

DESCRIPTION	Natural oil obtained from Argan (<i>Argania spinosa</i>) kernel, cold mechanical pressed and filtered. Oil with yellow color with typical taste and smell. Natural product free of flavorings, stabilizers, flavorings or artificial colors.
INGREDIENTS	Argan kernel (<i>Argania spinosa</i>)
REGULATION	
<p>The product corresponds to the requirements of 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.</p> <p>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.</p>	
PROPERTIES AND APPLICATIONS	
FOOD	Culinary
PHYSICOCHEMICAL	
Moisture	≤ 0.1 %
Peroxide value	≤ 10.0 meq O ₂ / Kg
Specific gravity (20°C)	0.908-0.918 Kg/l
Free fatty acids (as % Oleic a.)	≤ 0.8 %
FATTY ACIDS	
C16:0 Palmitic acid	11.5 – 15.0 %
C18:0 Stearic acid	4.3 – 7.2 %
C18:1 Oleic acid	43.0 – 49.1 %
C18:2 Linoleic acid	29.0 – 36.0 %
C18:3 Linoleic acid	≤ 0.3 %
C20:0 Arachidic acid	≤ 0.5 %
C20:1 Gadoleic acid	≤ 0.5 %
C22:0 Behenic acid	≤ 0.2 %
STEROLS	
Cholesterol	≤ 0.4 %
Campesterol	≤ 0.4 %
Stigmasterol	≤ 1.0 %
Stigmata-8,22-dien-3b-ol	3.2 – 5.7 %
Spinasterol	34.0 – 44.0 %
Schotenol	44.0 – 49.0 %
Delta 7 Aenasterol	4.0 – 7.0 %
HANDLING	
Packaging	<p>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.</p> <p>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.</p>
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.

Q'omer BioActive Ingredients, Sociedad Limitada. Inscrita en el tomo 9703, folio 63, inscripción 1 con hoja V-156462 del Registro Mercantil de Valencia – España NIF B-98583354 | RGSEAA 40.053273/V | Reg. Importadores 46/1/00788



Parc Científic de la Universitat de València
Av. Catedrático Agustín Escardino, 9
46980, Paterna
Valencia – España

+34 960 089 693
hello@qomer.eu
www.qomer.eu

Technical Data Sheet

**ARGAN OIL
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.



This company meets the highest standards of social and environmental impact



CLÚSTER BIO COMUNIDAD VALENCIANA

The information contained herein is, to our best knowledge, correct. This product is not intended to diagnose, treat, cure, or prevent any disease. Specifically, we point out that our products are not, by definition, suitable for vulnerable consumers. The data described is intended to be used as a source of information. No warranty, express or implied. They do not release the buyer from their own research and analysis and the proof that the product is suitable for its required use. The buyer himself is responsible to comply with legal provisions. Q'omer reserves the right to modify the above information at any time, with prior notice to its partners