


Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 Rare oils designer	Noémie LAVEYSSIERE Validation /Validation	Fiche de specification huile vierge de prune biologique	1.005	19/10/2023	DOC	S3
02/05/2018	Christophe Merle	Organic virgin plum oil specification data sheet	Code/Code	S3-065/1.005		

Product Name	Organic virgin Plum oil	
Ref	PRHBVI	
INCI	Prunus Domestica Seed Oil	
CAS	90082-87-4	
EINICS	290-179-3	
Botanic name	Prunus Domestica	
Common names	Plum tree	
Part used	Kernel	
Origin	France	
Composition	100%	
Appearance	Fluid, Clear, Bright	
Color	Sustained golden yellow, dark green highlights	
Flavor and Taste	Intense flavor of almond, slight toasted notes	



Fatty Acids composition

Criteria	Analytical Method	PRHBVI	Unit
C14:0		< 0,5	%
C16:0		4-9	%
C16:1 (n-7c)		<1	%
C17:1 (n-7c)		<0,2	%
C18:0		1-2	%
C18:1 (n-7c)		<2	%
C18:1 (n-9c)		60-80	%
C18:2 (n-6c)	Internal methodology	15-25	%
C18:3 (n-3c)		<1	%
C20:0		<0,3	%
C20:1 (n-9c)		<0,2	%
Saturated fatty acids		5-10	%
Mono-unsaturated fatty acids		65-80	%
Poly-unsaturated fatty acids		15-25	%
Trans fatty acids		<0,1	%

Tocopherols and Tocotrienols content

Criteria	Analytical Method	PRHBVI	Unit
alpha-tocophérol		40-140	mg/Kg
bêta-tocophérol	EN 12822:2014	<10	mg/Kg
gamma-tocophérol		540-750	mg/Kg
delta-tocophérol		20-60	mg/Kg
alpha-tocotrienol			mg/Kg
bêta-tocotrienol	NF EN ISO 9936:2006	<10	mg/Kg
gamma-tocotrienol			mg/Kg
delta-tocotrienol			mg/Kg
Tocopherols et tocotrienols total content	Calcul	600-900	mg/Kg
Vitamin E content		10-25	mg/100 g

Vit E = (Walpha + 0.67Waceta + 0.50Wbeta + 0.10Wgamma + 0.03Wdelta)/10
Calculation according to "Food and Nutrition Board and Institute of Medicine, Washington DC, National Academy Press, 2000"

Quality criteria and Indices

Criteria	Analytical Method	PRHBVI	Unit
Acid Value	Internal methodology	<4	mgKOH/g
Oleic Acidity		<2	%
Insoluble impurities content	NF ISO 663	<0,1	%
Peroxid Index		<10	meq O2/Kg
Water content and volatils	Internal methodology	<= 0,4	%

Nutritional Facts

Population		2000 kcal/j		Average Values		RDA&DRV				
CLASS	FAMILY	Components	PRHBVI	Unit	Critère	Value	Unit	% per 20g		
Energy	Totals		177,6		DEI	2000	kcal/j	8,88%		
	Saturated Fatty Acids		C12:0+C14:0+C16:0	1,3		DRV	70	g/j	28,57%	
Lipids	Totals		1,5		RDA	17,78	g/j	7,31%		
	Mono Unsaturated Fatty Acids		Oleic Acid C 18:1 n-9	14	g/20g	DRV	20	g/j	7,50%	
	Totals		14,5			RDA	38,89	g/j	36,00%	
	Poly Unsaturated Fatty Acids		Linoleic Acid C 18:2 n-6	4		RDA	8,89	g/j	45,00%	
Totals		4			DRV	2,22	g/j	0,00%		
Vitamins	Fat-soluble vitamins	Tocopherols, Tocotrienols	2,6	mg/20g	DRV	12	mg/j	21,67%		

20 g is the equivalent of a tablespoon

RDA: Recommended Dietary Allowances (Ref ANSES)

ANSES: National Agency for Food Safety, Environment and Labour (French equivalent of USDA)

DRV: Dietary Reference Values (Ref CE/1169)

External contaminants & Undesirable constituents *

Microbiology

Category	Criteria	Analytical Method	PRHBVI	Unit	Criteria	Analytical Method	PRHBVI	Unit
Metal/Heavy metal	Mercury	Internal methodology	<0,005	mg/Kg	Moulds	Internal methodology	<100	UFC/g
	Arsenic		<0,05	mg/Kg	Salmonella	BKR 23/07-10/11	0	Unit/25g
	Cadmium		<0,01	mg/Kg	Yeasts	Internal methodology	<100	UFC/g
	Tin		<1	mg/Kg	Flore aerobic mesophilic (30 ° C)	NF EN ISO 4833-1	<200	UFC/g
	Nickel		<0,15	mg/Kg	HA AC175 : Candida albicans	NF ISO 18416		Unit/g
Mycotoxins	Lead	Internal methodology	<0,04	mg/Kg	Escherichia Coli présumptive	NF EN ISO 16649-3		Unit/g
	Ochratoxin A		<1	µg/kg	Pseudomonas spp. 30° C	Internal methodology	0	Unit/10g
	Aflatoxins B1,B2,G1,G2 (Total)		<4	µg/kg	Coagulase-positive staphylococci 37° C	NF EN ISO 6888-3		Unit/g
Polycyclic Aromatic Hydrocarbons	Aflatoxins B1	Internal methodology	<1	µg/kg				
	Benzo(a)pyrene		<0,5	µg/kg				
Undesirable constituents	4 PAHs	Internal methodology	<0,5	µg/kg				
	Copper		<0,4	mg/Kg				
	Iron		<5	mg/Kg				

MENTIONS AND RESTRICTIONS OF USE

Food allergen			
1169/2011/EC	May contains traces of:		
Annexe II	Hazelnut, Lupin, Mustard, Soy, Oat		
Cosmetic allergens *:	Our product contains naturally:		
1223/2009/EC	BenzyI Alcohol (N°CAS 100-51-6)	<150	mg/kg
	Benzaldehyde (N°CAS 100-52-7)	<2500	mg/kg
	Vanillin (N°CAS 121-33-5)	<30	mg/kg
Annexe III modified by UE 2023/1545	The presence of the substance must be indicated in the list of ingredients referred to in Article 19(1)(g) when its concentration exceeds: — 0,001 % in leave-on products (which means 10% of our product in the leave on-on product) — 0,01 % in rinse-off products (which means 100% of our product in the rins-off product)		

* Controlled with a frequency defined by our control plan (available on demand)

Internal Methodology : methodology based on the methodology of reference (if one) developed by the laboratory in charge

PRODUCTION AND STORAGE

Manufacturing process :	Mechanically cold pressed
Shell life :	24 month of best before date from date of production
Storage :	Before opening : keep away from light, heat(T<20°C) and in a dry place. After opening ; keep the product in original packaging away from light, heat (T<20°C), and in a dry place. Inert with nitrogen, close quickly after using (1 opening<15mm).
Packaging :	1Kg, 5kg, 25kg, 200kg, 800 kg PEHD conditioning.