

<b>Product Information</b>		
<p><b>Product</b>      <b>Blackcurrant Oil</b>  <b>Product code:</b>    008208  <b>Chemical form:</b>    Oil  <b>Version:</b>            2004-2</p>		
<b>Composition</b>		<b>Values</b>
<b>Fatty Acid Profile:</b>	Linoleic acid C18:2 gamma-Linolenic acid alpha-Linolenic acid C16:0 C18:0 C18:1	min. 40% 11 - 16 % (according to product grade) 9 - 15% 5 - 8% 1 - 3% 9 - 12%
<b>Physical &amp; Chemical Properties:</b>	Colour Appearance Acid value Peroxide value Iodine value Saponification value Specific gravity 25C Refractive index Unsaponifiable matter Moisture Heavy metals Pesticide residues Residual solvents Organic volatile impurities Dioxin PAH Heavy PAH Light	Light yellow Clear oily liquid max. 1.0 mg KOH/g max. 3.0 meq/kg 125 - 160 185 - 200 0.915 – 0.935 1.425 – 1.484 max. 2,0% max. 0,05% max. 5 ppm Undetected (according to ph EUR) Undetected (according to ph EUR) Undetected (according to USP <467>-1) Max. 1 ppb 5 ppb 20 ppb
<b>Microbiological:</b>	Total aerobic count Moulds Yeast E. Coli Salmonella	max. 3000/g max. 100/g max. 100/g Negative Negative
<b>GMO status:</b>		This product is certified / guaranteed free from GMO
<b>Date of expiry</b>		3 years from date of production, in original packaging
<b>Storage:</b>		Black currant oil is sensitive to oxidation, and is there saturated with nitrogen. The product should be stored in closed drums protected from heat and light.
<b>Packaging:</b>		190kg plastic drums, with nitrogen cover