



## PRODUCT SPECIFICATION

### EU ORGANIC COLD PRESSED HEMP SEED OIL

NUTRITION DECLARATION	
per 100 g of product	
energy, kJ / kcal	3699 / 900
fat	99,97 g
of which	
- saturates	10,1 g
- mono-unsaturated	10,0 g
- polyunsaturated	79,6 g
carbohydrate	0 g
of which	
- sugars	0 g
- fiber	0 g
protein	0 g
salt	0 g

FATTY ACIDS	
per 100 g of total fat	
omega-3 acids	20,6 g
omega-6 acids	59,1 g
omega-9 acids	8,0 g
C 16:0 palmitic acid	6,3 g
C 18:0 stearic acid	2,4 g
C 18:1 oleic acid (cis isomer)	8,0 g
C 18:2 linoleic acid	54,4 g
C 18:3 alfa-linolenic acid	19,0 g
C 18:3 gamma-linolenic acid	4,7 g
C 18:4 octadecatetraenoic acid	1,6 g
C 20:0 arachidic acid	1,0 g
C 20:2 eicosandienoic acid	0,4 g
C 22:0 behenic acid	0,4 g
C 24:0 lignoceric acid	0,2 g

PRODUCT PACKAGING	
Packaging Unit	1 × 922,4 kg, 1 × 55,34 kg or 18,45 kg, 184,5 kg
Gross Weight of One Unit	not available
Packaging Type	plastic 1000 l IBC containers, 60 l/20 l canisters, 200 l barrels filled with nitrogen gas
Packaging Measurement	n/a
Packaging Units per Pallet	n/a
Pallet Type and Size	n/a

PRODUCT PRODUCTION AND DESCRIPTION
The initially purified, dried and pasteurized (with water steam) organic hemp seeds are cold pressed. Because this concerns cold pressing, the outflow temperature is max. 40 °C. After, oil filtration is done.
Dark green oil, characteristic nutty flavour and aroma. This is an agricultural product; therefore, some batch variation may occur in: colour, flavour, odour, appearance or composition, reflecting growing conditions and seasonal variation.

INSOLUBLE IMPURITIES MAXIMUM LEVEL AND OTHERS, CODEX STAN 210		
Criterion	Result	Unit
Insoluble Impurities***	<1***	%
Saponification Value	189 – 194	mg KOH/g
Iodine value	160	g J <sub>2</sub> /100 g

\*\*\*Sediment of Hemp Seeds

CHEMICAL/PHYSICAL MAXIMUM LEVELS		
Criterion	Result	Unit
Density	0,9224	kg/l
Moisture*	<0,1	%
Tétrahydrocannabinol (THC)*	<5	mg/kg
Gluten*, (EU) No 828/2014	<20	mg/kg
Pesticides**, (EC) No 396/2005	n.d. (<0,01)	mg/kg
Heavy Metals**, (EC) No 1881/2006	Lead (Pb)	<0,10 mg/kg
	Cadmium (Cd)	<0,20 mg/kg
	Arsenic (As)	<0,10 mg/kg
	Mercury (Hg)	<0,10 mg/kg
PAH's*, (EC) No 835/2011	Benzo(a)pyrene	<2 µg/kg
	Sum PAH4	<10 µg/kg
Acid Value* (Codex Stan 210)	<4	mg KOH/g
Peroxide Value* (Codex Stan 210)	<15	meqO <sub>2</sub> /kg
Free Fatty Acids** in oil, Codex Stan 210	as lauric acid	<2 %
	as oleic acid	<2 %
	as palmitic acid	<2 %
Mycotoxins** (EC) No 1881/2006	B <sub>1</sub>	<2 µg/kg
	Sum of B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> and G <sub>2</sub>	<4 µg/kg
	Ochratoxin A	<3 µg/kg
	Deoxynivalenol	<750 µg/kg

MICROBIOLOGICAL MAXIMUM LEVELS, (EC) No 2073/2005		
Criterion	Result	Unit
Aerobic Plate Count 30°C*	<3*10 <sup>5</sup>	cfu/g
Anaerobic Sulphite Reducing Bacteria 37°C*	<10 <sup>4</sup>	cfu/g
Coliforms 30°C*	<10 <sup>3</sup>	cfu/g
Escherichia coli 44°C*	n.d. (<10)	cfu/g
Moulds 25°C*	<10 <sup>4</sup>	cfu/g
Yeast 25°C*	<10 <sup>4</sup>	cfu/g
Coagulase positive Staphylococcus 37°C*	<10 <sup>2</sup>	cfu/g
Presumptive Bacillus cereus 30°C*	<10 <sup>3</sup>	cfu/g
Salmonella*	n.d.	/125 g
Enterobacteriaceae 37°C*	<10 <sup>4</sup>	cfu/g

NUTRITION AND HEALTH CLAIMS MADE ON PRODUCT
according to (EC) No 1924/2006 and (EU) No 432/2012
Product is:
1) Sugar-free,
2) High in omega-3 fatty acids;
3) High in polyunsaturated fat,
4) High in unsaturated fat.

\* CoA available for Product; \*\* CoA available for Raw Material.

GMO	Irradiated	Shelf-life	Food Contact Materials	Country of Origin (COO)	Consumer
Product is not genetically modified and does not contain any genetically modified material ((EC) 1830/2003 and (EC) 1829/2003)	Product is not irradiated.	18 months after production, in unopened original packaging maintained under correct storage and transportation conditions.	Compliant with EU Regulation (EC) 1935/2004	COO testing in the Eurofins lab upon request (Raw Materials only)	Not suitable for baby food.

REQUIREMENTS FOR STORAGE AND TRANSPORTATION
Product should be stored in cool (16°C +/-2°C), dry and dark conditions away from sources of oxidation, heat or direct light. Refrigerate after opening. Product should be transported in a clean and hygienic transport, separated from non-food products. Product can not be transported together with chemicals or other materials which can contaminate the product. Product must remain in original and closed packaging units, free from damages.



Allergens	Ingredient	Present in the factory	Cross-contamination from raw material
Cereals containing gluten i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof	NO	NO	YES*
Crustaceans and products thereof	NO	NO	NO
Eggs and products thereof.	NO	NO	NO
Fish and products thereof	NO	NO	NO
Peanuts and products thereof	NO	NO	NO
Soybeans and products thereof	NO	NO	YES**
Milk and dairy products (including lactose)	NO	NO	NO
Nuts and products thereof: Almonds ( <i>Amygdalus communis</i> L.), Hazelnuts ( <i>Corylus avellana</i> ), Walnuts ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), Pistachio ( <i>Pistacia vera</i> ), Macadamia nuts ( <i>Macadamia ternifolia</i> )	NO NO NO NO NO NO NO NO NO	NO NO NO NO NO NO NO NO NO	NO NO NO NO NO NO NO NO NO
Celery and products thereof (including celeriac)	NO	NO	NO
Mustard and products thereof	NO	NO	YES***
Sesame seeds and products thereof	NO	NO	NO
Sulphur dioxide and sulphites at conc >10mg/kg or 10mg/liter expressed as SO <sub>2</sub>	NO	NO	NO
Lupin and products thereof	NO	NO	YES****
Molluscs and products thereof	NO	NO	NO

\*No when gluten content is <20 mg/kg; yes when gluten content is >20 mg/kg. May contain traces of gluten from raw material (whole hemp seeds), cross-contamination from fields.

\*\*May contain traces of soy in raw material because of agriculture primary preparation processes (harvesting, drying, primary cleaning, storage).

\*\*\*May contain traces of mustard in raw material because of agriculture process – cross-contamination from fields.

\*\*\*\*May contain traces of lupin in raw material because of agriculture process – cross-contamination from fields.