



SPECIFICATION

Blackcurrant Oil

Article No.: 20-000035

Description:

Clear, yellowish oily liquid, typical in taste and odour. The Blackcurrant oil is obtained through extraction of the seeds of *Ribes nigrum*, and has been refined.

<u>Parameter</u>	<u>Specification</u>
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<u>Gardner Colour:</u>	3 – 15
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<u>Peroxide Value (meq/kg):</u>	≤ 5
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<u>Acid Value (mg KOH/g):</u>	≤ 4
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Fatty Acids (%):

Palmitic acid	C 16:0	6,0 – 9,0
Stearic acid	C 18:0	1,0 – 2,5
Oleic acid	C 18:1	10,0 – 14,0
Linoleic acid	C 18:2	39,0 – 49,0
Gamma Linolenic acid	C 18:3 ω 6	 > 13,0
Alpha Linolenic acid	C 18:3 ω 3	11,0 – 15,0
Stearidonic acid	C 18:4 ω 3	2,5 – 4,5

Heavy Metals (ppm):

Lead	< 0,100
Cadmium	< 0,100
Mercury	< 0,100
Arsenic	< 0,100

Analysed Pesticides: MRL

Benzo (a)-pyrene: ≤ 2 ppb

Storage / Durability:

The oil should be stored at a cool (10-20°C) and dry place, protected from light, preferably under nitrogen. In the unopened drum the durability of the oil is minimum 24 months.

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.