

Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 Rare oils designer	Christophe Merle	Fiche de specification huile vierge de chanvre biologique	1.002	06/10/2020	DOC	S3
	Validation /Validation					
02/05/2018	Christophe Merle	Organic virgin hemp seed oil specification data sheet	Code/Code	S3-063/1.002		

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



FR-BIO-10
AGRICULTURE UE/NON UE



Fatty Acids composition

Criteria	Analytical Method	CHHBVI	Unit
C16:0	Internal methodology	5-9	%
C16:1 (n-7c)		<1	%
C18:0		1-3	%
C18:1 (n-7c)		<1	%
C18:1 (n-9c)		10-14	%
C18:2 (n-6c)		50-60	%
C18:3 (n-3c)		14-18	%
C18:3 (n-6c)		2-6	%
C18:4 (n-3c)		0-3	%
C20:0		<1	%
C20:1 (n-9c)			%
C22:0		<0,5	%
Mono-saturated fatty acids		10-14	%
Poly-saturated fatty acids		65-80	%
Saturated fatty acids		8-12	%
Trans fatty acids		<0,1	%

Tocopherols and Tocotrienols content

Criteria	Analytical Method	CHHBVI	Unit
alpha-tocophérol	EN 12822:2014	30-50	mg/Kg
bêta-tocophérol		<10	mg/Kg
gamma-tocophérol		600-1100	mg/Kg
delta-tocophérol		20-50	mg/Kg
alpha-tocotrienol	NF EN ISO 9936:2006		mg/Kg
bêta-tocotrienol		<10	mg/Kg
gamma-tocotrienol			mg/Kg
delta-tocotrienol			mg/Kg
Tocopherols et tocotrienols total content	Calcul	600-1200	mg/Kg
Vitamin E content		9-16	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	CHHBVI	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	CHHBVI	Unit		Critère	Value	% per 20g
Energy	Totals		177,6	g/20g		DEI	2000,00	8,88%
Carbohydrates						RDA		
Proteins						DRV	70,00	28,57%
Lipids	Saturated Fatty Acids	C12:0+C14:0+C16:0	1,3			RDA	17,78	< 7%
		Totals	1,8			DRV	20,00	< 9%
	Mono Unsaturated Fatty Acids	Oleic Acid C 18:1 n-9	2,4				38,89	6,17%
		Totals						
	Poly Unsaturated Fatty Acids	Linoleic Acid C 18:2 n-6	11			RDA	8,89	123,75%
		α-Linolenic acid C 18:3 n-3	3,2				2,22	144,00%
		Totals	14,5					
	Fat-soluble vitamins	Tocopherols, Tocotrienols	3,3	mg/20g		DRV	12,00	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
Diverse	THC	GC/MS-Internal methodology	<0,02	%	Moulds	NF V08-036	<100	Unit/g
Metal/Heavy metal	Mercury	Internal methodology	<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	Flore 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				
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:
Annexe II	Walnut, Hazelnut, Lupin, Mustard, Soy, Oat
Tétrahydrocannabinol Content:	
EC legislation: 1307 / 2013, 1308/2013 and 809/2014 modified by 1155/2017 and 1172/2017.	Produced with the seeds of varieties authorized by the European Community, provisions transcribed in French law, in the decree of 22/08/1990 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.

* 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 conditionning.