



Description Oil obtained from cold pressed pumpkin seeds from organic cultivation.
In conformity with CE Reg. 834/2007.

Raw material Selection of pumpkin seeds from organic cultivation.

Origin NON EU

Ctfa/inci name *Cucurbita pepo*



Analytical standards	units	value
F.F.A.	%as oleic acid	≤ 1,5
Peroxide value	meq O ₂ /Kg	≤ 10,0

Determination	value
Myristic acid	C14:0
Palmitic acid	C16:0
Palmitoleic acid	C16:1
Eptadecanoic acid	C17:0
Eptadecenoic acid	C17:1
Stearic acid	C18:0
Oleic acid	C18:1
Linoleic acid	C18:2
Linolenic acid	C18:3
Arachic acid	C20:0
Eicosenoic acid	C20:1
Beenic acid	C22:0
Erucic acid	C22:1
Lignoceric acid	C24:0
<i>trans</i> oleic acid	C18:1t
Σ <i>trans</i> C18:2+C18:3	

Pesticide residues	unit	value
Total pesticides	mg/Kg	< 0,01

Nutrition Values		(Typical values for 100ml)
Energy		3404kJ/828Kcal
Fats		92 g
of which saturated		18 g
of which monounsaturated		21 g
of which polyunsaturated		53 g
Carbohydrates		0 g
of which sugar		0 g
Proteins		0 g
Salt		0 g

Organoleptics parameter	
Taste	Tipycal of the seed
Colour	Red - green
Use	Crude dressing
Store	Store in a cool and dry place. Once opened, keep refrigerated
Shelf life	12* month

OGM free

Made quality control	Review technical office	Approved manager
--------------------------------	-----------------------------------	----------------------------