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Technical Data Sheet

BORRAGE SEED OIL 20% GLA Refined EP

DESCRIPTION	Natural oil extracted from Borage seeds (Borago Officinalis) by mechanical cold pressing, filtering and subsequent refining to eliminate flavors and odors. Pale yellow oil, typical in flavor and smell. Natural oil free of antioxidants, colorings, flavorings, foreign substances, preservatives or stabilizers. Complies with European Pharmacopoeia
INGREDIENTS	Borrage oil (*Borago Officinalis*)

REGULATION

The product corresponds to the requirements of Regulation (EC) Nº 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

NUTRACEUTICAL	Antioxidant

PHYSICOCHEMICAL		MICROBIOLOGY	
Moisture	≤ 0.1 %	Total count	≤ 1000 cfu/g
Acid value	≤ 0.5 mg KOH/g	Yeast & moulds	≤ 100 cfu/g
Peroxide value	≤ 3.0 meq O_2/Kg	E. Coli	ND cfu/g
Iodine value	130.0 – 150.0 gI_2/100g	Salmonella	ND cfu/25g
Saponification value	185.0 – 195.0 mg KOH/g	Staphyloccus Aureus	ND cfu/g
Unsaponifiable material	≤ 1.5 %		
Refractive Index (20ºC)	1.470 – 1.480 N_D		
Specific gravity (20ºC)	0.920 – 0.925 Kg/l		
Colour	≤ 7.0 Gardner		
Anisidine value	≤ 15.0		
Totox value	≤ 20.0		

FATTY ACIDS	
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 Linolenic acid	≤ 0.5 %
C18:3 Gamma linolenic acid	**≥ 20.0 %**
C18:3 Gamma linolenic acid	**≥ 185.0 mg/g as TG**
C20:0 Arachidic acid	≤ 0.5 %
C20:1 Eicosenoic acid (specific for borage identity)	3.8 – 4.4 %
C22:1 Docosenoic acid (specific for borage identity)	2.3 – 2.8 %
C24:1 Tetracosenoic acid (specific for borage identity)	1.3 – 1.8 %
Others	≤ 3.0 %

HEAVY METALS	
Lead	≤ 0.1 mg/kg
Cadmium	≤ 0.05 mg/kg
Mercury	≤ 0.05 mg/kg
Arsenic	≤ 0.1 mg/kg

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CONTAMINANTS	
Benzo (a) Pyrene	≤ 1.0 µg/kg
Sum of B(a)P, B(a) A, B(b) 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)	≤ 40.0 ng/g
Pyrrolizidine Alkaloids	≤ 1.0 µg/kg

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) Nº 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) 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 24 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) 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) 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.