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| Product Code | K0315 |
| Product Name | Olive Extra Virgin Oil, Cold Pressed |
| Alcohol Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is free of Alcohol. |
| Animal Testing | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed 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 Extra Virgin Oil, Cold Pressed 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 Extra Virgin Oil, Cold Pressed 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 Extra Virgin Oil, Cold Pressed is free from Chloramphenicol residues. |
| CITES Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is not endangered & therefore not applicable for CITES certification. |
| Classification, Labelling & Packaging (CLP) | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed complies with Regulation (EC) no 1272/2008; classification, labelling & packaging of substances and mixtures (CLP). |
| CMR Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is not classified as carcinogenic, mutagenic or toxic according to regulation 1272/2008. |
| Cosmetic Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed 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 | 1509200090 |
| EINCS Number | 232-277-0 |
| Ethylene Oxide Status | O&3 can confirm that Ethylene Oxide is not being used in production process of Olive Extra Virgin Oil, Cold Pressed. |
| Food Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is suitable for food application, only when the appropriate quantity/dilution is used. This material complies with European Food Regulations (i.e. 2023/915 & 2568/91). 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 Extra Virgin Oil, Cold Pressed is not derived from, neither does it contain any Gluten ingredients. |
| Gluten Free Statement | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is not derived from, neither does it contain any Gluten ingredients. |
| GMO (IP) Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is not derived/produced from a raw material that has been genetically modified. |
| HACCP & GMP Statement | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed has been produced under Good Manufacturing Practices (GMP) and a HACCP system. O&3 is BRC certified. |
| Hair Benefits | Cold Pressed Extra Virgin Olive 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. |

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.



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| 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. |
| INCI Listing | Olea Europaea Fruit Oil |
| Irradiation Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed has not been irradiated at any stage of production. |
| Karanal Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is free from Karanal. |
| Key Essential Fatty Acid Compounds | Linoleic Acid,Oleic Acid,Palmitic Acid |
| Kosher | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is not Kosher Certified. |
| Leaping Bunny | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed 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 | Cold Pressed |
| Methyl Salicylate Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is free from Methyl Salicylate. |
| Microbiological & PAH Status & Heavy Metals & Pesticides | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed 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 Extra Virgin Oil, Cold Pressed 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 Extra Virgin Oil, Cold Pressed 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 Extra Virgin Oil, Cold Pressed Origin is Spain. |
| Palm Status | O&3 can confirm that palm oil has not been used in the process of manufacturing Olive Extra Virgin Oil, Cold Pressed. |
| Parabens Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is free from Parabens. |
| Product Page Intro | Introducing Olive Extra Virgin Oil, Cold Pressed, with a storied history dating back to ancient civilisations, such as the Greeks and Romans, who revered it for its health benefits and culinary uses. This unrefined oil is produced by pressing olives without the use of heat or chemicals, preserving its natural properties. Its high content of oleic acid makes it a heart-healthy choice, as it can help reduce the risk of cardiovascular diseases. Furthermore, the oil is a rich source of vitamin E, an antioxidant that protects cells from damage, and vitamin K, vital for bone health and blood clotting. Its high smoke point also makes it suitable for various cooking techniques, from sautéing to roasting, while its rich, silky texture elevates baked goods. Embark upon a journey with Olive Extra Virgin Oil, Cold Pressed today! Infuse your creations with this exceptional ingredient. |
| Product Status | Pure & Natural. |
| Pyrrrolizidine Alkaloids Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is free from any Pyrrrolizidine Alkaloids. |

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| REACH Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed 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 Extra Virgin Oil, Cold Pressed. |
| Skin Benefits | Cold Pressed Extra Virgin Olive Oil is known for its exceptional flavor and health benefits. It is commonly used in culinary applications, such as flavoring, dressings, dips, and drizzling over dishes. The oil's robust aroma, vibrant green color, and rich taste make it a signature ingredient in Mediterranean cuisine and a staple in a healthy and balanced diet. Cold Pressed Extra Virgin Olive Oil is also recognised for its antioxidant properties and potential cardiovascular benefits when consumed as part of a Mediterranean-inspired lifestyle. |
| SVHC (Substances of Very High Concern) & Impurities Status | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is free from of SVHC and any impurities. |
| Vegan | O&3 can confirm that Olive Extra Virgin Oil, Cold Pressed is suitable for Vegans. |

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