

Product Information		
Product : Perilla Seed oil Product code: 008249 Chemical form: Oil Version: 2004_2		
Composition (Fatty Acid Profile):	Linoleic acid C18:2 Alpha-linolenic acid C16:0 C18:0 C18:1	Values: 14 - 18% min 55% 5.0 - 8.0% 0.0 - 3.0% 18.0 - 25.0%
Physical & Chemical Properties:	Colour Appearance Acid value Peroxide value Iodine value Specific gravity 25C Refractive index Unsaponifiable matter Moisture Heavy metals Pesticide residue 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 135 - 170 0.912 - 0.935 1.426 - 1.485 max. 2.0% max. 0.05% max. 5 ppm Undetected (according to ph EUR) Undetected (according to ph EUR) Undetected (according to ph USP 1<467) max. 1 ppb max. 5 ppb max. 20 ppb
Microbiological:	Total aerobic count Moulds Yeast E. coli Salmonella	max. 3000/g max. 100/g max. 100/g Negative Negative
GMO status:		This product is certified / guaranteed free from GMO
Date of expiry:		3 years from production, in original packaging
Storage:		Perilla seed oil is sensitive to oxidation, and is there saturated with nitrogen. The Product should be stored in closed drums protected from heat and light.
Packaging:		190kg plastic drums, with nitrogen blanket