


Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 Rare alla designer	Noémie LAVEYSSIERE	Fiche de spécification huile vierge de chanvre biologique	1.007	20/10/2023	DOC	S3
	Validation					
02/05/2018	Christophe Merle	Organic virgin hemp seed oil specification data sheet	Code/Code	S3-063/1.007		

Product Name	Organic Hemp seed virgin oil
Ref	CHHBVI
INCI	Cannabis Sativa Seed Oil
CAS	89958-21-4
EINICS	289-644-3
Botanic name	Canabis Sativa
Common names	Hemp
Part used	Seed
Origin	France
Composition	100%
Appearance	Fluid, Clear, Bright
Color	Sustained emerald green, gold highlights
Flavor and Taste	Flavor of seeds, nuts, asparagus, slight herbal notes



Fatty Acids composition

Fatty acids composition

Criteria	Analytical Method	CHHBVI	Unit
C16:0		5-9	%
C16:1 (n-7c)		<1	%
C17:0		<0.5	%
C18:0		1-4	%
C18:1 (n-7c)		<1	%
C18:1 (n-9e)		10-15	%
C18:2 (n-6e)		50-60	%
C18:3 (n-3e)		14-22	%
C18:3 (n-6c)	Internal methodology	2-6	%
C18:4 (n-3c)		0-3	%
C20:0		<2	%
C20:1 (n-9e)		<1	%
C22:0		<0.5	%
C22:1 (n-9e)		<0.1	%
C24:0		<0.5	%
Saturated fatty acids		8-13	%
Mono-unsaturated fatty acids		10-20	%
Poly-unsaturated fatty acids		65-80	%
Trans fatty acids		<0.1	%

Tocopherols and Tocotrienols content

(Plusieurs éléments)

Criteria	Analytical Method	CHHBVI	Unit
alpha-tocophérol		30-55	mg/Kg
bêta-tocophérol	EN 12822:2014	<10	mg/Kg
gamma-tocophérol		600-1100	mg/Kg
delta-tocophérol		10-40	mg/Kg
alpha-tocotrienol		<10	mg/Kg
bêta-tocotrienol	NF EN ISO 9936:2006	0-20	mg/Kg
gamma-tocotrienol		<10	mg/Kg
delta-tocotrienol		<10	mg/Kg
Tocopherols et tocotrienols total content	Calcul	600-1200	mg/Kg
Vitamin E content		9-16	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	CHHBVI	Unit
Acid Value	Internal methodology	< 4	mgKOH/g
Oleic Acidity		< 2	%
Insoluble impurities content	NF ISO 663	<0.1	%
Peroxy Index		<15	meq O2/Kg
Water content and volatils	Internal methodology	<= 0.4	%

Nutritional Facts

Population	Adult	2000 kcal/j	Average Values	RD&DRV					
CLASS	FAMILY	Components	CHHBVI	Unit	Critère	Value	Unit	% per 20g	
			Unit	Unit					
Energy	Lipids	Totals	177,6		DEI	2000	kcal/j	8,88%	
		Saturated Fatty Acids	C12:0+C14:0+C16:0	1,3	RDA	70	g/j	28,57%	
			Totals	1,8	DRV	17,8	g/j	7,31%	
		Mono Unsaturated Fatty Acids	Oleic Acid C 18:1 n-9	2,4	DRV	20	g/j	9,00%	
			Totals						
		Poly Unsaturated Fatty Acids	Linoleic Acid C 18:2 n-6	11	RDA	8,9	g/j	123,75%	
	α-Linolenic acid C 18:3 n-3	3,2		2,2	g/j	144,00%			
	Totals	14,5							
Vitamins	Fat-soluble vitamins	Tocopherols, Tocotrienols	3,3	mg/20g	DRV	12	mg/j	27,50%	

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	CHHBVI	Unit	Criteria	Analytical Method	CHHBVI	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 mesophile (30 ° C)	NF EN ISO 4833-1	<200	UFC/g
	Nickel		<0.15	mg/Kg	Presumptive Bacillus cereus (30 ° C)	NF EN ISO 21871	<10	Unit/g
Mycotoxins	Lead	Internal methodology	<0.04	mg/Kg	HA AC175 : Candida albicans	NF ISO 18416		Unit/g
	Ochratoxin A		<1	µg/kg	Escherichia Coli presumptive	NF EN ISO 16649-3		Unit/g
	Aflatoxins B1,B2,G1,G2 (Total)		<4	µg/kg	Pseudomonas spp. 30 ° C	Internal methodology	0	Unit/10g
Polycyclic Aromatic Hydrocarbons	Aflatoxins B1	Internal methodology	<1	µg/kg	Coagulase-positive staphylococci 37° C	NF EN ISO 6888-3		Unit/g
	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
TetraHydroCannabinol Content:	
EC legislation: 1307 / 2013, 1308/2013 and 809/2014 modified by 1155/2017 and 1172/2017. COMMISSION REGULATION 2022/1393 of the European Union amending Regulation (EC) No 1881/2006	Produced with the seeds of varieties authorized by the European Community, provisions transcribed in French law, in the decree of 22/08/1999 implementing article R5132-86 of the public health code for cannabis and can not according to these legislative provisions contain more than 0.2% of THC, threshold below which all the products transformed of these seeds are perfectly in agreement with the French and European legislation. Our organic virgin hemp seed oil contain less than 7.5ppm of tetrahydrocannabinol

* 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 :	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.