


Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 PERLES DE GASCOGNE Faire aller designer	Noémie LAVEYSSIERE	Fiche de spécification huile vierge de pépins de courge BIO	1.002	25/10/2023	DOC	S3
	Validation /Validation					
28/03/2022	Christophe Merle	Organic Pumpkin virgin seed oil specification data sheet	Code/Code	S3-115/1.002		

Product Name	Organic Pumpkin virgin seed oil
Ref	COHBVI
INCI	Cucurbita Pepo Seed Oil
CAS	8016-49-7 / 89998-03-8
EINICS	- / 289-741-0
Botanic name	Cucurbita Pepo
Common names	Pumpkin
Part used	Seed
Origin	France
Composition	100%
Appearance	Fluid, Clear, Bright
Color	Dark green with amber red tints
Flavor and Taste	Flavor of candied fruit, liquorice, grain



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Fatty Acids composition

Criteria	Analytical Method	COHBVI	Unit
C14:0		<0,5	%
C16:0		7-13	%
C16:1 (n-7c)		<0,5	%
C17:0			%
C18:0		3-7	%
C18:1 (n-7c)		<1	%
C18:1 (n-9c)		20-30	%
C18:2 (n-6c)		45-65	%
C18:3 (n-3c)	Internal methodology	<0,5	%
C20:0		<1	%
C20:1 (n-9c)		<0,5	%
C22:0		<1	%
C24:0		<0,5	%
C24:1 (n-9c)			%
Saturated fatty acids		10-25	%
Mono-unsaturated fatty acids		20-35	%
Poly-unsaturated fatty acids		45-65	%
Trans fatty acids		<0,1	%

Tocopherols and Tocotrienols content

Criteria	Analytical Method	COHBVI	Unit
alpha-tocophérol		20-60	mg/Kg
bêta-tocophérol		<10	mg/Kg
gamma-tocophérol	EN 12822:2014	350-550	mg/Kg
delta-tocophérol		<10	mg/Kg
alpha-tocotrienol		<10	mg/Kg
bêta-tocotrienol	NF EN ISO 9936:2006	0-100	mg/Kg
gamma-tocotrienol		<10	mg/Kg
delta-tocotrienol		<10	mg/Kg
Tocopherols et tocotrienols total content	Calcul	400-750	mg/Kg
Vitamin E content		5-13	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	COHBVI	Unit
Acid Value	Internal methodology	< 4	mgKOH/g
Oleic Acidity		< 2	%
Insoluble impurities content	NF ISO 663	<0,1	%
Peroxyd Index		<15	meq O2/Kg
Water content and volatils	Internal methodology	<= 0,4	%

Nutritional Facts

Population	Adult	2000 kcal/j	Average Values	RDA&DRV				
CLASS	FAMILY	Components	COHBVI	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	2		RDA	17,8	g/j	11,25%
		Totals	3,2		DRV	20	g/j	16,00%
	Mono Unsaturated Fatty Acids	Oleic Acid C 18:1 n-9	5,3		RDA	38,9	g/j	13,63%
		Totals	5,4					
	Poly Unsaturated Fatty Acids	Linoleic Acid C 18:2 n-6	11		RDA	8,9	g/j	123,75%
		α-Linolenic acid C 18:3 n-3						
Totals		11						
Vitamins	Fat-soluble vitamins	Tocopherols, Tocotrienols	10	mg/20g	DRV	12	mg/j	83,33%

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	COHBVI	Unit	Criteria	Analytical Method	COHBVI	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
Polycyclic Aromatic Hydrocarbons	Aflatoxins B1,B2,G1,G2 (Total)	Internal methodology	<4	µg/kg	Pseudomonas spp. 30 ° C	Internal methodology	0	Unit/10g
	4 PAHs		<0,5	µg/kg	Coagulase-positive staphylococci 37° C	NF EN ISO 6888-3		Unit/g
Undesirable constituents	Copper	Internal methodology	<0,4	mg/Kg				
	Iron		<0,05	mg/Kg				

MENTIONS AND RESTRICTIONS OF USE

Food allergen	
1169/2011/EC	May contains traces of:
Annexe II	Hazelnut, 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 :	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.