

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

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# **BORRAGE SEED OIL** 20% GLA Cold Pressed

DESCRIPTION	Oil extracted from borage seeds (Borage officinalis) by mechanical cold pressing and subsequent filtering to eliminate foreign matter. Yellow to greenish oil, with a characteristic smell and flavor. Natural product free of flavorings, stabilizers, flavors or artificial colorings.
INGREDIENTS	Borrage oil (Borago Officinalis)
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#### **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

NUTRACEUTICAL	Antioxidant			
PHYSICOCHEMICAL		MICROBIOLOGY		
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 <sub>2</sub> /Kg	E. Coli	ND cfu/g	
lodine value	130.0 – 150.0 gl <sub>2</sub> /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 <sub>D</sub>			
Specific gravity (20°C)	0.910 - 0.925 Kg/l			
Colour	≤ 12.0 Gardner			
Anisidine value	≤ 15.0			
Totox value	≤ 20.0			
FATTY ACIDS				
Saturated fatty acids of chain length less than C16			≤ 0.3 %	

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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	34.0 – 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	≤ 2.0 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, diox	≤ 1.25 pg/g		
PCB's (Sum28,52,101,138,	≤ 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 pack heat or air. After use, seal hermetically to avoid oxid		
Shelf life	At least 24 months under the above storage condit		

### **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.



