



# Penta International Corporation

50 Okner Parkway Livingston, NJ 07039-1604 | Tel: (973)740-2300 | Fax: (973)740-1839  
www.pentamfg.com | E-mail: sales@pentamfg.com

## SAFETY DATA SHEET

Revision Date: 1/01/2018

Print Date: 9/26/2019

### 1. PRODUCT AND COMPANY IDENTIFICATION

Product Name	OLIVE OIL NF GRADE
Product Number	15-45510
Brand	Penta
Identified Uses	Manufacture of substances
Company	Penta International Corporation 50 Okner Parkway Livingston NJ 07039-1604 U.S.A.
Telephone	(973)740-2300
Fax	(973)740-1839
Emergency Phone	(800)424-9300 24-Hrs

### 2. HAZARD(S) IDENTIFICATION

#### Emergency Overview

#### OSHA Hazards

No known OSHA hazards.

#### GHS Classification

Acute toxicity, Oral (Category 4)

Skin irritation (Category 3)

#### GHS Label elements, including precautionary statements

Pictogram: 

Signal word	Warning
Hazard statement(s)	
H302	Harmful if swallowed.
H316	Causes mild skin irritation.
Precautionary statement(s)	
P264	Wash skin thoroughly after handling.

P270	Do not eat, drink or smoke when using this product.
P301 P312	IF SWALLOWED: Call a POISON CENTER or doctor/physician if you feel unwell.
P330	Rinse mouth.
P501	Dispose of contents/ container to an approved waste disposal plant.

**HMIS Classification**

<b>Health hazard</b>	1
<b>Flammability</b>	1
<b>Physical hazards</b>	1

**NFPA Rating**

<b>Health hazard</b>	1
<b>Fire</b>	1
<b>Reactivity Hazard</b>	0

**Potential Health Effects**

<b>Inhalation</b>	May be harmful if inhaled. May cause respiratory tract irritation.
<b>Skin</b>	May be harmful if absorbed through skin. May cause skin irritation.
<b>Eyes</b>	May cause eye irritation.
<b>Ingestion</b>	May be harmful if swallowed.

**3. COMPOSITION/INFORMATION ON INGREDIENTS**

**SYNONYM**

Formula	C H O		
Molecular Weight	g/mol		
CAS-No	EC-No	Index-No.	Concentration

**4. FIRST-AID MEASURES**

**If inhaled**

If beathed in, move person into fresh air. If not breathing, give artificial respiration.

**In case of skin contact**

Wash off with soap and plenty of water.

**In case of eye contact**

Flush eyes with water as a precaution.

**If swallowed**

Never give anything by mouth to an unconscious person. Rinse mouth with water.

## **5. FIRE-FIGHTING MEASURES**

### **Suitable extinguishing media**

Use water spray, alcohol-resistant foam, dry chemical or carbon dioxide.

### **Special protective equipment for firefighters**

Wear self contained breathing apparatus for fire fighting if necessary.

### **Hazardous combustion products**

Hazardous decomposition products formed under fire conditions. - Carbon oxides, nitrogen oxides (NO<sub>x</sub>)

## **6. ACCIDENTAL RELEASE MEASURES**

### **Personal precautions**

Avoid breathing vapours, mist or gas.

### **Environmental precautions**

Do not let product enter drains.

### **Methods and materials for containment and cleaning up**

Keep in suitable, closed containers for disposal.

## **7. HANDLING AND STORAGE**

### **Precautions for safe handling**

Normal measures for preventive fire protection.

### **Conditions for safe storage**

Keep container tightly closed in a dry and well-ventilated place. Containers which are opened must be carefully resealed and kept upright to prevent leakage.

## **8. EXPOSURE CONTROLS/PERSONAL PROTECTION**

Contains no substances with occupational exposure limit values.

### **Personal protective equipment**

#### **Respiratory protection**

Use respirators and components tested and approved under appropriate government standards such as

NIOSH (US) or CEN (EU).

### **Hand protection**

Handle with gloves. Gloves must be inspected prior to use. Use proper glove removal technique (without touching glove's outer surface) to avoid skin contact with this product. Dispose of contaminated gloves after use in accordance with applicable laws and good laboratory practices. Wash and dry hands.

### **Eye protection**

Use equipment for eye protection tested and approved under appropriate government standards such as NIOSH (US) or EN 166(EU).

### **Skin and body protection**

Complete suit protecting against chemicals, The type of protective equipment must be selected according to the concentration and amount of the dangerous substance at the specific workplace.

### **Hygiene measures**

Handle in accordance with good industrial hygiene and safety practice. Wash hands before breaks and at the end of workday.

## **9. PHYSICAL AND CHEMICAL PROPERTIES**

### **Appearance**

Form	no data available
Colour	no data available

### **Safety data**

pH	no data available
Melting point (°C)	no data available
Boiling point (°C)	no data available
Flash point (°F) Closed cup	no data available
Ignition temperature	no data available
Autoignitiontemperature	no data available
Lower explosion limit	no data available
Upper explosion limit	no data available
Vapour pressure (mm Hg @20 °C)	no data available
Density @25 °C	no data available
Water solubility	no data available
Partition coefficient: n-octanol/water	no data available
Relative vapourdensity	no data available
Odor	no data available
Odour Threshold	no data available
Evaporation rate	no data available

## **10. STABILITY AND REACTIVITY**

**Chemical stability**

Stable under recommended storage conditions.

**Possibility of hazardous reactions**

no data available

**Conditions to avoid**

no data available

**Materials to avoid**

Strong oxidizing agents

**Hazardous decomposition products**

no data available

**11. TOXICOLOGICAL INFORMATION****Acute toxicity**

**Oral LD50** -no data available

**Inhalation LC50** -no data available

**Dermal LD50** -no data available

**Other information on acute toxicity**

no data available

**Skin corrosion/irritation**

no data available

**Serious eye damage/eye irritation**

no data available

**Respiratory or skin sensitization**

no data available

**Germ cell mutagenicity**

no data available

**Carcinogenicity**

IARC: No component of this product present at levels greater than or equal to 0.1% is identified as probable, possible or confirmed human carcinogen by IARC.

ACGIH: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by ACGIH.

NTP: No component of this product present at levels greater than or equal to 0.1% is identified as a known or anticipated carcinogen by NTP.

OSHA: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by OSHA.

**Reproductive toxicity**

no data available

**Teratogenicity**

no data available

**Specific target organ toxicity - single exposure (Globally Harmonized System)**

no data available

**Specific target organ toxicity - repeated exposure (Globally Harmonized System)**

no data available

**Aspiration hazard**

no data available

**Potential health effects**

Inhalation	May be harmful if inhaled. May cause respiratory tract irritation.
Ingestion	May be harmful if swallowed.
Skin	May be harmful if absorbed through skin. May cause skin irritation.
Eyes	May cause eye irritation.

**Signs and Symptoms of Exposure**

To the best of our knowledge, the chemical, physical, and toxicological properties have not been thoroughly investigated.

**Additional Information**

RTECS: Not available

## 12. ECOLOGICAL INFORMATION

**Toxicity**

no data available

**Persistence and degradability**

no data available

**Bioaccumulative potential**

no data available

**Mobility in soil**

no data available

**PBT and vPvB assessment**

no data available

**Other adverse effects**

no data available

## 13. DISPOSAL CONSIDERATIONS

**Product**

Offer surplus and non-recyclable solutions to a licensed disposal company. Contact a licensed professional waste disposal service to dispose of this material.

**Contaminated packaging**

Dispose of as unused product

**14. TRANSPORT INFORMATION****DOT (US)**

Not dangerous goods.

**IMDG**

Not dangerous goods.

**IATA**

Not dangerous goods.

**15. REGULATORY INFORMATION****OSHA Hazards**

No known OSHA hazards.

**SARA 302 Components**

SARA 302: No chemicals in this material are subject to the reporting requirements of SARA Title III, Section 302.

**SARA 313 Components**

SARA 313: This material does not contain any chemical components with known CAS numbers that exceed the threshold (De Minimis) reporting levels established by SARA Title III, Section 313.

**SARA 311/312 Hazards**

No SARA hazards

**Massachusetts Right To Know Component**

No components are subject to the Massachusetts Right to Know Act.

**Pennsylvania Right To Know Component**

No components are subject to the Pennsylvania Right to Know Act.

**New Jersey Right To Know Component**

No components are subject to the New Jersey Right to Know Act.

### **California Prop. 65 Components**

This product does not contain any chemicals known to State of California to cause cancer, birth defects, or any other reproductive harm.

## **16. OTHER CATEGORIES**

**Safety Data Sheet prepared by: Penta**

**The information in this SDS was obtained from current and reliable sources. However, the data is provided without any warranty, expressed or implied, regarding its correctness or accuracy. Since the conditions for use, handling, storage and disposal of this product are beyond Penta's control, it is the responsibility of the user both to determine safe conditions for use of this product and to assume liability for loss, damage, or expense arising out of the products improper use. No warranty expressed or implied regarding the product described herein will be created by or inferred from any statement or omission in the SDS. Various federal, state, or provincial agencies may have specific regulations concerning the transportation, handling, storage, use, or disposal of this product which may not be reflected in the SDS. The user should review these regulations to ensure full compliance.**

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## TECHNICAL DATA SHEET

<b>PRODUCT NAME:</b> OLIVE OIL NF GRADE		
<b>PRODUCT CODE:</b> 15-45510		
<b>REV DATE:</b> May 15, 2019	<b>CAS #:</b> 8001-25-0	<b>ECHA #:</b> 232-277-0
<b>Food Grade, Kosher, Halal, EU Natural, US Natural</b>		

TEST	SPECIFICATIONS
DESCRIPTION	PALE YELLOW, OR LIGHT GREENISH-YELLOW, OILY LIQUID
IDENTIFICATION A	TO PASS TEST
IDENTIFICATION B	TO PASS TEST
SPECIFIC GRAVITY @25°C	0.910 - 0.915
ACID VALUE	NOT MORE THAN 0.3
PEROXIDE VALUE	NOT MORE THAN 10.0
FATTY ACID COMPOSITION	TO PASS TEST
ABSENSE OF SESAME OIL	TO PASS TEST
UNSATURATED MATTER	NOT MORE THAN 1.5%
ULTRAVIOLET ABSORBANCE	NOT MORE THAN 1.20
WATER DETERMINATION	NOT MORE THAN 0.1%
STEROL COMPOSITION	TO PASS TEST
PACKING & STORAGE	PRESERVE IN TIGHT, LIGHT-RESISTANT WELL-FILLED CONTAINERS, AND PREVENT EXPOSURE TO EXCESSIVE HEAT.
SOLUBILITY	SLIGHTLY SOLUBLE IN ALCOHOL. MISCIBLE WITH ETHER, CHLOROFORM AND CARBON DISULFIDE



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September 26, 2019

## ALLERGEN CHECKLIST FOR FOOD SUPPLIERS / MANUFACTURERS

<b>Date:</b> Sep 26, 2019	<b>Product Code:</b> 15-45510	<b>Manufacturer Location:</b> Livingston, NJ
<b>Country:</b> U.S.A	<b>Product Name:</b> OLIVE OIL NF GRADE	<b>Supplier:</b> Penta International Corporation

The first column indicates the allergens that may be found in the product, either by addition or by cross contamination, The second column indicates the allergens that are present in other products, that are run on the same equipment but at a different time, in our plant. The third column indicates whether any of those ingredients are present in our plant.

1. Please fill in each of square with a Yes or No and applicable the name of an ingredient.

<u>COMPONENT</u>	<u>PRESENT IN THE PRODUCT</u>	<u>SOURCE</u>	<u>PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE</u>	<u>PRESENT IN THE SAME MANUFACTURING PLANT</u>
PEANUTS and peanut products	NO		NO	NO
TREE NUTS	NO		NO	NO
SESAME, SUNFLOWER, POPPY, COTTONSEEDS (except refined oils)	NO		NO	NO
MILK AND DERIVATIVES eg whey, milk, caseninate, etc.	NO		NO	NO
EGGS	NO		NO	NO
Fish and fish products	NO		NO	NO
SHELLFISH	NO		NO	NO
SOY (except refined soy oil)	NO		NO	NO
AUTOLYZED YEAST	NO		NO	NO
CEREAL PROTEINS (include HVP)	NO		NO	NO
FD&C YELLOW 5	NO		NO	NO
SULFITES	NO		NO	NO
CELERY	NO		NO	NO
SEEDS	NO		NO	NO

\*\*\*\* Items are also free from Lupin, Molluscs and products there of, as well as Gluten, Mustard, Wheat or Carmine.

2. Do you have effective procedures to avoid cross-contamination of the product with the allergens not present in the product but noted in columns II and III? **YES**

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Quality Control Supervisor



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## ANIMAL TESTING CERTIFICATION

No animal testing was performed prior to or after June 20th 2002 and all chemicals and their raw materials comply with Cosmetics Directive 76/768/EC (Directive 2003/15/EC effective from 11 September 2004) and all of its amendments. All products are manufactured in accordance with Good Manufacturing Practices (GMPs) and are F.D.A approved for use in food and/or cosmetic and/or pharmaceutical products.

**Mr. Mark J. Volpe**  
Quality Control Supervisor

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## CONTINUING FOOD & DRUG GUARANTY

Penta Manufacturing Company hereby guarantees that each and every article contained in each shipment or other delivery hereafter made by or through us to or on the order of; Penta Manufacturing Company, as of the date of such shipment or delivery to be:

1. Not adulterated or mis-branded 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;
2. Free from any artificial color required to be certified in accordance with the provisions of the Federal Food, Drug, and Cosmetic Act unless the artificial color is from a batch that has been certified by the Federal Food and Drug Administration and complies with the provisions of 21 Code of Federal Regulations Parts 70 through 82; and
3. With respect to any flavor supplied by Penta Manufacturing Company which is designated as containing no artificial flavor, said flavor does not, to the best of its knowledge and belief, contain any artificial flavor and Penta Manufacturing Company has added no artificial flavor to it.

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## DIETARY PREFERENCES & RESTRICTIONS

We hereby declare that the following product:

**Product Name:** OLIVE OIL NF GRADE

**Product Code:** 15-45510

Is suitable for consumption by:

**LACTO-OVO-VEGETARIANS** (Do not eat meat, poultry, fish-seafood, but do eat eggs and dairy products)

**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)

**VEGANS** (Do not eat meat, poultry, fish/seafood, eggs, dairy products or honey)

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## FOOD GRADE CERTIFICATE

This is to verify that the following listed product purchased from Penta Manufacturing Corporation is food grade quality. This material is allowed for use as a flavor ingredient intended for human consumption, or as an indirect additive according to the United States Food & Drug Administration 21 CFR and also complies with European 88/388/EEC and 1334/2008/CE Flavorings directive. This material is manufactured in accordance with Good Manufacturing Practices (GMPs).

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## GMO QUESTIONNAIRE (GENETICALLY MODIFIED ORGANISMS)

**Supplier:** PENTA INTERNATIONAL CORPORATION

**Product Name:** OLIVE OIL NF GRADE

**Product Code:** 15-45510

1. Is this product, or any of its ingredients that are used in the manufacturing process, derived from any genetically modified material? NO
2. Does the final product, or any of its ingredients, contain any genetically modified material? NO
3. Was this product irradiated or contain any irradiated ingredients? NO
4. Does the product require labeling under EU Regulations 1829/2003, 1830/2003 and 1820/2003? NO
5. Does the product consist of GMOs, Contains GMOs, or is it produced from GMOs as defined in EU 1829/2000 and 1830/2003? NO

Justification certification: Supplier questionnaire and written certification.

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## HEAVY METALS STATEMENT

We confirm that the following material(s) supplied to you by Penta International Corporation, Conforms to Article 4 of the EEC Flavoring Directive 88/388/EEC and 1334/2008 EC, with regard to heavy metals, namely:

CADMIUM: MAX 1mg/kg  
MERCURY: MAX 1mg/kg  
ARSENIC: MAX 3mg/kg  
LEAD: MAX 10mg/kg

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## MELAMINE FREE CERTIFICATION

This is to certify the below referenced item purchased from Penta Manufacturing Corporation does not contain nor is it derived from any raw materials that contain Melamine. Also, Melamine is not produced from any manufacturing processes incorporated by Penta Manufacturing Corporation.

All products are manufactured in accordance with Good Manufacturing Practices (GMPs) and are F.D.A. approved for use in food and/or cosmetic and/or pharmaceutical products.

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## NATURAL CERTIFICATE (EU)

We, Penta Manufacturing Corporation herewith certify the below referenced item is to be considered as a:

Natural flavoring substance:

A flavoring substance obtained by appropriate physical, enzymatic or microbiological processes from material of vegetable, animal or microbiological origin either in the raw state or after processing for human consumption by one or more of the traditional food preparation processes listed in Annex II. Natural flavoring substances correspond to substances that are naturally present and have been identified in nature.

According to the definitions as laid down in the EEC Council Directive 88/388/EC and EC Regulation 1334/2008 on the approximation of the laws of the Member States relating to flavorings for use in Foodstuffs and to source materials for their protection.

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## NATURAL CERTIFICATE (US)

As per your request we are pleased to certify to you:

At the time of shipment, the article of food, drug, or other commodity listed below, comprising our shipment or other delivery hereafter made by the seller to, or on the order of the buyer, is on such date (1) not adulterated or mis-branded within the meaning of the Federal Food, Drug, and Cosmetic Act; (2) not an article which may not, under the provisions of Section 404 or 405 of said act be introduced into interstate commerce; (3) not adulterated or mis-branded within the meaning of the Food or Drug laws of any state or municipality which are applicable to such shipment or delivery, or (4) it is composed of only natural ingredients as defined in Section 21 CFR 101.22 (a)(3) and to the best of our knowledge and belief contains no artificial flavor ingredients and we have added no artificial flavor ingredient to it.

The guarantees given herein are continuing and shall be in full force and effect until revoked in writing.

Should you require additional information, please contact us at your convenience.

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## **ORGANIC CERTIFICATION DECLARATION OF INGREDIENT COMPLIANCE 95%** **ORGANIC FOODS**

This is to certify that the following product is not produced using any of the following methods or substances:

- A. Exclude methods as defined in 7 Code of Federal Regulations ("CFR") Section 205.2 and generally pertaining to genetically modified organisms.
- B. Ionizing radiation as described in 21 CFR 179.26
- C. Sewage sludge as defined in 7 CFR 205.2
- D. Synthetic solvents and/or carrier systems and/or artificial preservatives.

And the product may be used in 95% organic foods as defined in 7CFR 205

Furthermore, this product contains no additives unless stated on product ingredient declaration and specification documents.

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## PROPOSITION 65 EXEMPT

To the best of our knowledge, the below referenced item does not contain any ingredients listed under the State of California, Proposition 65 Environmental Protection Agency Office of Environmental Health Hazard Assessment Safe Drinking Water and Toxic Enforcement Act Of 1986.

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## CERTIFICATE OF ORIGIN

We hereby declare that the country of origin for the below listed product supplied by Penta International Corporation is the U.S.A.

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## PESTICIDE AND HEAVY METAL DECLARATION

We hereby confirm that the ingredients listed below meet the E.U. regulations as outlined in 1881/2006/EC in regards to contaminants prohibited in food grade raw material ingredients. The below listed ingredients also comply with the E.U. regulation 396/2005/EC, regarding the maximum residue levels of pesticides in food grade raw material ingredients of plant and animal origin.

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## IRRADIATION & SEWAGE SLUDGE

We hereby confirm that the ingredient listed below, has not been:

- Exposed to Ionizing Radiation
- Derived from Sewage Sludge
- Treated with Ethyl Oxide

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## LATEX FREE CERTIFICATION

This is to certify the below referenced material purchased from Penta Manufacturing Corporation does not contain nor is it derived from any raw materials that contain Latex.

Also, Latex is not produced from any manufacturing processes incorporated by Penta Manufacturing Corporation.

All products are manufactured in accordance with Good Manufacturing Practices (GMPs) and are F.D.A. approved for use in food and/or cosmetic and/or pharmaceutical products.

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## PALM OIL FREE CERTIFICATION

This is to verify the below listed product, purchased from Penta Manufacturing Corporation is Palm Oil Free and manufactured in accordance with Good Manufacturing Practices (GMPs). No Palm Oil or Palm Oil Derivatives are used in the manufacturing process.

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