Product Specification

azelis VIGON

Product Name: AVOCADO OIL

Vigon Code: 507697

CAS Number: 8024-32-6

FEMA Number: N/A

Characteristic:

Iodine Value Odor Peroxide Value (mmol/l) Refractive Index (@20c) Relative Density @20°c Saponification Value Color/appearance

 Specification:

 75.00
 95.00

 ALMOST ODORLESS.

 0.00
 10.00

 1.4680
 1.4760

 0.9100
 0.9150

 187.00
 197.00

 CLEAR, LIGHT YELLOW LIQUID.

Additional Product Information:

Flash Point: >200 °F

Shelf Life: 36 Months

Storage Conditions: Stable when stored in its original package, tightly sealed in a cool (46-90°F) and dry location out of direct heat and light.

Effective Date: June 2, 2022

Printed Date: July 18, 2024



507697 AVOCADO OIL

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1. IDENTIFICATION Product Description: AVOCADO OIL 8024-32-6 CAS# **FEMA Number** N/A Other means of identification Vigon Item # 507697 Recommended use Concentrated aromatic ingredient which may be used fragrance compounds according to legal and IFRA guidelines. Cosmetic material for FDA regulated product use. **Recommended restrictions** For Manufacturing Use Only Company 24 Hour Emergency Response Information INFOTRAC (ACCT# 78928); Vigon International, Inc. 1-800-535-5053 WITHIN THE U.S.A. 127 Airport Road 1-352-323-3500 OUTSIDE THE U.S.A. E. Stroudsburg, PA 18301 For information call: 570-476-6300 Web Site: www.vigon.com Manufacturer/Importer/Supplier/Distributor information Manufacturer Vigon International, Inc. Company name Address 127 Airport Road E. Stroudsburg, PA 18301 United States Telephone For information call: 570-476-6300 Website www.vigon.com E-mail regulatory@vigon.com **INFOTRAC** Emergency phone number (ACCT# 78928); 1-800-535-5053 WITHIN THE U.S.A. 1-352-323-3500 OUTSIDE THE U.S.A. 2. HAZARD(S) IDENTIFICATION Physical hazards Not classified

r nysicai nazarus	Not classified.
Health hazards	Not classified.
Environmental hazards	Not classified.
Label elements	
Hazard symbol	None.
Signal word	None.
Hazard statement	The substance does not meet the criteria for classification.
Precautionary statement	
Prevention	Observe good industrial hygiene practices.
Response	Wash hands after handling.
Storage	Store away from incompatible materials.



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Disposal	Dispose of waste and residues in accordance with local authority requirements.
Hazard(s) not otherwise classified (HNOC)	None known.
Supplemental information	100% of the substance consists of component(s) of unknown acute oral toxicity. 100% of the substance consists of component(s) of unknown acute dermal toxicity. 100% of the substance consists of component(s) of unknown acute inhalation toxicity. 100% of the substance consists of component(s) of unknown acute inhalation toxicity. 100% of the substance consists of component(s) of unknown long-term hazards to the aquatic environment.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Substances			
Chemical name	Common name and synonyms	CAS number	%
AVOCADO OIL		8024-32-6	100
4. FIRST-AID MEASURES			
Inhalation	If breathing is difficult, remove to fresh air and keep at rest in a position comfortable for breathing. For breathing difficulties, oxygen may be necessary. Call a physician if symptoms develop or persist.		
Skin contact	Take off immediately all contaminated clothing. Get medical attention if irritation develops and persists. Wash skin thoroughly with soap and water for several minutes.		
Eye contact	Remove contact lenses, if present and easy to do. Get medical attention if irritation develops and persists. Promptly wash eyes with plenty of water while lifting the eye lids.		
Ingestion	Call a physician or poison control center imn the person is conscious). Do not induce vom so that stomach vomit doesn't enter the lung	iting. If vomiting occurs, the hea	
Most important symptoms/effects, acute and delayed	Direct contact with eyes may cause tempora	ry irritation.	
Indication of immediate medical attention and special treatment needed	Not available.		
General information	Ensure that medical personnel are aware of protect themselves. Show this safety data sh		-

5. FIRE-FIGHTING MEASURES

Suitable extinguishing media	Water spray, fog, CO2, dry chemical, or alcohol resistant foam.
Unsuitable extinguishing media	Do not use a solid water stream as it may scatter and spread fire.
Specific hazards arising from the chemical	Fire may produce irritating, corrosive and/or toxic gases.
Special protective equipment and precautions for firefighters	Firefighters must use standard protective equipment including flame retardant coat, helmet with face shield, gloves, rubber boots, and in enclosed spaces, SCBA. Structural firefighters protective clothing will only provide limited protection. Wear self-contained breathing apparatus with a full facepiece operated in the positive pressure demand mode when fighting fires.



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Fire fighting equipment/instructions	In case of fire and/or explosion do not breathe fumes. Use standard firefighting procedures and consider the hazards of other involved materials. Move containers from fire area if you can do so without risk. Water runoff can cause environmental damage. Ventilate closed spaces before entering them. Keep run-off water out of sewers and water sources. Dike for water control.
Specific methods	Use water spray to cool unopened containers.
General fire hazards	Static charges generated by emptying package in or near flammable vapor may cause flash fire.

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures Methods and materials for	Eliminate all sources of ignition. Avoid contact with skin or inhalation of spillage, dust or vapor. Keep unnecessary personnel away. Do not touch damaged containers or spilled material unless wearing appropriate protective clothing. Ventilate closed spaces before entering them. Collect and dispose of spillage as indicated in section 13 of the SDS.
containment and cleaning up	Absorb with inert absorbent such as dry clay, sand or diatomaceous earth, commercial sorbents, or recover using pumps.
	The product is immiscible with water and will spread on the water surface.
	Stop the flow of material, if this is without risk. Dike the spilled material, where this is possible.
	Never return spills in original containers for re-use. This material and its container must be disposed of as hazardous waste. Eliminate all ignition sources (no smoking, flares, sparks or flames in immediate area). Prevent product from entering drains.
	Large Spills: Stop the flow of material, if this is without risk. Dike the spilled material, where this is possible. Cover with plastic sheet to prevent spreading. Absorb in vermiculite, dry sand or earth and place into containers.
	Small Spills: Wipe up with absorbent material (e.g. cloth, fleece). Clean surface thoroughly to remove residual contamination.
Environmental precautions	Retain and dispose of contaminated wash water. Avoid release to the environment. Contact local authorities in case of spillage to drain/aquatic environment. Prevent further leakage or spillage if safe to do so. Do not contaminate water.

7. HANDLING AND STORAGE

	Do not handle or store near an open flame, heat or other sources of ignition. Take precautionary measures against static discharges. All equipment used when handling the product must be grounded. Avoid breathing vapor. Avoid contact with eyes, skin, and clothing. Avoid prolonged exposure. Wash thoroughly after handling.
Conditions for safe storage, including any incompatibilities	Keep container closed. Handle containers with care. Open slowly in order to control possible pressure release. Store in a cool, well-ventilated area.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Occupational exposure limits	This substance has no PEL, TLV, or other recommended exposure limit.
Biological limit values	No biological exposure limits noted for the ingredient(s).
Appropriate engineering controls	Use explosion-proof ventilation equipment to stay below exposure limits. Adequate ventilation should be provided so that exposure limits are not exceeded.



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Individual protection measures, such as personal protective equipment

Eye/face protection	Wear safety glasses with side shields (or goggles).		
Skin protection Hand protection	Chemical resistant gloves.		
Other	Wear suitable protective clothing.		
Respiratory protection	Respiratory protection not required. If ventilation is insufficient, suitable respiratory protection must be provided.		
Thermal hazards	Wear appropriate thermal protective clothing, when necessary.		
General hygiene considerations	Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking. Routinely wash work clothing and protective equipment to remove contaminants.		

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance	Refer to Spec Sheet
Physical state	Liquid.
Form	Liquid.
Color	Refer to Spec Sheet
Odor	Characteristic.
Odor threshold	Not available.
рН	Not available.
Melting point/freezing point	Not available.
Initial boiling point and boiling range	> 212 °F (> 100 °C)
Flash point	> 200.0 °F (> 93.3 °C) Closed Cup
Evaporation rate	Not available.
Flammability (solid, gas)	Not applicable.
Upper/lower flammability or explo	sive limits
Flammability limit - lower (%)	Not available.
Flammability limit - upper (%)	Not available.
Explosive limit - lower (%)	Not available.
Explosive limit - upper (%)	Not available.
Vapor pressure	Not available.
Vapor density	Not available.
Relative density	Not available.
Solubility(ies)	
Solubility (water)	Insoluble
Partition coefficient (n-octanol/water)	Not available.
Auto-ignition temperature	Not available.



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Decomposition temperature	Not available.
Viscosity	Not available.
Other information	
Explosive properties	Not explosive.
Molecular formula	Not applicable
Oxidizing properties	Not oxidizing.
Specific gravity	0.92 at 20 °C

10. STABILITY AND REACTIVITY

Reactivity	The product is stable and non-reactive under normal conditions of use, storage and transport.
Chemical stability	Material is stable under normal conditions.
Possibility of hazardous reactions	No dangerous reaction known under conditions of normal use.
Conditions to avoid	Avoid temperatures exceeding the flash point. Contact with incompatible materials.
Incompatible materials	Strong oxidizing agents.
Hazardous decomposition products	No hazardous decomposition products if stored and handled as indicated.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure

Inhalation	Knowledge about health hazard is incomplete.
Skin contact	Knowledge about health hazard is incomplete.
Eye contact	Knowledge about health hazard is incomplete.
Ingestion	Knowledge about health hazard is incomplete.
Symptoms related to the physical, chemical and toxicological characteristics	Direct contact with eyes may cause temporary irritation.
Information on toxicological effects	
Acute toxicity	Not known.
Skin corrosion/irritation	Due to partial or complete lack of data the classification is not possible.
Serious eye damage/eye irritation	Due to partial or complete lack of data the classification is not possible.
Respiratory or skin sensitization	
Respiratory sensitization	Due to partial or complete lack of data the classification is not possible.
Skin sensitization	Due to partial or complete lack of data the classification is not possible.
Germ cell mutagenicity	Due to partial or complete lack of data the classification is not possible.
Carcinogenicity	Due to partial or complete lack of data the classification is not possible.
IARC Monographs. Overall Ev Not listed.	aluation of Carcinogenicity

OSHA Specifically Regulated Substances (29 CFR 1910.1001-1053)

Not listed.



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US. National Toxicology Program (NTP) Report on Carcinogens	
Not listed.	

Reproductive toxicity	Due to partial or complete lack of data the classification is not possible.
Specific target organ toxicity - single exposure	Due to partial or complete lack of data the classification is not possible.
Specific target organ toxicity - repeated exposure	Due to partial or complete lack of data the classification is not possible.
Aspiration hazard	Due to partial or complete lack of data the classification is not possible.
12. ECOLOGICAL INFORM	ATION
12. ECOLOGICAL INFORM	ATION The product is not classified as environmentally hazardous. However, this does not exclude the possibility that large or frequent spills can have a harmful or damaging effect on the environment.
	The product is not classified as environmentally hazardous. However, this does not exclude the
Ecotoxicity	The product is not classified as environmentally hazardous. However, this does not exclude the possibility that large or frequent spills can have a harmful or damaging effect on the environment.

No other adverse environmental effects (e.g. ozone depletion, photochemical ozone creation potential, endocrine disruption, global warming potential) are expected from this component.

13. DISPOSAL CONSIDERATIONS

Other adverse effects

Disposal instructions	Do not discharge into drains, water courses or onto the ground. Do not allow this material to drain into sewers/water supplies. Do not contaminate ponds, waterways or ditches with chemical or used container. Dispose of contents/container in accordance with local/regional/national/international regulations.
Local disposal regulations	Dispose in accordance with all applicable regulations.
Hazardous waste code	Not established.
Waste from residues / unused products	Empty containers or liners may retain some product residues. This material and its container must be disposed of in a safe manner (see: Disposal instructions).
Contaminated packaging	Since emptied containers may retain product residue, follow label warnings even after container is emptied. Empty containers should be taken to an approved waste handling site for recycling or disposal.

14. TRANSPORT INFORMATION

ADN

Not regulated as dangerous goods.

ADR

Not regulated as dangerous goods.

RID

Not regulated as dangerous goods.

DOT

BULK

Not regulated as dangerous goods.



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DOT

NON-BULK

Not regulated as dangerous goods.

IATA

Not regulated as dangerous goods.

IMDG

Not regulated as dangerous goods.

15. REGULATORY INFORMATION

US federal regulations

Toxic Substances Control Act (TSCA)

TSCA Section 12(b) Export Notification (40 CFR 707, Subpt. D)

Not regulated.

CERCLA Hazardous Substance List (40 CFR 302.4)

Not listed.

SARA 304 Emergency release notification

Not regulated.

OSHA Specifically Regulated Substances (29 CFR 1910.1001-1053)

Not listed.

Superfund Amendments and Reauthorization Act of 1986 (SARA)

SARA 302 Extremely hazardous substance

Not listed.

SARA 311/312 Hazardous No chemical

SARA 313 (TRI reporting) Not regulated.

Other federal regulations

Clean Air Act (CAA) Section 112 Hazardous Air Pollutants (HAPs) List

Not regulated.

Clean Air Act (CAA) Section 112(r) Accidental Release Prevention (40 CFR 68.130)

Not regulated.

Safe Drinking Water Act Not regulated. (SDWA)

16. OTHER INFORMATION, INCLUDING DATE OF PREPARATION OR LAST REVISION

04-25-2017
06-19-2020
02
Health: 1
Flammability: 1
Physical hazard: 0



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Disclaimer

Vigon International, Inc. cannot anticipate all conditions under which this information and its product, or the products of other manufacturers in combination with its product, may be used. It is the user's responsibility to ensure safe conditions for handling, storage and disposal of the product, and to assume liability for loss, injury, damage or expense due to improper use. The information in the sheet was written based on the best knowledge and experience currently available. The above information relates only to this product and not to its use in combination with any other material or any particular process and is designed only as guidance for the safe handling, use, processing, storage, transportation, and disposal and should not be considered as a guarantee or quality specification. This product has not been evaluated for safe use in e-cigarettes or any vaping application where the product(s) is/are intentionally vaporized and inhaled. Vigon International, Inc. has performed no testing on these products in e-cig/vaping applications. It is the sole responsibility of the individual(s) purchasing this product to assess its' safety in the final application. The above information relates only to this product and not to its use in combination with any other material or any particular process and is designed only as guidance for the safe handling, use, processing, storage, transportation, disposal, and should not be considered as a guarantee or quality specification. The above information is based on data provided by and collected from recognized sources such as distributors, manufacturers, and technical groups and is considered to be accurate to the best of Vigon's knowledge as of the date of this document. It is the responsibility of the user to review all safety information about this product and determine its safety and suitability in their own processes and operations. Appropriate warnings and safe handling procedures should be provided to all handlers and users, taking into account the intended use and the specific conditions and factors relating to such use in accordance with all applicable laws and regulations.

Revision information

This document has undergone significant changes and should be reviewed in its entirety.



This is to certify that the following product(s) have been produced under the supervision of the Islamic Food and Nutrition Council of America(IFANCA). The production facility as well as component ingredients have been reviewed and approved. The product(s) are in compliance with the halal requirements under Islamic laws.

Date: November 21, 2023 Document #: 6718.12506.II233994

Company Name & Address:	Vigon International, LL	C 127 Airport Road East Stroudsburg, Pen	nnsylvania 18301 USA	
Plant Name & Address:	Vigon International, LL	C 127 Airport Road East Stroudsburg, Pen	nsylvania 18301 USA	
ProductName		Product Code	Halal-ID	Product Certificate #
1. AVOCADO OIL		507697	D95834	HC-23VILX92
Mahammat Munir Chau In Auhammad Munir Chaudry, Ph.D. President	AND NUTRITION COLOR OF AND NUTRITION		1, 2025 and subject to renewal at that time. 60016 USA • Tel: (847) 993-0034 • Fax: (84	MEMBER Page 1 of 1



Vigon Code: 507697

FEMA #: N/A

Vigon International, LLC. certifies that the above flavor or ingredient is Food Grade in accordance with at least one of the following recognized organizations:

FDA/FEMA GRAS	(Flavor and Extract Manufacturers Assoc. Generally Recognized as Safe)
JECFA	(Joint FAO/WHO Expert Committee on Food Additives)
CoE	(Council of Europe)
FLAVIS	(Assigned by EFSA – European Food Safety Authority)

As a US based company, we have included the FEMA Number on this certificate however, the remaining numbers can be provided upon request. We hereby certify that this flavor or ingredient is safe for its intended use in food.

Vigon International, LLC. may terminate this certification at any time upon written notice in which this certificate shall become null and void as to any material supplied after termination of this certification.

Sincerely,



Vigon Code: 507697

Vigon International, LLC. certifies that the product listed above is declared *natural* and <u>meets</u> the criteria of Naturalness as defined in Section 101.22 (a) (3) of Title 21 of the United States Code of Federal Regulations.

Vigon International, LLC. certifies that the product meets the following criteria:

- Does not contain any artificial flavors
- Is not adulterated or misbranded according to Food and Drug laws

Vigon International, LLC. may terminate this certification at any time upon written notice, in which this certification shall be null and void as to any material supplied after termination of the certification.

Sincerely,

Allergen/Sensitive Agents Identification Sheet



Product Name: AVOCADO OIL

Vigon Code: 507697

* A check mark () indicates the Allergen/Sensitive Agent is present. If blank it means that there is no Allergen/Sensitive present.

ALLERGEN/SENSITIVE AGENTS	*
CORN & CORN PRODUCTS	
Includes modified starch, hydrolyzed protein, sweeteners, sugars, spice carriers	
EGG & EGG PRODUCTS	
liquid and powders	
FISH	
Includes any and all species of fresh and salt water fish	
GARLIC	
Dehydrated, powdered, granules, and flakes	
GLUTEN	
Wheat, rye, barley, oats, flour, etc.	
MILK & DAIRY PRODUCTS	
Includes whey, lactose, cheese, casein, spice carriers, milk, cream, etc.	
MONOSODIUM GLUTAMATE	
PEANUTS, PEANUT OIL & PEANUT DERIVED ITEMS	1
Peanut meal, flour & ground nuts, szechwan sauce, mandelona nuts, etc.	
SESAME SEEDS & SESAME OIL	
CRUSTACEANS	
Shrimp, lobster, rock lobster, crab, crayfish, and products made from them	
MOLLUSKS	
Clams, mussels, oysters, scallops, and products made from them	
SOY	
Includes soya powder, protein, oil, lecithin, tofu	
SULFITES	
Includes sulfur dioxide, sodium dithionite, chemicals that lists sulfite, etc.	
TREE NUTS	
Includes almonds, beechnuts, bazil nuts, nutmeg, cashews, chestnuts, etc.	
WHEAT	
Includes hydrolyzed wheat protein, flour, gluten flour, starches	
MUSTARD & MUSTARD OIL	
LUPIN	1
CELERY	1

Vigon International, LLC. follows Good Manufacturing Practices and has implemented HACCP systems. Our personnel are trained on the proper handling of allergenic materials.

Sincerely,

Vigon Regulatory Department regulatory@vigon.com Date of Issue: July 18, 2024

127 Airport Road East Stroudsburg, PA 18301-9629 USA | Tel: +1 570-476-6300 | Fax: +1 570-476-1110 | Email: regulatory@vigon.com | Web: vigon.com



Vigon Code: 507697

Vigon International, LLC. declares that the product listed above is not derived from or produced using genetically modified organisms or their derivatives.

Sincerely,

Ingredient Statement

Product Name: AVOCADO OIL

Vigon Code: 507697

CAS #: 8024-32-6

100%

VIGON

azelis

Sincerely,



Vigon Code: 507697

Vigon International, LLC. declares that the product listed above has <u>not</u> been:

- a) Exposed to Ionizing Radiation
- b) Derived from Sewage Sludge
- c) Treated with Ethyl Oxide

Vigon International, LLC. may terminate this statement at any time upon written notice in which this statement shall be null and void as to any material supplied after termination of the statement.

Sincerely,



Vigon Code: 507697

Vigon International, LLC. declares that, to the best of our knowledge and belief, all ingredients in the product listed above are listed as being generally recognized as safe (GRAS) by the Food and Drug administration (FDA) when used in accordance with the FDA's good manufacturing practices (GMP) and contain no residues of heavy metals and pesticides in excess of tolerances set by the FDA and the Environmental Protection Agency (EPA).

Sincerely,



Vigon Code: 507697

Vigon International, LLC. declares that, to the best of our knowledge that the product listed above has been treated with:

<u>Stabilizer(s)</u>

NONE

Percentage 0.0000

Vigon International, LLC. may terminate this statement at any time upon written notice in which this statement shall be null and void as to any material supplied after termination of the statement.

Sincerely,



Vigon Code: 507697

In accordance with the regulations promulgated under the Federal Food, Drug, and Cosmetic Act, Vigon International, LLC. hereby provides continuing guarantee for the item listed above.

The article(s) comprising each shipment or other delivery hereafter made by Vigon International, LLC. is hereby guaranteed, as of the date of shipment or delivery, to be, on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, and not an article which may not, under the provisions of section 404, 505, or 512 of the act, be introduced into interstate commerce.

The guarantee herein given shall be a continuing guarantee and shall remain in full force and effect until revoked in writing by the undersigned. This guarantee shall not limit or preclude the operation and effect of any and all provisions of any agreement(s) under which the articles covered by this guarantee are sold, and the provisions of such agreement(s) shall govern in the event of any conflict or inconsistency herewith. Supplier's liability for breach of this guarantee shall in no event exceed the value of such of the articles of the supplier shipped to or on the order of Purchaser hereunder as may fail to comply with this guarantee.

This guarantee shall be void and of no effect in any instance where the particular use by Purchaser of any article to which this guarantee would otherwise apply is a use which is not in accordance with the requirements of the Federal Food, Drug and Cosmetic Act. Any and all prior guarantees and/or indemnity agreements heretofore given by supplier, are hereby revoked.

Sincerely,



Vigon Code: 507697

Vigon International, LLC. certifies that the product listed above is suitable for consumption by:

Vegans Do not eat meat, poultry, fish/seafood,eggs,dairy products, honey	
Lacto-Vegetarians Do not eat meat, poultry, fish/seafood, eggs, but do eat dairy products	
Ovo-Vegetarians Do not eat meat, poultry, fish/seafood, dairy products, but do eat eggs	
Vegetarians Do not eat meat, poultry, fish/seafood, but do eat dairy products and eggs	

Sincerely,



Vigon Code: 507697

Vigon International, LLC. is not in the practice of performing or commissioning animal testing on its finished products and actively evaluates the ingredients of its products through non-animal testing methods and through computational (predictive) toxicology programs.

Sincerely,

EU Declaration



Vigon Code: 507697 Product Name: AVOCADO OIL

The product listed above is acceptable and/or approved for use in the European Union. Below is the flavoring status based on European Regulation 2008/1334/EC.

~	Flavouring Preparation			
	Natural Flavouring Substance			
	Flavouring Substance			
	Thermal Process Flavouring			
	Smoke Flavouring			
	Flavour Precursor			
	Other Flavouring			
	Not Applicable: Contains no ingredients whose use is intended primarily for flavour.			
	Not Permitted: Contains ingredient(s) which are not permitted in flavours in the EU.			

Sincerely,



NATURAL FLAVOR PRODUCT QUESTIONNAIRE - NATIONAL ORGANIC PROGRAM USE

The USDA National Organic Program (NOP) allows the use of certain natural (non-synthetic) substances, including flavors, in products labeled as "Organic" or "Made with Organic...(specified ingredients or food groups)" providing they comply with provisions established in the USDA NOP (7 *CFR Part 205*).

The NOP defines **Non-synthetic** (natural) in 7 CFR 205.2: a substance that is derived from mineral, plant or animal matter and does not undergo a synthetic process as defined in section 6502 (21) of the Act (7 U.S.C. 6502(21)). Under the terms of the Act, "**synthetic**" means a substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from naturally occurring plant, animal or mineral sources, except that such term shall not apply to substances created by naturally occurring biological processes.

Non-synthetic Flavors authorized under the NOP, Section 205.605 (a)(9) must be from non-synthetic sources only and must not be produced using synthetic solvents, carrier systems or any artificial preservative. In addition, Sections 205.105 (e)(f) respectively prohibit so-called "excluded" methods (GMOs) and ionizing radiation from being used to produce or during the handling of any ingredients or products under the NOP.

FDA Definition of Natural Flavors *FDA 21 CFR Part 101.22(a)(3)*: "...**natural flavor** or **natural flavoring** means the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavoring constituents derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or similar plant material, meat, seafood, poultry, eggs, dairy products, or fermentation products thereof, whose significant function in food is flavoring rather than nutritional. Natural flavors include [*but not exclusively*] the natural essences or extractives obtained from plants listed in §§182.10, 182.20, 182.40, and 182.50 and part 184 of this chapter, and the substances listed in §172.510 of this chapter."

In order to approve the use of a natural flavor used in an "organic" or "made with" product, QAI requests the information below in order to determine compliance under the terms of the NOP. <u>QAI may request additional information as needed.</u>

Identification of Natural Flavor Product (Name/code): AVOCADO OIL/507697

Supplier Name and Address: Vigon International, LLC. 127 Airport Road East Stroudsburg, PA 18301 USA

Type of flavor (select one or more as necessary):

Protein Hydrolysate	Extracts	X	Essential oil
Compounded flavor	Oleoresin		Isolate
Distillate	Compounded WONF		Other

Natural Flavor Product

A. Flavor constituents

1. Do all of the <u>flavor</u> constituents in the natural flavor product named above meet the <u>FDA definition of a natural flavor (see above)</u>?

X Yes No

2. Natural flavors authorized for use in NOP "organic" or "made with organic" products, <u>in addition</u>, must not be produced using synthetic extraction solvents. Extraction may only use natural, non-petroleum based solvents. Is/are the natural flavor constituent(s) made using NOP-suitable extraction solvents?*
 Yes
 No
 N/A, no extraction solvents used

AESOP 9603; ISSUE 1; STATUS-PUBLISHED; EFFECTIVE 19 JUN 2009; AUTHORITY JACLYN M. BOWEN1 of 2

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Please list any solvent(s) used in the production of this Natural Flavor Product:

*Allowed natural extraction solvents include water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and natural vegetable oils. No hydrocarbon solvents, or chlorinated, or halogenated solvents may be used. Propane, hexane, and freon are examples of solvents that are prohibited.

B. Non-flavor constituents and other ingredients

Natural flavors authorized for use in NOP "organic" or "made with organic" products must not contain any synthetic carrier systems or any artificial preservatives, including but not limited to, propylene glycol, polyglycerol esters of fatty acids, mono- and di-glycerides, benzoic acid, polysorbate 80.

> Please list any carrier system(s) used in this Natural Flavor Product or attach an Ingredient Statement:

	<u>X</u> N/A, no carrier system(s) used
>	Please list any preservative(s) used in this Natural Flavor Product or attach an Ingredient Statement:

_____N/A, no preservative(s) used NONE

C. Genetically Modified Organism (GMO) products may not be used at any stage in the process of making natural flavor products for NOP goods. Excluded methods (= GMO use) include a variety of methods used to genetically modify organisms or influence their growth and development by means that are not possible under natural conditions or processes and are not considered compatible with organic production. Such methods include, but are not limited to, recombinant DNA technology (including gene deletion, gene doubling, introduction of a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology); therefore, GMO-plant extracts may not be used nor may natural flavors be the product of GMO-yeast fermentation.

- > This natural flavor product, including any solvents, carriers, preservatives or other processing aids used or contained therein, was produced and handled without the use of excluded (GMO) methods? X Yes No
- **D.** Ionizing Radiation is prohibited for all uses involving food preservation, pest control and pathogen control in NOP products. Other radiation uses, including food inspection, are permitted providing such use meets applicable FDA regulations, which establish limitations applicable to all (organic and non-organic) food products.
 - > Ionizing radiation as described in 21 CFR 179.26 was **not** used in the processing of this natural flavor product? X Yes No

Please sign this questionnaire below

Pursuant to 7CFR §205.605(a)(9) and §205.105(e)(f), I, on behalf of the supplier, hereby attest that the information provided in this form is accurate and truthful to the best of my knowledge.

Company Name: Vigon International LLC.

Printed Name: Amanda Moyer Title: Manager of Regulatory

Signature: ______ Date: 07/18/24

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Nanomaterials



Product Name: AVOCADO OIL

Vigon Code: 507697

We hereby confirm, to the best of our knowledge, that the above referenced product has not been formulated with engineered nanomaterials.

"Engineered nanomaterial" means any intentionally producted material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100nm but retain properties that are characteristic of the nanoscale.

Sincerely,

Vigon Code: 507697

Vigon International, LLC. products are manufactured wholly from synthetic, natural or manufactured materials and do not contain any raw materials produced from or substances derived of animal origin. Moreover, these products do not contain, and are not derived from, specified risk material as defined in Commission Decision 97/534/EC or mechanically recovered meat obtained from the vertebral column of bovine, ovine or caprine animals.

The manufacturing process does not use any ingredient of animal origin nor do our products come in contact with animal products during storage and transportation.

We further declare that our products are Dioxin Free.

Therefore, to the best of our knowledge the product listed above are free from Transmissible Spongiform Encephalopathy (TSE) and Bovine Spongiform Encephalopathy (BSE).

Vigon International, LLC. may terminate this statement at any time upon written notice, in which this statement shall be null and void as to any material supplied after termination of the statement.

Sincerely,



Vigon Code: 507697

• Is not restricted as such according to the Standards of the International Fragrance Association (IFRA) (up to and including the 51st amendment)

• Bears no IFRA specifications

The IFRA Standards regarding use restriction are based on safety assessments by the Panel of Experts of the Research Institute for Fragrance Materials (RIFM) and are enforced by the IFRA Scientific Committee.

It is the ultimate responsibility of our customer to ensure the safety of the final product by further testing if need be.

Sincerely,



Vigon Code: 507697

Country(s) or region	Inventory name Oi	n inventory (yes/no)*
Australia	Australian Inventory of Chemical Substances (AICS)	Yes
Canada	Domestic Substances List (DSL)	Yes
China	Inventory of Existing Chemical Substances in Chine (IECSC)	Yes
Europe	European Inventory of Existing Commercial Chemical Substated (EINECS)	ances Yes
Japan	Inventory of Existing and New Chemical Substances (ENCS)	No
Korea	Existing Chemicals List (ECL)	Yes
New Zealand	New Zealand Inventory	Yes
Philippines	Philippine Inventory of Chemicals and Chemical Substances (PICCS)	Yes
United States & Puerto Rico	Toxic Substances and Control Act (TSCA) Inventory	Yes

Sincerely,

Residual Solvents



Product Name: AVOCADO OIL

Vigon Code: 507697

Based on our knowledge of our production process, raw materials and equipments used we do not expect residual solvents to be present.

Sincerely,



Vigon Code: 507697

The product listed above is in compliance with the European Directive 76/768/EEC established by the SCCNFP declared allergens. This product is free of these fragrance allergens.

Sincerely,

Melamine Statement



Product Name: AVOCADO OIL

Vigon Code: 507697

Based on our knowledge of our production process, raw materials and equipment used we do not expect melamine to be present.

Sincerely,

Phthalate Statement



Product Name: AVOCADO OIL

Vigon Code: 507697

We've performed a risk assessment on our product contact plastics which include tubes, joints, caps, pumps, as well as packaging (e.g. plastic wraps and bags) and can confirm that our plastic products do not contain certain phthalate esters (most notably bis-2-Ethylhexyl phthalate[DEHP] and dibutyl phthalate [DBP]).

Sincerely,

ISO 9235 Statement



Product Name: AVOCADO OIL

Vigon Code: 507697

The product listed above is natural according to ISO 9235 definition below:

Essential Oil Obtained By Steam Distillation

Sincerely,