


Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 PERLES DE GASCOGNE Flaire allée designer	Noémie LAVEYSSIERE	Fiche technique huile vierge de noisette	1.003	25/10/2023	DOC	S3
	Validation					
05/07/2018	Christophe Merle	Virgin hazelnut oil technical data sheet	Code/Code	S3-092/1.003		

Product Name	Hazelnut virgin oil
Ref	N7HUVI
INCI	Corylus Avellana Seed Oil
CAS	84012-21-5
EINICS	281-667-7
Botanic name	Corylus Avellana
Common names	Hazel
Part used	Fruit
Origin	France
Composition	100%
Appearance	Fluid, Clear, Bright
Color	Light yellow gold
Flavor and Taste	Light notes of fresh hazelnuts



Fatty Acids composition

Criteria	Analytical Method	N7HUVI	Unit
C16:0	Internal methodology	4-10	%
C16:1 (n-7c)		<0.3	%
C17:0		<0.1	%
C18:0		1-4	%
C18:1 (n-7c)		<2	%
C18:1 (n-9c)		70-85	%
C18:2 (n-6c)		8-18	%
C18:3 (n-3c)		<1	%
C20:0			%
C20:1 (n-9c)		<0.5	%
C20:4 (n-6c)			%
C22:0			%
C22:1 (n-9c)			%
Saturated fatty acids		5-15	%
Mono-unsaturated fatty acids		70-85	%
Poly-unsaturated fatty acids		8-18	%
Trans fatty acids		<0.1	%

Tocopherols and Tocotrienols content

Criteria	Analytical Method	N7HUVI	Unit
alpha-tocophérol	EN 12822:2014	240-540	mg/Kg
bêta-tocophérol		0-20	mg/Kg
gamma-tocophérol		0-80	mg/Kg
delta-tocophérol		0-30	mg/Kg
alpha-tocotrienol	NF EN ISO 9936:2006	<10	mg/Kg
bêta-tocotrienol			mg/Kg
gamma-tocotrienol			mg/Kg
delta-tocotrienol			mg/Kg
Tocopherols et tocotrienols total content	Calcul	300-600	mg/Kg
Vitamin E content		25-75	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	N7HUVI	Unit
Acid Value	Internal methodology	< 4	mgKOH/g
Oleic Acidity		< 2	%
Insoluble impurities content	NF ISO 663	<0.1	%
Peroxyd Index	Internal methodology	<10	meq O2/Kg
Water content and volatils		<= 0.4	%

Nutritional Facts

Population		Adult	2000 kcal/j	Average Values		RDA&DRV			
CLASS	FAMILY	Components	N7HUVI	Unit	Critère	Value	Unit	% per 20g	
Energy		Totals	177,6	g/20g	DEI	2000	kcal/j	8,88%	
			20		DRV	70	g/j	28,57%	
Lipids	Saturated Fatty Acids	C12:0+C14:0+C16:0	1,4		RDA	17,8	g/j	7,88%	
		Totals	2		DRV	20	g/j	10,00%	
	Mono Unsaturated Fatty Acids	Oleic Acid C 18:1 n-9	15,5		RDA		38,9	g/j	39,86%
		Totals	3				8,9	g/j	33,75%
	Poly Unsaturated Fatty Acids	Linoleic Acid C 18:2 n-6	3				2,2	g/j	0,00%
		α-Linolenic acid C 18:3 n-3	3						
Vitamins	Fat-soluble vitamins	Tocopherols, Tocotrienols	9,5		mg/20g	DRV	12	mg/j	79,17%

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	N7HUVI	Unit	Criteria	Analytical Method	N7HUVI	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	Flora aerobic mesophilic (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		<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			µg/kg				
	Copper		<0.4	mg/Kg				
	Iron		<5	mg/Kg				

MENTIONS AND RESTRICTIONS OF USE

Food allergen	Hazelnut.
1169/2011/EC	May contains traces of:
Annexe II	Walnut, Lupin, Mustard, Soy, Oat
Cosmetic allergens *:	Our product contains naturally:
1223/2009/EC	/
Annexe III modified by UE 2023/1545	The presence of the substance must be indicated in the list of ingredients referred to in Article 19(1)(g) when its concentration exceeds: — 0.001 % in leave-on products (which means 10% of our product in the leave on-on product) — 0.01 % in rinse-off products (which means 100% of our product in the rinse-off product)

* 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 :	24 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.