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| OLÉOS Now Part of HALLSTAR | **SPECIFICATION SHEET**<br>**TAN OLÉOBOOSTER®** | CQ-23-E.C<br>OBTYSECASG<br>Date: 06/04/2018 |

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| Europe INCI name: | Sesamum Indicum Seed Oil (and) Tyrosine (and) Calophyllum Inophyllum Seed Oil (and) Glyceryl Stearate |
| USA INCI name: | Sesamum Indicum (Sesame) Seed Oil (and) Tyrosine (and) Calophyllum Inophyllum Seed Oil (and) Glyceryl Stearate |
| Description: | Fat-dispersible tyrosine obtained by the patented Oléo-éco-extraction process with sesame and calophyllum oils |
| Additive: | None |
| Use: | Cosmetic |

| Characteristic | Inspection method | Specification | Unit |
|---|---|---|---|
| Aspect at 20°C | Internal test | Homogeneous, creamy | - |
| Color | Internal test | Yellow to yellow-green | - |
| Olfactory profile | Internal test | Slightly fatty (low odor) | - |
| Relative density at 20°C | Internal test | 0.900-0.990 | - |
| Volatile and water content | NF EN ISO 662 | ≤ 0.40 | % |
| Peroxide value | Internal test | ≤ 15.0 | meq$O_2$/kg |
| Tyrosine content | Internal test | ≥ 8.0 | % |
| Microbiology | | | |
| Mesophilic aerobic counts | NF EN ISO 21149 / NF ISO 16212 | < 100 | CFU/g |
| Coagulase positive staphylococci | NF EN ISO 22718 | Absence | CFU/g |
| Pseudomonas aeruginosa | NF EN ISO 22717 | Absence | CFU/g |
| Candida albicans | NF EN ISO 18416 | Absence | CFU/g |
| Escherichia coli (b-Glucuronidase +) | NF EN ISO 21150 | Absence | CFU/g |

## Notes

Appearance, color and odor criteria are subject to variability inherent to plant seasonality.

Solubility : Dispersible in oils and fats and non-soluble in water

Peroxide value: Specification according to the CODEX ALIMENTARIUS Standard STAN 19-1981 (2015)

Due to its composition, the aspect of the product may be different depending on the storage temperature. Before use, it is recommended to heat the product around 60-70°C and mix, to homogenize it.

## Storage and packing

- The product is packed in aluminum or plastic food quality cans (PE), under nitrogen before closing. These cans do not contain hazardous products and are recyclable.
- The packing is protected and identified with the following labeling mentions: denomination of the product, batch number, net weight, best before date.

## Conditions of use and storage

- Homogenize before use.
- Recommended storage conditions: this product is packed under nitrogen, in an airtight and opaque packing to protect from air, light and humidity. To ensure its shelf life, it is recommended to store the product in the original sealed packing in a cool place (<15°C) away from high temperatures.
- Best before: 18 months