



SPECIFICATION

Organic Linseed Oil

- cold pressed and filtered -

According to Standards of Regulations (EEC) No. 2092/91

EG-Code: DE-003-ÖKO-Kontrollstelle

Article No.: 15-000009

Description:

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

Origin of Seed: N.N.

<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	C 16:0	3,0 - 8,0 %
Stearic acid	C 18:0	2,0 - 8,0 %
Oleic acid	C 18:1 ω 9	11,0 – 24,0 %
Linoleic acid	C 18:2 ω 6	11,0 – 24,0 %
Alpha Linolenic acid	C 18:3 ω 3	45,0 – 65,0 %
Others		≤ 2,0 %

Heavy Metals:

Lead	≤ 0,100 ppm
Cadmium	≤ 0,100 ppm
Mercury	≤ 0,100 ppm
Arsenic	≤ 0,100 ppm

Analysed Pesticides: RHmV - German Food Law

Storage: Cool, dry, protected from air and light.

Shelf Life: 12 months in the original packing blanketed with nitrogen.

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.