



# SPECIFICATION

## Perilla Oil

- cold pressed and refined -

Article No.: 20-000037

Description:

Clear, yellow oil, typical in taste and odour. Perilla Oil is obtained by mechanical (cold) pressing of seeds of *Perilla frutescens* followed by a refining process.

<u>Parameter</u>	<u>Specification</u>
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<u>Gardner Colour:</u>	1 – 7
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<u>Peroxide Value:</u>	≤ 10 meq/kg
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<u>Acid Value:</u>	≤ 2 mg KOH/g
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<u>Benzo(a)pyrene:</u> (according to European proposal)	≤ 2 ppb
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Fatty Acids:

Palmitic acid	C16:0	3,0 - 9,0 %
Stearic acid	C18:0	0,0 - 4,0 %
Oleic acid	C18:1	12,0 - 27,0 %
Linoleic acid	C18:2	10,0 - 22,0 %
<b>Alpha Linolenic acid</b>	<b>C18:3 ω3</b>	<b>45,0 - 65,0 %</b>
Others		0,0 - 5,0 %

Heavy Metals:

Lead	< 0,200 ppm
Cadmium	< 0,200 ppm
Mercury	< 0,200 ppm
Arsenic	< 0,200 ppm

Analysed Pesticides: In accordance with the German Food Law

Storage: Cool (10-20°C), dry place, protected from air and light.

Durability: 18 months in original drums blanketed with nitrogen, proper storage provided.

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.