

Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
PERLES DE GASCOGNE Rare oils designer	Camille Vessiere Validation /Validation	Fiche de sécurité huile vierge de noisette toastée	1.001	02/12/2016	DOC	S3
02/12/2016	Christophe Merle	Toasted Hazelnut virgin oil material material safety data sheet	Code/Code	S3-021/1.001		



COSMOS APPROVED



COSMOS APPROVED

Product Name	Toasted Hazelnut virgin Oil
Ref	N7HUVT
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	Amber yellow
Flavor and Taste	Intense roasted hazelnut flavor

Fatty Acids composition

Criteria	Analytical Method	N7HUVT	Unit
C16:0	Internal methodology	4-10	%
C18:0		1-4	%
C18:1 (n-9c)		70-85	%
C18:2 (n-6c)		10-20	%
Mono-saturated fatty acids		70-85	%
Poly-saturated fatty acids		10-20	%
Saturated fatty acids		5-15	%
Trans fatty acids		<0,1	%

Tocopherols and Tocotrienols content

Criteria	Analytical Method	N7HUVT	Unit
alpha-tocophérol	EN 12822:2014	240-540	mg/Kg
beta-tocophérol		6-22	mg/Kg
gamma-tocophérol		6-104	mg/Kg
delta-tocophérol	NF EN ISO 9936:2006	3-33	mg/Kg
alpha-tocotrienol		<10	mg/Kg
beta-tocotrienol		<10	mg/Kg
gamma-tocotrienol		<10	mg/Kg
delta-tocotrienol		<10	mg/Kg
Tocopherols et tocotrienols total content		300-550	mg/Kg
Vitamina E content		40-55	mg/100 g

Vit E = (Walpha + 0,67Wactate + 0,50Wbeta + 0,10Wgamma + 0,65Wdelta)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	N7HUVT	Unit
Acid Value	Internal methodology	<4	mgKOH/g
Insoluble impurities content	NF ISO 663	<0,05	%
Oleic Acidity	Internal methodology	<2	%
Peroxyd Index		<10	meq O2/Kg
Water content and volatils		<=0,4	%

Nutritional Facts

Population		Adult	2000 kcal/j	Average Values	RDA&RDI		% RDA&RDI /20g
CLASS	FAMILY	Components	N7HUVT	Unit	Value	Unit	
Energy		Energy	177,6	kcal/20g	2000	kcal/j	0,09
Lipids	Saturated Fatty Acids	Non Essential Fatty Acids	2	g/20g	26,67	g/j	<7,5%
		C12:0+C14:0+C16:0	1,4	g/20g	17,78	g/j	<7,875%
	Mono Unsaturated Fatty Acids	C18:1 (n-9c)	15,5	g/20g	38,89	g/j	0,40
	Poly Unsaturated Fatty Acids	ALA C18:3 (n-3c) ω3	0	g/20g	2,22	g/j	0,00
		LA C18:2 (n-6c) ω6	3	g/20g	8,89	g/j	0,34
	Total Lipids	Total Lipids	20	g/20g	83,33	g/j	0,24
Vitamins	Fat-soluble vitamins	Vit E	9,5	mg/20g	12	mg/j	0,79
		Vit A	0	µg/20g	800	mg/j	0,00
		Vit D	0	µg/20g	5	mg/j	0,00
		Vit K	0	µg/20g	75	mg/j	0,00

20 g is the equivalent of a tablespoon

RDA: Recommended Dietary Allowances (Ref ANSES)

RDI: Recommended Daily Intake (Ref CE/1169)

ANSES: National Agency for Food Safety, Environment and Labour (French equivalent of USDA)

External contaminants & Undesirable constituents

Category	Criteria	Analytical Method	N7HUVT	Unit
Diverse	Dioxins	Internal methodology	<0,75	pg OMS-PCDD/F-TEQ / g
	Phthalates		<100	µg/kg
	Mercury		<0,005	mg/Kg
	Arsenic		<0,03	mg/Kg
	Cadmium		<0,01	mg/Kg
Metal/Heavy metal	Tin		<0,03	mg/Kg
	Nickel		<0,15	mg/Kg
	Lead		<0,04	mg/Kg
Mycotoxins	Antimony		<0,02	mg/Kg
	Barium		<0,06	mg/Kg
	Ochratoxin A	<1	µg/kg	
	Aflatoxins B1,B2,G1,G2 (Total)	<4	µg/kg	
Pesticides	Aflatoxins B1	<1	µg/kg	
	GC 250 Multirésidus	<0,01	mg/Kg	
Polycyclic Aromatic Hydrocarbons	LC 250 Multirésidus	<0,01	mg/Kg	
	Total Polycyclic Aromatic Hydrocarbons (PAHs)	<0,5	µg/kg	
Undesirable constituents	Benzo(a)pyrene	<0,4	µg/kg	
	Copper	<0,4	mg/Kg	
	Iron	<5	mg/Kg	

Microbiology

Criteria	Analytical Method	N7HUVT	Unit
Moulds	NF V08-036	<100	Unit/g
Salmonella	BRD 07/11-12/05	0	Unit/25g
Yeasts	NF V08-036	<100	Unit/g
Flore aerobique mesophile (30 ° C)	NF EN ISO 4833-1	<200	Unit/g
IIA AC175 : Candida albicans	Internal methodology	0	Unit/g
Pseudomonas spp.	NF EN ISO 6888-3	<100	Unit/g
Coagulase-positive staphylococci		<100	Unit/g
Enterobacteria	AES 10/07-01/08	<10	Unit/g

MENTIONS AND RESTRICTIONS OF USE

Food allergen	Sensitive people, presence of:	Hazelnut.
1169/2011/EC	May contains traces of:	
Annexe II	Walnut, Lupin, Mustard, Soy, Oat	

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.

* 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