


Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 Rare oils designer	MERLE Christophe	Fiche de spécification huile vierge de prune biologique	1.003	02/11/2021	DOC	S3
	Validation /Validation					
02/05/2018	MERLE Christophe	Organic virgin plum oil specification data sheet	Code/Code	S3-065/1.003		

Product Name	<b>Organic Virgin Plum Oil</b>
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



FR-BIO-10  
AGRICULTURE UE/NON UE



AB  
AGRICULTURE  
BIOLOGIQUE

#### Fatty Acids composition

Criteria	Analytical Method	PRHBVI	Unit
C14:0	Internal methodology	< 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)		15-25	%
C18:2 (n-6t)		<0,1	%
C18:3 (3t)		<1	%
C18:3 (n-3c)		<0,3	%
C20:0		<0,2	%
C20:1 (n-9c)		<0,2	%
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	PRHBVI	Unit
alpha-tocophérol	EN 12822:2014	40-140	mg/Kg
bêta-tocophérol		<10	mg/Kg
gamma-tocophérol		550-750	mg/Kg
delta-tocophérol	NF EN ISO 9936:2006	20-60	mg/Kg
alpha-tocotrienol		<10	mg/Kg
bêta-tocotrienol		<10	mg/Kg
gamma-tocotrienol		<10	mg/Kg
delta-tocotrienol		<10	mg/Kg
Tocopherols et tocotrienols total content	Calcul	600-900	mg/Kg
Vitamin E content		10-25	mg/100 g

Vit E = (Walpha + 0,67Wacétate + 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	%
Peroxyd Index	Internal methodology	<10	meq O2/Kg
Water content and volatils		<= 0,4	%

#### Nutritional Facts

Population		2000 kcal/j	Average Values		RDA&DRV			
CLASS	FAMILY	Components	PRHBVI	Unit	Critère	Value	Unit	% per 20g
Energy			177,6		DEI	2000,00	kcal/j	8,88%
Carbohydrates		Totals			RDA			
Proteins			20		DRV	70,00	g/j	28,57%
Lipids	Saturated Fatty Acids	C12:0+C14:0+C16:0	1,3	g/20g	RDA	17,78	g/j	< 7%
		Totals	1,5		DRV	20,00	g/j	< 8%
	Mono Unsaturated Fatty Acids	Oleic Acid C 18:1 n-9	14		DRV	38,89	g/j	36,00%
		Totals	14,5				g/j	
	Poly Unsaturated Fatty Acids	Linoleic Acid C 18:2 n-6	4		RDA	8,89	g/j	45,00%
	α-Linolenic acid C 18:3 n-3		DRV	2,22	g/j	0,00%		
Vitamins	Fat-soluble vitamins	Tocopherols, Tocotrienols	2,6	mg/20g	DRV	12,00	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	NF V08-036	<100	Unit/g
	Arsenic		<0,05	mg/Kg	Salmonella	BRD 07/11-12/05	0	Unit/25g
	Cadmium		<0,01	mg/Kg	Yeasts	NF V08-036	<100	Unit/g
	Tin		<1	mg/Kg	Flora aerobic mesophilic (30 ° C)	NF EN ISO 4833-1	<200	Unit/g
	Nickel		<0,15	mg/Kg	HA AC175 : Candida albicans	Internal methodology	0	Unit/g
Lead	<0,04		mg/Kg	Pseudomonas spp.	BKR 23/09-05/15	<100	Unit/g	
Mycotoxins	Ochratoxin A		<1	µg/kg	Coagulase-positive staphylococci	Nordval N°049	<100	Unit/g
	Aflatoxins B1,B2,G1,G2 (Total)		<4	µg/kg	Enterobacteria	AES 10/07-01/08	<10	Unit/g
	Aflatoxins B1		<1	µg/kg				
Polycyclic Aromatic Hydrocarbons	Benzo(a)pyrene		<0,5	µg/kg				
	4 PAHs		µg/kg					
Undesirable constituents	Copper	<0,4	mg/Kg					
	Iron	<5	mg/Kg					

MENTIONS AND RESTRICTIONS OF USE

<b>Food allergen</b>	
1169/2011/EC Annexe II	May contains traces of: Walnut, Hazelnut, Lupin, Mustard, Soy, Oat
<b>Cosmetic allergens *:</b>	Our product contains naturally:
1223/2009/EC Annexe III N° 67 to 92	<b>Benzyl Alcohol</b> (N°CAS 100-51-6) <100 mg/kg 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

<b>Manufacturing process</b> : Mechanically cold pressed
<b>Shelf life</b> : 24 month of best before date from date of production
<b>Storage</b> :
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).
<b>Packaging</b> : 1Kg, 5kg, 25kg, 200kg, 800 kg PEHD conditioning.