

Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 Rare oils designer	Camille Vessiere Validation /Validation	Fiche de spécification huile vierge de cameline biologique	1.001	02/05/2018	DOC	S3
02/05/2018	Christophe Merle	Organic virgin camelina seed oil specification data sheet	Code/Code	S3-062/1.001		

Product Name	Organic Camelina Seed Virgin Oil
Ref	CAHBVI
INCI	Camelina Sativa Seed Oil
CAS	NA
EINICS	NA
Botanic name	Camelina Sativa
Common names	Camelina, Gold of Pleasure
Part used	Seed
Origin	France
Composition	100%
Appearance	Fluid, Clear, Bright
Color	Yellow gold with green tints
Flavor and Taste	Green and sweet flavor, asparagus, almonds and white flowers



Fatty Acids composition

Criteria	Analytical Method	CAHBVI	Unit
C16:0	Internal methodology	3-7	%
C18:0		1-4	%
C18:1 (n-9c)		12-20	%
C18:2 (n-6c)		14-24	%
C18:3 (n-3c)		30-40	%
C20:0		<4	%
C20:1 (n-9c)		12-18	%
C20:2 (n-6c)		<4	%
C22:1 (n-9c)		<5	%
Mono-saturated fatty acids		24-38	%
Poly-saturated fatty acids		44-64	%
Saturated fatty acids		6-12	%
Trans fatty acids		<0,2	%

Quality criteria and Indices

Criteria	Analytical Method	CAHBVI	Unit
Acid Value	Internal methodology	< 4	mgKOH/g
Insoluble impurities content	NF ISO 663	< 0,05	%
Oleic Acidity	Internal methodology	< 2	%
Peroxyd Index		<15	meq O2/Kg
Water content and volatils		<= 0,4	%

Tocopherols and Tocotrienols content

Criteria	Analytical Method	CAHBVI	Unit
alpha-tocophérol	EN 12822:2014	10-20	mg/Kg
bêta-tocophérol		<10	mg/Kg
gamma-tocophérol		500-800	mg/Kg
delta-tocophérol	NF EN ISO 9936:2006	5-20	mg/Kg
alpha-tocotrienol			mg/Kg
bêta-tocotrienol		<10	mg/Kg
gamma-tocotrienol			mg/Kg
delta-tocotrienol			mg/Kg
Tocopherols et tocotrienols total content		500-850	mg/Kg
Vitamina E content		6-10	mg/100 g

Vit E = (Walpha + 0,67Wacate + 0,50Wbeta + 0,10Wgamma + 0,03Wdelta)/10
Calculation according to "Food and Nutrition Board and Institute of Medicine, Washington DC, National Academy Press, 2000"

Nutritional Facts

Population	Adult	2000 kcal/j	Average Values		RD&RDI		
CLASS	FAMILY	Components	CAHBVI	Unit	Value	Unit	% RDA&RDI /20g
Energy	Energy	Energy	177,6	kcal/20g	2000	kcal/j	0,09
Lipids	Saturated Fatty Acids	Non Essential Fatty Acids	1,8	g/20g	26,67	g/j	< 6,75%
		C12:0+C14:0+C16:0	1,1	g/20g	17,78	g/j	< 6,1875%
	Mono Unsaturated Fatty Acids	C18:1 (n-9c)	3,2	g/20g	38,89	g/j	0,08
	Poly Unsaturated Fatty Acids	ALA C18:3 (n-3c) ω3	7	g/20g	2,22	g/j	3,15
		LA C18:2 (n-6c) ω6	3,8	g/20g	8,89	g/j	0,43
	Total Lipids	Total Lipids	20	g/20g	83,33	g/j	0,24
Vitamins	Fat-soluble vitamins	Vit E	2,2	mg/20g	12	mg/j	0,18
		Vit A	0	µg/20g	800	mg/j	0,00
		Vit D	0	µg/20g	5	mg/j	0,00
		Vit K	0	µg/20g	75	mg/j	0,00

20 g is the equivalent of a tablespoon
RDA: Recommended Dietary Allowances (Ref ANSES)
RDI: Recommended Daily Intake (Ref CE/1169)
ANSES: National Agency for Food Safety, Environment and Labour (French equivalent of USDA)

External contaminants & Undesirable constituents

Category	Criteria	Analytical Method	CAHBVI	Unit	Criteria	Analytical Method	CAHBVI	Unit
Diverse	Dioxins	Internal methodology	<0,75	pg OMS-PCDD/F-TEQ / g	Moulds	NF V08-036	<100	Unit/g
	Phthalates		<100	µg/Kg	Salmonella	BRD 07/11-12/05	0	Unit/25g
	Mercury		<0,005	mg/Kg	Yeasts	NF V08-036	<100	Unit/g
	Arsenic		<0,03	mg/Kg	Flora aerobic mesophile (30 ° C)	NF EN ISO 4833-1	<200	Unit/g
	Cadmium		<0,01	mg/Kg	HA AC175 : Candida albicans	Internal methodology	0	Unit/g
	Tin		<0,03	mg/Kg	Pseudomonas spp.			Unit/g
	Nickel		<0,15	mg/Kg	Coagulase-positive staphylococci	NF EN ISO 6888-3	<100	Unit/g
	Lead		<0,04	mg/Kg	Enterobacteria	AES 10/07-01/08	<10	Unit/g
	Antimony		<0,02	mg/Kg				
	Barium		<0,06	mg/Kg				
	Ochratoxin A		<1	µg/Kg				
	Aflatoxins B1,B2,G1,G2 (Total)		<4	µg/Kg				
	Aflatoxins B1		<1	µg/Kg				
	GC 250 Multirésidus		0	mg/Kg				
	LC 250 Multirésidus			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				

MENTIONS AND RESTRICTIONS OF USE	
Food allergen 1169/2011/EC	May contains traces of: Walnut, Hazelnut, Lupin, Mustard, Soy, Oat
Annex II	

PRODUCTION AND STORAGE
Manufacturing process : Mechanically cold pressed
Shell life : 18 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.

* 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