

Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
PERLES DE GASCOGNE <i>Parce elle désigne</i>	Camille Vessiere Validation /Validation	Fiche de spécification huile vierge de noix	1.001	02/05/2018	DOC	S3
02/05/2018	Christophe Merle	Virgin walnut oil specification data sheet	Code/Code	S3-068/1.001		



Product Name	Virgin Walnut Oil
Ref	NXHUVI
INCI	Juglans Regia Seed Oil
CAS	84012-43-1
EINICS	281-688-1
Botanic name	Juglans Regia
Common names	Walnut
Part used	Fruit
Origin	France
Composition	100%
Appearance	Fluid, Clear, Bright
Color	Yellow gold
Flavor and Taste	Fresh walnuts flavor

Fatty Acids composition

Criteria	Analytical Method	NXHUVI	Unit
C16:0	Internal methodology	5,5-8,5	%
C18:0		1,5-3	%
C18:1 (n-9c)		12,5-21	%
C18:2 (n-6c)		45-75	%
C18:3 (n-3c)		9-15	%
Mono-saturated fatty acids		15-20	%
Poly-saturated fatty acids		65-85	%
Saturated fatty acids		5,5-13,5	%
Trans fatty acids		<0,1	%

Tocopherols and Tocotrienols content

Criteria	Analytical Method	NXHUVI	Unit
alpha-tocophérol	EN 12822:2014	12-25	mg/Kg
bêta-tocophérol		<10	mg/Kg
gamma-tocophérol		350-450	mg/Kg
delta-tocophérol	NF EN ISO 9936:2006	40-60	mg/Kg
alpha-tocotrienol		<10	mg/Kg
bêta-tocotrienol		11-18	mg/Kg
gamma-tocotrienol		<10	mg/Kg
delta-tocotrienol		<10	mg/Kg
Tocopherols et tocotrienols total content			400-500
Vitamin E content		5-10	mg/100 g

Vit E = (W_{alpha} + 0,67W_{beta} + 0,50W_{gamma} + 0,10W_{delta})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	NXHUVI	Unit
Acid Value	Internal methodology	< 4	mgKOH/g
Insoluble impurities content	NF ISO 663	< 0,05	%
Oleic Acidity	Internal methodology	< 2	%
Peroxyd Index		<15	meq O2/Kg
Water content and volatils		<= 0,4	%

Nutritional Facts

Population	Adult	2000 kcal/j	Average Values		RDA&RDI			
CLASS	FAMILY	Components	NXHUVI	Unit	Value	Unit	% RDA&RDI /20g	
Energy	Energy	Energy	177,6	kcal/20g	2000	kcal/j	0,09	
Lipids	Saturated Fatty Acids	Non Essential Fatty Acids	1,9	g/20g	26,67	g/j	< 7,125%	
		C12:0+C14:0+C16:0	1,4	g/20g	17,78	g/j	< 7,875%	
		Mono Unsaturated Fatty Acids	C18:1 (n-9c)	3,4	g/20g	38,89	g/j	0,09
		Poly Unsaturated Fatty Acids	ALA C18:3 (n-3c) ω3	2,4	g/20g	2,22	g/j	1,08
		LA C18:2 (n-6c) ω6	12	g/20g	8,89	g/j	1,35	
	Total Lipids	Total Lipids	20	g/20g	83,33	g/j	0,24	
Vitamins	Fat-soluble vitamins	Vit E	1,5	mg/20g	12	mg/j	0,13	
		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)
 ANSES: National Agency for Food Safety, Environment and Labour (French equivalent of USDA)
 RDI: Recommended Daily Intake (Ref/CE/1169)

External contaminants & Undesirable constituents

Microbiology

Category	Criteria	Analytical Method	NXHUVI	Unit	Criteria	Analytical Method	NXHUVI	Unit
Diverse	Dioxins	Internal methodology	<0,75	pg OMS-PCDDs/F	Moulds	NF V08-036	<100	Unit/g
	Phthalates		<100	µg/kg	Salmonella	BRD 07/11-12/05	0	Unit/25g
	Mercury		<0,005	mg/Kg	Yeasts	NF V08-036	<100	Unit/g
Metal/Heavy metal	Arsenic		<0,03	mg/Kg	Flore aerobic mesophilic (30 ° C)	NF EN ISO 4833-1	<200	Unit/g
	Cadmium		<0,01	mg/Kg	HA AC175 : Candida albicans	Internal methodology	0	Unit/g
	Tin		<0,03	mg/Kg	Pseudomonas spp.	NF EN ISO 6888-3	<100	Unit/g
	Nickel		<0,15	mg/Kg	Coagulase-positive staphylococci		Unit/g	
	Lead		<0,04	mg/Kg	Enterobacteria		AES 10/07-01/08	<10
	Mycotoxins		Antimony	<0,02	mg/Kg			
Barium			<0,06	mg/Kg				
Pesticides	Ochratoxin A	<1	µg/kg					
	Aflatoxins B1,B2,G1,G2 (Total)	<4	µg/kg					
Polycyclic Aromatic Hydrocarbons	Aflatoxins B1	<1	µg/kg					
	GC 250 Multirésidus	<0,01	mg/Kg					
Undesirable constituents	LC 250 Multirésidus	<0,01	mg/Kg					
	Total Polycyclic Aromatic Hydrocarbons (PAHs)	<0,5	µg/kg					
	Benzo(a)pyrene	<0,4	µg/kg					
	Copper	<5	mg/Kg					
	Iron	<5	mg/Kg					

MENTIONS AND RESTRICTIONS OF USE	
Food allergen	Sensitive people, presence of : Walnut.
1169/2011/EC	May contains traces of:
Annexe II	Hazelnut, Lupin, Mustard, Soy, Out

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