


Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 Rare oils designer	Camille Vessière	Fiche de spécification huile vierge de cameline biologique	1.002	04/01/2020	DOC	S3
	Validation					
02/05/2018	Christophe Merle	Organic virgin camelina seed oil specification data sheet	Code/Code	S3-062/1.002		

Product Name	<b>Organic Camelina Seed Virgin Oil</b>
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



FR-BIO-10  
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#### Fatty Acids composition

Criteria	Analytical Method	CAHBVI	Unit
C14:0		<1	%
C16:0		3-7	%
C16:1 (n-7c)		<1	%
C18:0		1-4	%
C18:1 (n-7c)		<2	%
C18:1 (n-9c)		12-20	%
C18:2 (n-6c)		14-24	%
C18:3 (3t)		<0,2	%
C18:3 (n-3c)		30-40	%
C20:0		<4	%
C20:1 (n-9c)	Internal methodology	12-18	%
C20:2 (n-6c)		<4	%
C20:3 (n-3c)		<2	%
C22:0		<5	%
C22:1 (n-9c)		<2	%
C22:3 (n-3c), C22:4 (n-6c)		<2	%
C24:0		<2	%
C24:1 (n-9c)			%
Mono-saturated fatty acids		24-38	%
Poly-saturated fatty acids		44-64	%
Saturated fatty acids		6-12	%
Trans fatty acids		<0,2	%

#### Tocopherols and Tocotrienols content

Criteria	Analytical Method	CAHBVI	Unit
alpha-tocophérol	EN 12822:2014	10-40	mg/Kg
bêta-tocophérol		<10	mg/Kg
gamma-tocophérol		500-800	mg/Kg
delta-tocophérol		10-30	mg/Kg
alpha-tocotrienol	NF EN ISO 9936:2006	<10	mg/Kg
bêta-tocotrienol		<10	mg/Kg
gamma-tocotrienol		<10	mg/Kg
delta-tocotrienol			mg/Kg
Tocopherols et tocotrienols total content	Calcul	500-850	mg/Kg
Vitamin E content		6-10	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	CAHBVI	Unit
Acid Value	Internal methodology	< 4	mgKOH/g
Oleic Acidity		< 2	%
Insoluble impurities content	NF ISO 663	< 0,05	%
Peroxyd Index	Internal methodology	<15	meq O2/Kg
Water content and volatils		< = 0,4	%

#### Nutritional Facts

Population		2000 kcal/j		Average Values		RDA&DRV		
CLASS	FAMILY	Components	CAHBVI	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	1,1	g/20g	RDA	17,78	g/j	< 6%
		Totals	1,8		DRV	20,00	g/j	< 9%
	Mono Unsaturated Fatty Acids	Oleic Acid C 18:1 n-9	3,2		DRV	38,89	g/j	8,23%
		Totals	6,2					
	Poly Unsaturated Fatty Acids	Linoleic Acid C 18:2 n-6	3,8		RDA	8,89	g/j	42,75%
	α-Linolenic acid C 18:3 n-3	7		2,22	g/j	315,00%		
	Totals	10,8						
Vitamins	Fat-soluble vitamins	Tocopherols, Tocotrienols	2,2	mg/20g	DRV	12,00	mg/j	18,33%

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	CAHBVI	Unit	Criteria	Analytical Method	CAHBVI	Unit
Diverse	Polychlorinated biphenyls (PCBs)	(vide)	(vide)	(vide)	Moulds	NF V08-036	<100	Unit/g
Metal/Heavy metal	Mercury		<0,005	mg/Kg	Salmonella	BRD 07/11-12/05	0	Unit/25g
	Arsenic		<0,03	mg/Kg	Yeasts	NF V08-036	<100	Unit/g
	Cadmium		<0,01	mg/Kg	Flora aerobic mesophilic (30 ° C)	NF EN ISO 4833-1	<200	Unit/g
	Tin		<0,03	mg/Kg	HA AC175 : Candida albicans	Internal methodology	0	Unit/g
	Nickel		<0,15	mg/Kg	Pseudomonas spp.		<100	Unit/g
	Lead		<0,04	mg/Kg	Coagulase-positive staphylococci	NF EN ISO 6888-3		Unit/g
Mycotoxins	Ochratoxin A	Internal methodology	<1	µg/kg	Enterobacteria	AES 10/07-01/08	<10	Unit/g
	Aflatoxins B1,B2,G1,G2 (Total)		<4	µg/kg				
	Aflatoxins B1		<1	µg/kg				
Pesticides	GC-MS-MS 250 Multirésidus		0	mg/Kg				
	LC-MS-MS 350 Multirésidus			mg/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	May contains traces of:
Annexe II	Walnut, Hazelnut, Lupin, Mustard, Soy, Oat

PRODUCTION AND STORAGE

<b>Manufacturing process</b> : Mechanically cold pressed
<b>Shell life</b> : 18 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 (t opening<15mn).
<b>Packaging</b> : 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