


Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 <small>Rare alla designer</small>	MERLE Christophe	Fiche de spécification huile vierge de chanvre biologique	1.004	03/05/2021	DOC	S3
	Validation /Validation					
02/05/2018	MERLE Christophe	Organic virgin hemp seed oil specification data sheet	Code/Code	S3-063/1.004		

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	%	
C17:0		<0,5	%	
C18:0		1-4	%	
C18:1 (n-7c)		<1	%	
C18:1 (n-9c)		10-15	%	
C18:2 (n-6c)		50-60	%	
C18:3 (3i)		<0,1	%	
C18:3 (n-3c)		14-18	%	
C18:3 (n-6c)		2-6	%	
C18:4 (n-3c)		0-3	%	
C20:0		<2	%	
C20:1 (n-9c)		<1	%	
C22:0		<0,5	%	
C22:1 (n-9c)		<0,1	%	
C24:0		<0,5	%	
Mono-saturated fatty acids			10-20	%
Poly-saturated fatty acids			65-80	%
Saturated fatty acids			8-13	%
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		10-40	mg/Kg
alpha-tocotrienol	NF EN ISO 9936:2006	<10	mg/Kg
bêta-tocotrienol		<10	mg/Kg
gamma-tocotrienol		<10	mg/Kg
delta-tocotrienol		<10	mg/Kg
Tocopherols et tocotrienols total content	Calcul	600-1200	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	<0,1	%
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	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	1,8		DRV	20,00	g/j	< 9%
	Mono Unsaturated Fatty Acids	Oleic Acid C 18:1 n-9	2,4			38,89	g/j	6,17%
		Totals					g/j	
	Poly Unsaturated Fatty Acids	Linoleic Acid C 18:2 n-6	11		RDA	8,89	g/j	123,75%
	α-Linolenic acid C 18:3 n-3	3,2		2,22	g/j	144,00%		
	Totals	14,5						
Vitamins	Fat-soluble vitamins	Tocopherols, Tocotrienols	3,3	mg/20g	DRV	12,00	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 CE1169)

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	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	Internal methodology	<1	µg/kg	Coagulase-positive staphylococci	Nordval N°049		Unit/g
	Aflatoxins B1,B2,G1,G2 (Total)		<4	µg/kg	Enterobacteria	AES 10/07-01/08	<10	Unit/g
Polycyclic Aromatic Hydrocarbons	Aflatoxins B1	Internal methodology	<1	µg/kg				
	Benzo(a)pyrene		<0,5	µg/kg				
	4 PAHs			µg/kg				
Undesirable constituents	Copper	Internal methodology	<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

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