



SPECIFICATION

Linseed Oil

- cold pressed & filtered -

Article No.: 15-000008

Description:

Clear, yellow to brownish oily liquid, typical in taste and odour. The Linseed oil is obtained by cold pressing of the seeds of *Linum usitatissimum* followed by a mechanical filtration. Possibly occurring precipitations are a typical characteristic and does not affect the quality.

<i>Parameter</i>	<i>Specification</i>
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<u>Gardner Colour:</u>	5 – 12
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<u>Peroxide Value:</u>	≤ 10,0 meq/kg
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<u>Acid Value:</u>	≤ 5,0 mg KOH/g
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Fatty Acids:

Palmitic acid	C16:0	3,0 - 8,0 %
Stearic acid	C18:0	2,0 - 8,0 %
Oleic acid	C18:1	11,0 - 24,0 %
Linoleic acid	C18:2	11,0 - 24,0 %
Alpha Linolenic acid	C18:3ω3	45,0 - 65,0 %
Others		≤ 2,0 %

Storage: Store dry, cool (10-20°C) and protected from light.

Durability: In the unopened drum the durability of the oil is 12 months. Once opened, the drums have to be re-flushed with nitrogen, closed airtight and the oil has to be used up within 6 weeks.

Remark:

This product is in accordance with Regulations (EC) No. 1829/2003 and No. 1830/2003. A labelling regarding presence of genetically modified organisms (GMO) is therefore not necessary.