

<b>DESCRIPTION</b>	Natural oil extracted from Borage seeds ( <i>Borago Officinalis</i> ) by mechanical cold pressing, filtered and refined to remove flavors and odour. Clear pale yellowish oil. Natural oil free of antioxidants, colorants, dyes, flavors, foreign substances, preservatives, solvents or stabilizers..		
INGREDIENTS	Borage Seeds ( <i>Borago Officinalis</i> )		
INCI	BORAGO OFFICINALIS SEED OIL		
CAS#	225234-12-8		
<b>REGULATION</b>			
The product corresponds to the requirements of:			
<ul style="list-style-type: none"> <li>* COSMOS-standard. Standard for natural and organic products.</li> <li>* Regulation (EC) No. 1223/2009 of the European Parliament and of the Council on cosmetic products.</li> <li>* Regulation (EC) No. 1907/2006 of the European Parliament and of the Council on the registration, evaluation, authorization and restriction of chemical substances and preparations (REACH).</li> <li>* Regulation (EU) No. 655/2013 of the Commission laying down common criteria for the justification of claims used in relation to cosmetic products</li> </ul>			
The Q'omer® Ingredients are in line with the legal framework of many countries but without prejudice to additional legal provisions that might exist in some other countries.			
<b>PROPERTIES AND APPLICATIONS</b>			
COSMETICS	Emollient Skin conditioning		
<b>PHYSICOCHEMICAL</b>		<b>MICROBIOLOGY</b>	
C18:3 Gamma Linolenic	≥ 20.0 %	Total count*	≤ 1000 ufc/g
C18:3 Gamma Linolenic	≥ 185 mg/g as TG	Yeast & moulds*	≤ 100 ufc/g
Moisture	≤ 0.1 %	E. Coli *	ND ufc/g
Acid value	≤ 4.0 mg KOH /g	Salmonella*	ND ufc/25g
Peroxide value	≤ 8.0 meq / Kg	Staphylococcus aureus*	ND ufc/g
Iodine value	130.0 – 150.0 g / 100g		
Saponification value**	185.0 – 195.0 mg KOH /g		
Unsaponifiable matter**	≤ 1.5 %		
Refractive Index (20°C)**	1.470 – 1.480		
Specific gravity (20°C)**	0.910 – 0.925 g/ml		
Colour	≤ 12.0 Gardner		
Anisidine value	≤ 15.0 %		
Totox value	≤ 25.0 %		
<b>FATTY ACIDS</b>			
Saturated fatty acids of chain length less than C16			≤ 0.3 %
C16:0 Palmitic acid			9.0 – 12.0 %
C16:1 Palmitoleic acid			≤ 0.6 %
C18:0 Stearic acid			3.0 – 5.5 %
C18:1 Oleic acid			15.0 – 20.0 %
C18:1 Cis-Vaccenic acid			≤ 2.0 %
C18:2 Linoleic acid			35.0 – 39.0 %
C18:3 Alpha Linoleic acid			≤ 0.5 %
C20:0 Arachidic acid			≤ 0.5 %
C20:1 Icosenoic acid			3.9 – 4.3 %
C22:1 Docosenoic acid			2.4 – 2.7 %
C24:1 Tetracosenoic acid			1.4 – 1.7 %
Others			≤ 3.0 %

STEROLS	
Brassicasterol*	≤ 0.3 %
24-Methylene cholesterol*	9.0 – 20.0 %
Campesterol*	26.0 – 32.0 %
Stigmasterol*	≤ 2.2 %
β-sitosterol*	20.0 – 29.0 %
Sitostanol*	≤ 0.6 %
Δ-5-avenasterol*	6.0 – 24.0 %
Δ-7-stigmasterol*	≤ 0.8 %
Δ-7-avenasterol*	≤ 1.0 %
HEAVY METALS	
Lead*	≤ 0.1 mg/kg
Cadmium*	≤ 0.05 mg/kg
Mercury*	≤ 0.05 mg/kg
Arsenic*	≤ 0.1 mg/kg
CONTAMINANTS	
Benzo (a) Pyrene*	≤ 1.0 µg/kg
Sum of B(a)P, B(a) A, B8b) F, chrysene*	≤ 10.0 µg/kg
Sum of dioxins and furans (WHO-PCDD/F-TEQ/g)*	≤ 0.75 pg/g
Sum of dioxins, furans, dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ/g)*	≤ 1.25 pg/g
PCB's (Sum28,52,101,138,153,180) (Total 6 DNI-PCB)*	≤ 40 ng/g
HANDLING	
Packaging	IBC's net weight 900 kg   25 & 190 kg Metal drums   5, 10 & 25 kg HDPE containers   Consumer packaging (10 ml - 1000 ml) available
Storage	Store in a cool, dry place, in original sealed packaging away from sources of light, heat or air. After use, seal hermetically to avoid oxidation.
Shelf life	The oil has a best use date of 18 months in the original packing. If packed in fluorinated HDPE drums best use within 12 months from packing date, if packed in standard HDPE drums best use within 6 months from packing date. 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.
ADDITIONAL	
Free of allergens: In accordance with Regulation (EU) No1169/2011 on food information provided to the consumer. Substances or products that cause allergies or intolerances (Annex II). Product of purely plant origin and does not get in contact with any animal material during manufacturing, storage and transportation. GMO-free product and, therefore, is not subject to the requirements of Regulation (EC) 1829/2003, or Regulation (EC) 1830/2003. No irradiated materials are used, nor has the product itself been irradiated.	

\* These parameters are tested annually on a random batch

\*\* These parameters are tested 3 times a year on a random batch