



DESCRIPTION	Oil obtained from roasted Argan (<i>Argania spinosa</i>) kernel by cold mechanical press. Oil of dark yellow color with roasted almond taste and smell. Natural product free of flavorings, stabilizers, flavorings or artificial colors.	
INGREDIENTS	Argan kernel (<i>Argania spinosa</i>)	
REGULATION		
The product corresponds to the requirements of:		
<ul style="list-style-type: none"> * Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products, its delegated acts and implementing acts. * Regulation (EC) N° 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety. 		
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.		
PROPERTIES AND APPLICATIONS		
FOOD	Culinary	
PHYSICOCHEMICAL		
Acid index	≤ 4.0 mg KOH /g	
Peroxide value	≤ 10.0 meq / Kg	
Specific gravity (20°C)	0.908 -0. 918 Kg/l	
FATTY ACIDS		
C16:0 Palmitic acid	10.0 - 15.0 %	
C18:0 Stearic acid	4.3 - 7.2 %	
C18:1 Oleic acid	43.0 – 50.0 %	
C18:2 Linoleic acid	29.3 - 37.0 %	
STEROLS		
Cholesterol	≤ 0.2 %	
Campesterol	≤ 1.5 %	
Stigmasterol	≤ 1.0 %	
Stigmasta-8,22-dien-3b-ol	2.0 - 6.0 %	
Spinasterol	34.0 - 44.0 %	
Schotenol	44.0 - 50.0 %	
Delta 7 Avenasterol	4.0 - 7.0 %	
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. Net content and packing method will be specified in the sales contract. Packaging material comply with Regulation (CE) N° 1935/2004 on materials and objects destined to be in contact with foods. COMMISSION REGULATION (EU) 2015/174 of 5 February 2015 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food. Statement conforms to the raw materials suppliers.	
Storage	Store in a cool and dry place, in original sealed packaging away from sources of light, heat or air. After use, seal hermetically to avoid oxidation.	
Shelf life	At least 18 months under the above storage conditions.	



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Technical Data Sheet

ARGAN OIL
ROASTED VIRGIN



ADDITIONAL

Allergens: This product neither contains nor presents risk of cross contamination with the substances or products causing allergies or intolerances listing in Annex II Regulation (UE) No 1169/2011. Natural product coming from vegetable origin and does not get in contact with any animal material during manufacturing, storage and transportation.

Pesticides: Conform with Regulation (EC) n° 396/2005 of the European Parliament and the council of 23 February of 2005 on maximum residual levels of pesticides in food and animal feed from vegetable and animal origin which modifies the Directive 91/414/CEE of the council.

The product is GMO free and therefore not subject to the requirements of regulation (EC) 1829/2003 and regulation (EC) 1830/2003. No irradiated materials were used.

Certified



Corporation

This company meets the highest standards of social and environmental impact



bioval

CLÚSTER BIO COMUNIDAD VALENCIANA

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