



## Product Dossier

### Product No / Name: 614030 / Stearic acid D2 vegetable

Herewith we certify to the best of our knowledge, based on information provided by our suppliers and based on knowledge of used raw materials and applied production processes

**Description:** Stearic acid D2 is a mixture of saturated higher fatty acids which contains mainly stearic and palmitic acid

**Ingredients:** Stearic acid and palmitic acid

**Quality Level:** Cosmetic, Pharma, Food additive

**INCI Name:** Stearic acid, palmitic acid

**CAS No:** 67701-03-5

**EINECS No:** 266-928-5

**Monograph:** Not monographed

**Properties:** White, flaky crystals, insoluble in water, soluble in alcohol and in petroleum

**Listing status in different countries:** Australia (AICS), Canada (DSL), China (IECSC), Europe (EINECS), Japan (CHRIP), Korea (NCIS), New Zealand (NZioC), Philippines (PICCS), Taiwan (CSNN), USA (TSCA)

Besides chemical listing, Stearic acid is known as food additive which can be added to food

**REACH:** 01-2119543709-29-xxxx

**Identified uses:** Basic raw material for chemical industry  
Cosmetic raw material  
Use as feed / food additive

**Manufacturer:** Gustav Heess GmbH (for storage, QC and filling)

**Site:** Mollenbachstrasse 29, 71229 Leonberg, Germany

**Main Countries of Origin:** South East Asia

**Botanical Origin:** Vegetable oils of different origins, mainly palm, palm kernel, coconut

**Parts used:** oil

**Vegan:** Suitable for a vegan lifestyle – absence of ingredients or processing aids of animal origin.

<b>Retest Date:</b>	IBC 6 Months	Metal Drum 18 Months	Plastic Tin 6 Months	
<b>Storage Conditions:</b>	Dry, ambient storage (20°C +/- 5°C) under absence of direct sunlight and off-odours. Cool storage (10°C +/- 5°C) can significantly enhance quality preservation. Freezing should be avoided.			
<b>Packaging:</b>	IBC 900 kg Material HDPE	Drum 190 kg Crude Steel	Canisters 27 kg Material HDPE	



**Certified kosher:** 100% vegetal, Kosher-suitable but not certified  
(if yes, product has to be ordered kosher!)

**Halal:** 100% vegetal, Halal-suitable but not certified

**Free from Alcohol:** Yes

**Preservatives, antioxidants:** Stearic acid is free from additives.

**Allergens:** according to Directive 2011/1169/EC

Allergen Data Sheet according to Directive 2011/1169/EC	Product ingredient	Remarks / details about the ingredient / origin and amount of cross contamination
	Y/N	
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof	N	
Peanuts and products thereof	N	
Soybeans and products thereof	N	
Milk and products thereof (including lactose)	N	
Nuts i. e. Almond ( <i>Amygdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and products thereof	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

**Cross contaminations:** Not expected

**Cosmetic Allergens:** Does not contain substances classified as sensitizers according to the Reg. (EC) No. 1223/2009 annex III.

**Cosmetics Reg. (EC) 1223/2009** Does not contain substances listed in Annex II to VI of the cosmetic legislation 1223/2009 and its amendments as ingredients. Contaminations with forbidden/restricted substances are not expected but not analyzed.

**GMO:** No labelling required according to Reg. (EC) No. 1829/2003 and 1830/2003.

**CMR:** Stearic acid does not contain toxic substances

<b>Microbiological Limits:</b>	Stearic acid is purified and dry. Any microorganisms should be inactivated. Due to the nature of the material, microorganisms cannot develop.  Total viable count (TVC): <1000cfu/g No pathogenic microorganisms
<b>Impurities:</b>	Complies with maximum residual limits (MRL) for Stearic acid set forth in the Reg. (EU) 231/2012 laying down the purity criteria for food additive E570. Other impurities (pesticides, Dioxin, aflatoxins) are not regulated. Due to the manufacture of Stearic acid these are not expected and not analyzed.
<b>Heavy Metals:</b>	As < 3ppm; Pb < 1ppm; Hg <1ppm; (Reg. (EU) 231/2012)
<b>Glycol Ether:</b>	Free of glycol ether
<b>Trans-Fatty Acids:</b>	n.a.
<b>Lactose, Gluten:</b>	Free of lactose or gluten
<b>Melamine:</b>	Free of melamine
<b>Novel Food:</b>	Food-grade and suitable as food additive, Reg. EU 2015/2283 does not apply
<b>Residual Solvent:</b>	No solvents used in the manufacture of stearic acid
<b>VOC:</b>	Does not contain volatile organic compounds with respect to Directive 2009/32/EC. The risk of VOC as contamination is neglectable.
<b>Nanotechnology:</b>	Not used and no nanomaterials added
<b>Irradiation:</b>	Not treated with ionizing radiation
<b>Animal Testing:</b>	Has not been tested on animals by Gustav Heess GmbH
<b>BSE / TSE:</b>	Stearic acid is of vegetable origin, no risk of BSE/TSE. The supply chain of vegetable oils & fats is completely segregated from the supply of animal fat.
<b>Nutritional Value:</b>	Only suitable as food additive in small amounts, nutritional values do not apply: 100 g of oil contains as average:

Energy	3700 kJ / 900 kcal
Fat, whereof	100 g
Saturated fatty acids	100g
Monounsaturated fatty acids	0g
Polyunsaturated fatty acids	0g
Carbohydrates	0 g
Protein	0 g
Salt	0 g

#### **In General:**

All our products are traceable by our batch number which is allocated on every incoming batch. This unique batch number allows traceability to the original manufacturers' batches and the processing data.

Ekokoza s.r.o.

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