009).
Customs Tariff Code	1509 90 00
EINCS Number	232-277-0
Ethylene Oxide Status	O&3 can confirm that Ethylene Oxide is not being used in production process of Olive EP/BP Oil, Refined (Food Grade).
Food Status	O&3 can confirm that Olive EP Oil, Refined is suitable for food application, only when the appropriate quantity/dilution is used. This material complies with European Food Regulations (i.e. 2023/915). Please note, if you intend on using this product as a food ingredient we insist you email our Technical Team before doing so for our opinion on the dilution applied to your finished product.
Functionality	Anti-Aging, Easily-Absorbed, Emollient, Moisturising & Hydrating, Skin Tightening
Gluten Free	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is not derived from, neither does it contain any Gluten ingredients.
Gluten Free Statement	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is not derived from, neither does it contain any Gluten ingredients.
GMO (IP) Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is not derived/produced from a raw material that has been genetically modified.
HACCP & GMP Statement	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) has been produced under Good Manufacturing Practices (GMP) and a HACCP system. O&3 is BRC certified.
Hair Benefits	Refined Olive EP Oil can be used in hair care products for its nourishing and conditioning properties. The oil's moisturising properties can help hydrate and soften the hair, reducing frizz and promoting smoother strands. It can be added to hair oils, serums, or leave-in treatments to provide nourishment and enhance the overall health and appearance of the hair.
Halal	O&3 can confirm this product is not Halal certified, however it does not contain any animal derived product or ingredient, hence it is HALAL applicable.

The attached information is considered to be correct. Please be aware that detail can change and we encourage clients to update their technical records regularly via www.oand3.com/products/.

The information is not and should not be considered a guarantee or warranty, or a part of our contractual or other legal obligations. It is the ultimate responsibility of the client to pre-approve & assess the safety and suitability of the listed ingredient before use in any final formulations. We encourage carrying out additional tests if necessary. The information is not to be disclosed to others, reproduced or transmitted in whole or in part without permission from O&3.



INCI Listing	Olea Europaea Fruit Oil
Irradiation Status	O&3 can confirm that Olive EP Oil, Refined (Food Grade) has not been irradiated at any stage of production.
Karanal Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is free from Karanal.
Key Essential Fatty Acid Compounds	Palmitic Acid, Oleic Acid
Kosher	O&3 can confirm that Olive EP Oil, Refined (Food Grade) is not Kosher Certified.
Leaping Bunny	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) complies with the criteria of the Humane Cosmetics Standard & has not been tested or re-tested on animals for cosmetic purposes by or on behalf of O&3.
Manufacturing Method	Refined
Methyl Salicylate Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is free from Methyl Salicylate.
Microbiological & PAH Status & Heavy Metals & Pesticides	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) does not have a micro specification because the product was sterilized in the production process. We can confirm that there is no detectable amounts of pesticides. It is produced from natural raw material and complies within the limits of the oil-related requirements of European Regulation 2023/915 regarding heavy metals, dioxins, dioxin-like PCBs, Benzo-a-pyrene & PAH.
Mycotoxins Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is compliant with the requirements of the Regulation (EC) N° 2023/915. We can confirm this product is free from: Aflatoxins, Ergot alkaloids, Patulin, Alternaria toxins, Ochratoxin A, Fusarium toxins.
Nagoya Protocol	O&3 can confirm that this material does not fall into the scope of EU ABS Regulation (EU) No 511/2014 (also known as the Nagoya Protocol).
Nanomaterials Status	O&3 can confirm with reference to Olive EP/BP Oil, Refined (Food Grade) that no Nanomaterials were added at any stage of the manufacturing/production process, in accordance with EU Cosmetics Regulation.
Organic	Not applicable to this grade of product. Organic versions are available on request, please see our Organic category.
Origin Statement	O&3 can confirm that Olive EP Oil, Refined Origin is Spain.
Palm Status	O&3 can confirm that palm oil has not been used in the process of manufacturing Olive EP/BP Oil, Refined (Food Grade).
Parabens Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is free from Parabens.
Product Page Intro	Introducing Olive EP Oil, Refined - We provide an extensive selection of olive oils, so make sure to explore our range and inform us of your preferences. For generations, people from the Mediterranean have been using it directly on their skin to provide the necessary moisture for their sun-kissed skin. It serves as an excellent ingredient in skincare formulations or can be used on its own. However, when applied solo, it may leave the skin slightly oily, so we suggest incorporating it into skincare blends. As well as its rich fatty acid composition, olive oil contains three key antioxidants that contribute to the maintenance of skin and hair health, leaving them smooth and strong. Whether you seek transformation through skincare or haircare, request a quotation or order a sample, and embrace the essence of nature within your formulations!
Product Status	Pure & Natural.
Pyrrrolizidine Alkaloids Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is free from any Pyrrrolizidine Alkaloids.

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REACH Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) supplied is exempt as per Annex IV & V according to EU regulations 1907/2006. This product is not chemically modified, it comes under derogation pursuant to EU regulation 987/2008, Annex II, #9. Hence registration is not required for this product. We can also confirm that none of the substances on the SVHC candidate list can be verified in a concentration of >0.1% in our product.
Residual Solvents	O&3 can confirm that no solvents or preservatives were used in the production of Olive EP/BP Oil, Refined (Food Grade).
Skin Benefits	Refined Olive EP Oil is known for its versatile culinary applications. It can be used for cooking, flavoring, dressing, marinades, and sautéing, adding richness and depth to various dishes. The oil's mild flavor and golden color make it a popular choice in Mediterranean cuisine and other culinary creations. Refined Olive EP Oil is also known for its potential health benefits when consumed as part of a balanced diet.
SVHC (Substances of Very High Concern) & Impurities Status	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is free from of SVHC and any impurities.
Vegan	O&3 can confirm that Olive EP/BP Oil, Refined (Food Grade) is suitable for Vegans.

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