



DESCRIPTION		Natural oil extracted from organic Borage seeds (<i>Borago Officinalis</i>) by mechanical cold pressing and filtering to remove foreign matter. Bright yellow to greenish oil, typical in flavor and smell. Natural oil free of antioxidants, colorings, flavorings, foreign substances, preservatives or artificial stabilizers.	
INGREDIENTS		Borage oil (<i>Borago Officinalis</i>)	
REGULATION			
The product corresponds to the requirements of:			
<ul style="list-style-type: none"> * 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			
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 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	Staphylococcus 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 (borage oil specification)		≤ 0.5 %	
C20:1 Eicosenoic acid (borage oil specification)		3.8 – 4.4 %	
C22:1 Docosenoic acid (borage oil specification)		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	



Q'omer BioActive Ingredients, Sociedad Limitada. Inscrita en el tomo 9703, folio 63, inscripción 1 con hoja V-156462 del Registro Mercantil de Valencia – España
NIF B-98583354 | RGSEAA 40.053273/V | Reg. Importadores 46/1/00788

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, 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
Pyrrrolizidine 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.
ADDITIONAL	
<p>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.</p> <p>Natural product coming from vegetable origin and does not get in contact with any animal material during manufacturing, storage and transportation.</p> <p>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.</p> <p>GMO-free product and, therefore, is not subject to the requirements of Regulation (EC) 1829/2003, or Regulation (EC) 1830/2003.</p> <p>No irradiated materials are used, nor has the product itself been irradiated.</p>	