


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	Noémie LAVEYSSIERE	Fiche de spécification huile vierge de Carthame BIO	1.002	25/10/2023	DOC	S3
	Validation					
31/03/2022	Christophe Merle	Organic Safflower virgin seed oil specification data sheet	Code/Code	S3-119/1.002		

Product Name	Organic Safflower virgin seed oil
Ref	CTHBVI
INCI	Carthamus Tinctorius Seed Oil
CAS	8001-23-8
EINICS	232-276-5
Botanic name	Carthamus Tinctorius
Common names	Safflower
Part used	Seed
Origin	France
Composition	100%
Appearance	Fluid, Clear, Bright
Color	Yellow Gold, brilliant and warm color
Flavor and Taste	Flavor of cereals, rice and note of hay



FR-BIO-10
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Fatty Acids composition

Criteria	Analytical Method	CTHBVI	Unit
C14:0	Internal methodology	<0,5	%
C16:0		4-8	%
C16:1 (n-7c)		<0,5	%
C18:0		1-6	%
C18:1 (n-7c)		<1	%
C18:1 (n-9c)		7-15	%
C18:2 (n-6c)		70-90	%
C18:3 (n-3c)		<0,5	%
C20:0		<1	%
C20:1 (n-9c)		<0,5	%
C22:0		<1	%
C22:5 (n-3c)			%
C24:0		<0,5	%
C24:1 (n-9c)			%
Saturated fatty acids		5-15	%
Mono-unsaturated fatty acids			%
Poly-unsaturated fatty acids		75-85	%
Trans fatty acids		<0,1	%

Tocopherols and Tocotrienols content

Criteria	Analytical Method	CTHBVI	Unit
alpha-tocophérol	EN 12822:2014	550-750	mg/Kg
bêta-tocophérol		0-20	mg/Kg
gamma-tocophérol			mg/Kg
delta-tocophérol			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	550-750	mg/Kg
Vitamin E content		55-75	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	CTHBVI	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		2000 kcal/l	Average Values		RDA&DRV				
CLASS	FAMILY	Components	CTHBVI	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	1,2	g/20g	RDA	17,8	g/j	6,75%	
		Totals	2		DRV	20	g/j	10,00%	
	Mono Unsaturated Fatty Acids	Oleic Acid C 18:1 n-9	2,2		RDA		38,9	g/j	5,66%
		Totals							g/j
	Poly Unsaturated Fatty Acids	Linoleic Acid C 18:2 n-6	16				8,9	g/j	180,00%
		α-Linolenic acid C 18:3 n-3					2,2	g/j	0,00%
	Totals	16							
Vitamins	Fat-soluble vitamins	Tocopherols, Tocotrienols	13	mg/20g	DRV	12	mg/j	108,33%	

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	C'THBVI	Unit	Criteria	Analytical Method	C'THBVI	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		(vide)	µg/kg	Coagulase-positive staphylococci 37° C	NF EN ISO 6888-3		Unit/g
	Benzo(a)pyrene			µg/kg				
Undesirable constituents	4 PAHs		<0.5	µg/kg				
	Copper		<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<15mm).
Packaging : 1Kg, 5kg, 25kg, 200kg, 800 kg PEHD conditioning.