

# **MATERIAL SAFETY DATA SHEET**

## **1 - Identification of Product and Supplier**

**Product Name:** Blackcurrant Seed Oil - Refined  
**Supplier:** The Soap Kitchen, Unit 2D&E, Hatchmoor Industrial Estate,  
Torrington, Devon. EX38 7HP  
**Emergency Contact:** Richard Phillips 01805 622944

## **2 - Composition and information on ingredients:**

The product does not belong to any list of substances supposedly hazardous to human or animal health according to EU guideline 548/67 and further amendments, nor to those having recognised exposition limits.

**INCI Name:** Ribes Nigrum (Black Currant) Oil  
**Chemical composition:** Blackcurrant seed Oil is an obtained from pressing and the refining of the seeds from the *Ribes Nigrum* (Black Currant) plant.  
**CAS No:** 97676-19-2  
**EINECS No:** N/A

## **3 - Hazards identification:**

Non hazardous

## **4 - First aid measures:**

**Skin contact:** Wash with water and soap  
**Eye contact:** Flush with water  
**Ingestion:** Edible, food grade

## **5 - Fire - Fighting measures:**

**Extinguishing media:** Carbon dioxide, foams, inert powder  
**Extinguishing media to avoid:** Water  
**Special exposure hazards:** Fine oil mists may be hazardous. On extreme long heating at high temperature gaseous components occur of acrolein variety.  
**Protection against fire:** Standard measures in line with fire safety regulations.

## **6 - Accidental release measures:**

**Spillage on soil:** Use a solid absorbent and /or wash floors with detergent. May cause slip on floors. If solidified, shovel into containers marked for disposal.

Spillage on water: Since the density of oil is lower than water, it will appear on the surface. The fat can be scraped off the surface. Disposal according to UK / EU Environmental regulations.

## 7 - Handling and storage:

At times oil-soaked materials may spontaneously combust. No special precautions for safety reasons necessary.

## 8 - Exposure controls and personal protection:

No special personal protective equipment required.  
Protective gloves and goggles when handling hot oil.

## 9 - Physical data and chemical properties:

Form: Liquid at room temperature  
Odour: Slight odour, typical of evening primrose oil.  
Colour: Dark green oily liquid  
pH: Neutral  
Boiling point (°C): >100  
Density at 20 °C: 0.910 - 0.930  
Hydrosolubility: Insoluble  
Liposolubility: Soluble in vegetable oils

## 10 - Stability and Reactivity:

Conditions to avoid: High temperature near flash point  
Materials to avoid: Strong oxidising agents  
Hazardous decomposition products: Acrolein at extreme heating  
Hazardous reactions: Polymerisation not likely to occur  
Shelf Life: Min 12 months when stored in nitrogen flushed containers

## 11 - Toxicological information:

Non toxic product - pharmaceutical use – food grade

## 12 - Ecological information:

Readily biodegradable

## 13 - Disposal considerations:

Residue for disposal: According to local regulations.  
Waste packing: Observe local regulations.

## 14 - Transport information:

Not dangerous product  
Classification: Not classified in RID/ADR/IMDG

## 15 - Regulatory information:

In compliance with the requirements in the current Cosmetic Directives 67/548 EEC et 1999/45/CE

**Q.C. REQUIREMENTS**

In-line with general product specification. Always satisfy suitability for specific application.

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