

Batch No: not applicable. Best before: not applicable.

Spec valid from 01/2018

GENERAL

Product Name	Agricultural Species, Variety Name	Country of Origin	No of Food Business Operators Register	BRC site code	Name of Organic Control Body, Code	No of Organic Certificate	FDA Facility Registration No
EU Organic Virgin Cold Pressed Hemp Seed Oil	<i>Cannabis sativa</i> , Finola	Lithuania, EU	520001563	1988604	"Ekoagros", LT-EKO-001	SER-K-17-01051	10434334990

NUTRITION DECLARATION

per 100 g of product

energy, kJ / kcal	3699 / 900
fat	99,97 g
of which	
- saturated	10,7 g
- mono-unsaturated	9,11 g
- polyunsaturated	80,19 g
carbohydrate	0 g
of which	
- sugars	0 g
- fibre	0 g
protein	0 g
salt	0 g
vitamin A	<68,8 µg
vitamin D	29 µg
Vitamin E	2,5 mg

FATTY ACIDS

per 100 g of total fat

omega-3 acids	19,37 %
omega-6 acids	56,99 %
omega-9 acids	9,00 %
C 16:0 palmitic acid	5,46 %
C 16:1 palmitoleic acid	0,11
C 18:0 stearic acid	2,18 %
C 18:1 oleic acid (cis isomer)	9,00 %
C 18:2 linoleic acid	55,83 %
C 18:3 alpha-linolenic acid	20,35 %
C 18:3 gamma-linolenic acid	4,01 %
C 20:0 arachidic acid	0,79 %
C 20:2 eicosadienoic acid	n.d.
C 22:0 behenic acid	0,37 %
C 22:1 erucic acid	n.d.
C 24:0 lignoceric acid	0,18 %

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 vitamin D, 3) Source of vitamin E, 4) High in omega-3 fatty acids; 5) High in polyunsaturated fat, 6) High in unsaturated fat.

- Alpha-linolenic acid / Linoleic acid / Replacing saturated fats with unsaturated fats in the diet contributes to the maintenance of normal blood cholesterol levels [The beneficial effect is obtained with a daily intake of: 2 g of alpha-linolenic acid / 10 g of linoleic acid; Monounsaturated and polyunsaturated fatty acids are unsaturated fats].
- Vitamin D contributes to normal absorption/utilisation of calcium and phosphorus, normal blood calcium levels, the normal function of the immune system, the maintenance of normal bones, muscle function and normal teeth and it has a role in the process of cell division.
- Vitamin E contributes to the protection of cells from oxidative stress.

PRODUCT PRODUCTION

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. Produced in the Lithuania from 100 % hemp seeds organically grown in the Baltic States (Lithuania, Latvia, Estonia) without using any herbicides and pesticides or mineral manure.

PRODUCT PACKAGING

Packaging Unit	1 × 92,4 kg or 1 × 55,34 kg
Gross Weight of One Unit	not available
Packaging Type	vacuum sealed plastic 1000 l IBC containers/ 60 l canisters filled with nitrogen gas
Packaging Measurement	n/a
Packaging Units per Pallet	n/a
Pallet Type and Size	n/a

MICROBIOLOGICAL MAXIMUM LEVELS

Criterion	Result	Unit
Aerobic Plate Count 30°C*	<3*10 ⁵	cfu/g
Anaerobic Sulphite Reducing Bacteria 37°C*	<10 ⁴	cfu/g
Coliforms 30°C*	<10 ³	cfu/g
Escherichia coli 44°C*	n.d. (<10)	cfu/g
Moulds 25°C*	<10 ⁴	cfu/g
Yeast 25°C*	<10 ⁴	cfu/g
Coagulase positive Staphylococcus 37°C*	<10 ²	cfu/g
Presumptive Bacillus cereus 30°C*	<10	cfu/g
Salmonella*	n.d.	/125 g
Enterobacteriaceae 37°C*	<10 ⁴	cfu/g

INSOLUBLE IMPURITIES MAXIMUM LEVEL AND OTHERS

Criterion	Result	Unit
Insoluble Impurities***	<1***	%
Saponification Value	189 – 194	mg KOH/g
Iodine value	160	g J ₂ /100 g

*** Sediment of Hemp Seeds

PRODUCT DESCRIPTION AND VARIATION

Yellow green-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.

CHEMICAL/PHYSICAL MAXIMUM LEVELS

Criterion	Result	Unit
Density	0,9224	kg/l
Moisture*	<0,1	%
Tétrahydrocannabinol (THC) *	<5	mg/kg
Gluten**	<20	mg/kg
Pesticides**	n.d. (<0,01)	mg/kg
Heavy Metals**, (EC) No 1881/2006	Lead (Pb)	<0,10 mg/kg
	Cadmium (Cd)	<0,20 mg/kg
PAH's*, (EC) No 1881/2006	Mercury (Hg)	<0,10 mg/kg
	Benzo(a)pyrene	<2 µg/kg
Acid Value* (Codex Stan 19-1981)	Sum PAH4	<10 µg/kg
	Peroxide Value* (Codex Stan 19-1981)	<4 mg KOH/g
Free Fatty Acids*	<15 meqO ₂ /kg	
	as lauric acid	<2 %
	as oleic acid	<2 %
Mycotoxins** (EC) No 1881/2006	as palmitic acid	<2 %
	B ₁	<2 µg/kg
	Sum of B ₁ , B ₂ , G ₁ and G ₂	<4 µg/kg
	Ochratoxin A	<3 µg/kg
	Deoxynivalenol	<750 µg/kg

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

DECLARATION

Allergen	GMO	Irradiated	Shelf-life	Food Contact Materials	Country of Origin (COO)	Consumer
Free from all allergens or risk of allergen cross-contamination as per (EU) No 1169/2011.	Product is not genetically modified and does not contain any genetically modified material.	Product is not irradiated.	12 months 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 at temperature less than 20 °C, dry, dark conditions away from direct light. Clean truck, food grade, in closed and save packaging units.