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

Antioxidant

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



DESCRIPTION	Natural oil extracted from organic 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.
INGREDIENTS	Borage oil (Borago Officinalis)
REGULATION	

REGULATION

NUTRACEUTICAL

PHYSICOCHEMICAL

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.

MICROBIOLOGY

PROPERTIES AND APPLICATIONS

Moisture	≤ 0.1 %	Total count	≤ 1000 cfu/g
Acid value	≤ 4.0 mg KOH/g	Yeast & moulds	≤ 100 cfu/g
Peroxide value	≤ 8.0 meq O ₂ /Kg	E. Coli	ND cfu/g
lodine value	130.0 - 150.0 gl 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 (20°C)	1.470 – 1.480 N _D		
Specific gravity (20°C)	0.910 - 0.925 Kg/l		
Colour	≤ 12.0 Gardner		
Anisidine value	≤ 15.0		
Totox value	≤ 25.0		
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 Linoleic acid			≤ 0.5 %
C18:3 Gamma linolenic acid			≥ 20.0 %
C18:3 Gamma linolenic acid			≥ 185.0 % as TG
C20:0 Arachidic acid			≤ 0.5 %
C20:1 Eicosenoic acid			3.8 – 4.4 %
C22:1 Docosenoic acid			2.3 – 2.8 %
C24:1 Tetracosenoic acid			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		





This company meets the

highest standards of social and environmental impact

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

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





CAECV

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) 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 24 months under the above storage conditions	5.		

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.



