



SPECIFICATION

Organic Borage Oil

- cold pressed and filtered -

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

EG-Code: DE-003-ÖKO-Kontrollstelle

Article No.: 15-000023

Description:

Clear, yellow oily liquid, typical in taste and odour. The Borage oil is a 100 % natural vegetable oil obtained by cold pressing of the seeds of **organically grown** *Borago Officinalis* L. followed by a mechanical filtration.

<u>Parameter</u>	<u>Specification</u>
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<u>Gardner (-):</u>	≤ 12,0
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<u>Peroxide Value (meq/kg):</u>	≤ 8,0
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<u>Acid Value (mg KOH/g):</u>	≤ 4,0
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<u>Anisidin Value (-):</u>	≤ 15,0
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<u>Saponification Value (mg KOH/g):</u>	185 – 195
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Fatty Acids (%):

Palmitic acid	C16:0	8,0 – 12,0
Stearic acid	C18:0	2,0 – 5,0
Oleic acid	C18:1 ω 9	14,0 – 20,0
Linoleic acid	C18:2 ω 6	35,0 – 42,0
Gamma Linolenic acid	C18:3 ω 6	≥ 20,0
Icosenoic acid	C20:1	3,0 – 5,0
Docosenoic acid	C22:1	1,0 - 3,0
Tetracosenic acid	C24:1	1,0 - 2,0
Others		≤ 3,0

Heavy Metals (ppm):

Lead	≤ 0,100
Cadmium	≤ 0,050
Mercury	≤ 0,050
Arsenic	≤ 0,100

Analysed Pesticides: according Ph. Eur.

Benzo (a) pyrene (µg/kg): < 1

Dioxins, Furans and PCBs (pg/g): < 1,5



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

Shelf Life: 24 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.

