


Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 Rare oils designer	Noémie LAVEYSSIERE	Fiche de spécification huile vierge de noisette toastée	1.002	29/11/2023	DOC	S3
	Validation /Validation					
02/05/2018	Christophe Merle	Toasted Hazelnut virgin oil specification data sheet	Code/Code	S3-067/1.002		



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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

Criteria	Analytical Method	N7HUVT	Unit
C16:0		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	%
C18:3 (n-3c)		<1	%
C20:0	Internal methodology		%
C20:1 (n-9c)			%
C20:4 (n-6c)		<0,5	%
C22:0			%
C22:1 (n-9c)			%
Saturated fatty acids		5-15	%
Mono-unsaturated fatty acids		70-85	%
Trans fatty acids		<0,1	%

Criteria	Analytical Method	N7HUVT	Unit
alpha-tocophérol		240-540	mg/Kg
bêta-tocophérol	EN 12822:2014	0-20	mg/Kg
gamma-tocophérol		0-80	mg/Kg
delta-tocophérol		0-30	mg/Kg
alpha-tocotrienol			mg/Kg
bêta-tocotrienol	NF EN ISO 9936:2006	<10	mg/Kg
gamma-tocotrienol			mg/Kg
delta-tocotrienol			mg/Kg
Tocopherols et tocotrienols total content	Calcul	300-550	mg/Kg
Vitamin E content		30-45	mg/100 g

Vit E = (Walpha + 0.67Wacitate + 0.50Wbeta + 0.10Wgamma + 0.03Wdelta)/10
Calculation according to "Food and Nutrition Board and Institute of Medicine, Washington DC, National Academy Press, 2000"

Criteria	Analytical Method	N7HUVT	Unit
Acid Value	Internal methodology	< 4	mgKOH/g
Oleic Acidity		< 2	%
Insoluble impurities content	NF ISO 663	<0,1	%
Peroxyd Index		<10	meq O2/Kg
Water content and volatils	Internal methodology	<= 0,4	%

Nutritional Facts

Langue	EN
Population	Adult

2000 kcal/j

Average Values

RDA&DRV

CLASS	FAMILY	Components	N7HUVT	Unit	Critère	Value	Unit	% per 20g
Energy		Totals	177,6		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	g/20g		38,9	g/j	39,86%
		Totals			RDA	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						
	Totals	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	N7HUVT	Unit	Criteria	Analytical Method	N7HUVT	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	Flore aerobic mesophile (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-product) — 0.01 % in rinse-off products (which means 100% of our product in the rins-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<15mm).
Packaging :	1Kg, 5kg, 25kg, 200kg, 800 kg PEHD conditioning.