

DESCRIPTION	Natural oil extracted from the Argan kernel (<i>Argania spinosa</i>) mechanically cold pressed and filtered. Yellow oil, with characteristic flavor and smell. Virgin oil free of antioxidants, artificial colors, flavors or preservatives
INGREDIENTS	Argan oil (<i>Argania spinosa</i>)
REGULATION	
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. 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 value	≤ 0.1 %
Peroxide value	≤ 10.0 meq O ₂ /Kg
Specific gravity (20°C)	0.908-0.918 mg KOH/g
Free fatty acids (%Oleic)	≤ 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	29.3 - 36.0 %
C18:3 Alpha Linoleic acid	≤ 0.3 %
C20:0 Arachidic acid	≤ 0.5 %
C20:1 Eicosenoic acid	≤ 0.5 %
C22:0 Behenic acid	≤ 0.2 %
Others	11.5 - 15.0 %
STEROLS	
Cholesterol	≤ 0.4%
Campesterol	≤ 0.4 %
Stigmasterol	≤ 1.0 %
Stigmasta-8,22-dien-3b-ol	3.2 - 5.7 %
Spinasterol	34.0 - 44.0 %
Schotenol	44.0 - 49.0 %
Delta 7 Avenasterol	4.0 - 7.0 %
HANDLING	
Packaging	IBC 25 & 190 kg Metal drums 5, 10 & 25 kg HDPE containers. 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) 2020/1245 & 2015/174 amending and correcting Regulation (EU) N° 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 12 months under the above storage conditions.

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) N° 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.

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.