



SPECIFICATION

Organic Evening Primrose Oil

- cold pressed and filtered -

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

EG-Code: DE-003-ÖKO-Kontrollstelle

Article No.: 15-000024

Description:

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

<i>Parameter</i>	<i>Specification</i>
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<u>Peroxide Value (meq/kg):</u>	≤ 10,0
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<u>Acid Value (mg KOH/g):</u>	≤ 4,0
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<u>Saponification Value (mg KOH/g):</u>	180 – 199
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<u>Moisture and Volatiles (%):</u>	≤ 0,50
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Fatty Acids (%):

Palmitic acid	C 16:0	5,0 – 7,0
Stearic acid	C 18:0	1,0 – 3,0
Oleic acid	C 18:1 ω 9	5,0 – 10,0
Linoleic acid	C 18:2 ω 6	68,0 – 78,0
Gamma Linolenic acid	C 18:3 ω 6	≥ 9,0
Others		≤ 2,0

Heavy Metals (ppm):

Lead	≤ 0,200
Cadmium	≤ 0,200
Mercury	≤ 0,200
Arsenic	≤ 0,200

Analysed Pesticides: according Ph. Eur.

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.