

Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 PERLES DE GASCOGNE <i>Rare site designer</i>	Camille Vessiere Validation /Validation	Fiche de spécification huile vierge de prune biologique	1.001	02/05/2018	DOC	S3
02/05/2018	Christophe Merle	Organic virgin plum oil specification data sheet	Code/Code	S3-065/1.001		

Product Name	Organic Virgin Plum Oil
Ref	PRHBV1
INCI	Prunus Domestica Seed Oil
CAS	90082-87-4
INICS	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	PRHBV1	Unit
C16:0	Internal methodology	4-9	%
C18:0		1-2	%
C18:1 (n-9c)		60-80	%
C18:2 (n-6c)		15-25	%
Mono-saturated fatty acids		65-80	%
Poly-saturated fatty acids		15-25	%
Saturated fatty acids		5-10	%
Trans fatty acids		<0,1	%

Tocopherols and Tocotrienols content

Criteria	Analytical Method	PRHBV1	Unit
alpha-tocophérol	EN 12822:2014	65-150	mg/Kg
béta-tocophérol		<10	mg/Kg
gamma-tocophérol		550-750	mg/Kg
delta-tocophérol		20-60	mg/Kg
alpha-tocotrienol	NF EN ISO 9936:2006	<10	mg/Kg
béta-tocotrienol		<10	mg/Kg
gamma-tocotrienol		<10	mg/Kg
delta-tocotrienol		<10	mg/Kg
Tocopherols et tocotrienols total content		600-900	mg/Kg
Vitamin E content		11-20	mg/100 g

$Vit E = (W_{\alpha} + 0,67W_{\alpha\alpha} + 0,50W_{\beta} + 0,10W_{\gamma} + 0,03W_{\delta}) \times 10$
Calculation according to "Food and Nutrition Board and Institute of Medicine, Washington DC, National Academy Press, 2000"

Quality criteria and Indices

Criteria	Analytical Method	PRHBV1	Unit
Acid Value	Internal methodology	< 4	mgKOH/g
Insoluble impurities content	NF ISO 663	< 0,05	%
Oleic Acidity	Internal methodology	< 2	%
Peroxyd Index		<10	meq O2/Kg
Water content and volatils		< = 0,4	%

Nutritional Facts

Population	Adult	2000 kcal/j	Average Values	RDA&RDI	Unit	% RDA&RDI /20g
CLASS	FAMILY	Components	PRHBV1	Value	Unit	% RDA&RDI /20g
Energy	Energy	Energy	177,6	2000	kcal/20g	0,09
Lipids	Saturated Fatty Acids	Non Essential Fatty Acids	1,5	26,67	g/20g	< 5,625%
		C12:0+C14:0+C16:0	1,3	17,78	g/20g	< 7,3125%
	Mono Unsaturated Fatty Acids	C18:1 (n-9c)	14	38,89	g/20g	0,36
	Poly Unsaturated Fatty Acids	ALA C18:3 (n-3c) ω3	0	2,22	g/20g	0,00
		LA C18:2 (n-6c) ω6	4	8,89	g/20g	0,45
	Total Lipids	Total Lipids	20	83,33	g/20g	0,24
Vitamins	Fat-soluble vitamins	Vit E	2,6	12	mg/20g	0,22
		Vit A	0	800	µg/20g	0,00
		Vit D	0	5	µg/20g	0,00
		Vit K	0	75	µg/20g	0,00

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)

RDI: Recommended Daily Intake (Ref CE/1169)

External contaminants & Undesirable constituents *

Category	Criteria	Analytical Method	PRHBV1	Unit
Diverse	Free Cyanides content		<10	mg/Kg
	Dioxins		<0,75	pg OMS-PCDD/F-TEQ / g
	Phthalates		<100	µg/kg
Metal/Heavy metal	Mercury		<0,005	mg/Kg
	Arsenic		<0,03	mg/Kg
	Cadmium		<0,01	mg/Kg
	Tin		<0,03	mg/Kg
	Nickel		<0,15	mg/Kg
	Lead	Internal methodology	<0,04	mg/Kg
Mycotoxins	Antimony		<0,02	mg/Kg
	Barium		<0,06	mg/Kg
	Ochratoxin A		<1	µg/kg
Pesticides	Aflatoxins B1,B2,G1,G2 (Total)		<4	µg/kg
	Aflatoxins B1		<1	µg/kg
	GC 250 Multirésidus		0	mg/Kg
Polycyclic Aromatic Hydrocarbons	LC 250 Multirésidus		0	mg/Kg
	Total Polycyclic Aromatic Hydrocarbons (PAHs)		<0,5	µg/kg
	Benzo(a)pyrene			µg/kg
Undesirable constituents	Copper		<0,4	mg/Kg
	Iron		<5	mg/Kg

Microbiology

Criteria	Analytical Method	PRHBV1	Unit
Moulds	NF V08-036	<100	Unit/g
Salmonella	BRD 07/11-12/05	0	Unit/25g
Yeasts	NF V08-036	<100	Unit/g
Flore aerobic mesophile (30 ° C)	NF EN ISO 4833-1	<200	Unit/g
HA AC175 : Candida albicans	Internal methodology	0	Unit/g
Pseudomonas spp.			Unit/g
Coagulase-positive staphylococci	NF EN ISO 6888-3	<100	Unit/g
Enterobacteria	AES 10/07-01/08	<10	Unit/g

MENTIONS AND RESTRICTIONS OF USE			
Food allergen 1169/2011/EC	May contains traces of: Walnut, Hazelnut, Lupin, Mustard, Soy, Oat		
Annexe II			
Cosmetic allergens * : 1223/2009/EC	Our product contains naturally: Benzyl Alcohol (N°CAS 100-51-6)	<100	mg/kg
Annexe III N° 67 to 92	The presence of the substance must be indicated in the list of ingredients referred to in Article 19(1)(g) when its concentration exceeds: leave-on products (which means 10% of our product in the leave-on product — 0,01 % in rinse-off products (which means 100% of our product in the rinse-off product)		— 0,001 % in

* 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 (t opening<15mn).
Packaging : 1Kg, 5kg, 25kg, 200kg, 800 kg PEHD conditioning.