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DESCRIPTION	Natural oil extracted from the fruit of the Avocado ( <i>Persea Gratissima</i> , Lauraced mechanically cold pressed and filtered. Greenish oil, typical in flavor and sm Organic natural virgin oil free of antioxidants, colorings, flavorings or preservative Avocado Fruit ( <i>Persea Gratissima</i> .)	
INGREDIENTS	Avocado oil (Persea Gratissima. L)	
DECLII ATIONI		

## REGULATION

The product corresponds to the requirements of:

- 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 value		≤ 10.0 mg KOH/g		
Peroxide value		≤ 15.0 meq O <sub>2</sub> /Kg		
lodine value		≤ 96.0 gl <sub>2</sub> /100g		
Free Fatty acids		≤ 5.0 %		
FATTY ACIDS				
C16:0 Palmitic acid		5.0 – 35,2 %		
C16:1 Palmitoleic acid		≤ 17.0 %		
C18:0 Stearic acid		≤ 3.0 %		
C18:1 Oleic acid		30.0 – 80.0 %		
C18:2 Linoleic acid		6.0 – 25.0 %		
C18:3 Alpha Linoleic acid		≤ 5.0 %		
HANDLING				
	IBC   25 & 190 kg Metal drums   5, 10 & 25 kg HDPE contracting method will be specified in the sales contract. with Regulation (CE) $N^{\circ}$ 1935/2004 on materials and	Packaging material comply dobjects destined to be in		
Packaging	contact with foods. Commission Regulation (EU) 2020/1	1245 & 2015/174 amending		

Packaging	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) No 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.



