

Product Specification

Product : **NEWmega™ Chia Oil CP-VIR**
 Product code : 34000
 Species : Salvia Hispanica
 Antioxidants : No antioxidants have been added to the oil

Date : 16-1-2017
 Version : 2017-1

Description: A clear golden yellow oil, typical in taste and smell. The Chia Oil is obtained by mechanical cold pressing and filtration only.

| Parameter: | unit: | min: | max: | Method: |
|--|----------|-------|-------|------------------|
| Acid value | mg KOH/g | | 2.0 | ISO 660 |
| Peroxide value | meq/kg | | 8.0 | ISO 3960 |
| Anisidine value ² | | | 15.0 | ISO 6885 |
| Totox value | | | 25.0 | calculated |
| Moisture | % | | 0.1 | AOCS Cd8b:90(09) |
| Saponification value ² | mg KOH/g | 190.0 | 200.0 | ISO 3657 |
| Unsaponifiable matter ² | % | | 1.5 | ISO 3596 |
| Refractive index at 20°C ² | | 1.470 | 1.485 | ISO 6320 |
| Specific gravity 20 / 20°C ² | g/ml | 0.920 | 0.930 | ISO 6883 |
| Colour | Gardner | | 15.0 | DIN 4630 |
| Saturated fatty acids of chain length less than C16 | % | | 0.3 | ATM016A |
| C16:0 Palmitic | % | 3.0 | 8.0 | ATM016A |
| C18:0 Stearic | % | 1.0 | 6.0 | ATM016A |
| C18:1 Oleic | % | 3.0 | 9.0 | ATM016A |
| C18:1 Cis-vaccenic | % | | 2.0 | ATM016A |
| C18:2 Linoleic | % | 15.0 | | ATM016A |
| C18:3 Alpha Linolenic | % | 60.0 | | ATM016A |
| Others | % | | 3.0 | ATM016A |
| Lead ¹ | mg/kg | | 0.1 | ICPMS |
| Cadmium ¹ | mg/kg | | 0.05 | ICPMS |
| Mercury ¹ | mg/kg | | 0.05 | ICPMS |
| Arsenic ¹ | mg/kg | | 0.1 | ICPMS |
| Benzo (a) Pyrene ² | µg/kg | | 2.0 | ISO 22959 |
| Sum of B(a)P, B(a)A, B(b)F, chrysene ² | µg/kg | | 10.0 | ISO 22959 |
| Sum of dioxins and furans (as WHO-PCDD/F-TEQ/g) ¹ | pg/g | | 0.75 | QMA504-341,HRMS |
| Sum of dioxins, furans, dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ/g) ¹ | pg/g | | 1.25 | QMA504-341,HRMS |
| PCB's (Sum 28, 52, 101, 138, 153, 180) (Total 6 DIN-PCB) ¹ | ng/g | | 40 | QMA504-341,HRMS |
| Salmonella ² | cfu/25g | | ND | TP/018 |
| Yeast & moulds ² | cfu/ml | | 100 | TP/008 |
| Total viable count (TVC) ² | cfu/g | | 1000 | TP/006 |
| E. Coli ² | cfu/ml | | ND | TP/016 |
| Staphylococcus Aureus ² | cfu/ml | | ND | TP/012 |
| Pesticide residues in accordance with European Food Law ¹ | | | | DFG-S19 |

¹ These parameters are tested annually on a random batch ² These parameters are tested 3 times a year on a random batch

Best use date, storage and packaging:

The oil has a best use date of 12 months in the original packing. If packed in 25 kg or 10 kg plastic drums best use within 6 months from packing date. Store in a cool and dry place, avoid light and heat. The oil is packed under nitrogen, once opened use content quickly. When taking material fill the drum again with nitrogen and close the drum airtight to avoid oxidation.

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