

	TECHNICAL SPECIFICATION FLAXSEED OIL	CODE: SBH-TE-01
		Version: 00
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Analysis	Specification	Methodology
Moisture and volatile matter (%)	Max 1	ISO 662:2016 3° edition 15-04-2016
Peroxide value (mEq O ₂ /Kg)	Max 5.0	ISO 3960:2017(E)
Free fatty acid (% oleic acid)	Max 2.5	ISO 660 3° edition 15-06-2009
Insoluble impurities in hexan (%)	Max 1	ISO 663:2017 5° edition 2017-02
Anisidine (p-anisidina value)	Max 10	AOCS Official Method Cd 18-90
Unsaponifiable matter (%)	Max 2	ISO 3596:2000(en)

Microbiological paramenter

	n1	n2	n3	n4	n5	Reference SAG
Salmonella spp / 25 g	Absence	Absence	Absence	Absence	Absence	Res.Ex. 7885
Enterobacter / g	<10	<10	<10	<10	<10	Res.Ex. 7885

Fatty acids profile
AOCS Celi_07 reviewed 2017

Fatty acid	Methyl ester (%)
Palmitic acid C16:0	6 - 8
Stearico acid C18:0	10 - 15
Oleic acid C18:1 n-9	15 - 25
Linoleic acid C18:2 n-6	12 - 20
Alpha linolenic acid C18:3 n-3	40 - 60

Prepared: Quality and development manager	Reviewed: Plant manager	Approved: General manager	Date: 24.03.2024
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