

## **SPECIFICATION SHEET**

## **PUMPKIN SEED OIL**



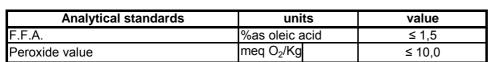
Date: 08/01/2019

Oil obtained from cold pressed pumpkin seeds from organic cultivation. **Description** 

In conformity with CE Reg. 834/2007.

Raw material Selection of pumpkin seeds from organic cultivation.

Origin NON EU Ctfa/inci name Cucurbita pepo



Determination		value	
Myristic acid	C14:0		
Palmitic acid	C16:0	7,0 - 13,0	
Palmitoleic acid	C16:1		
Eptadecanoic acid	C17:0		
Eptadecenoic acid	C17:1		
Stearic acid	C18:0	4,0 - 13,0	
Oleic acid	C18:1	24,0 - 41,0	
Linoleic acid	C18:2	40,0 - 57,0	
Linolenic acid	C18:3		
Arachic acid	C20:0		
Eicosenoic acid	C20:1		
Beenic acid	C22:0		
Erucic acid	C22:1		
Lignoceric acid	C24:0		
trans oleic acid	C18:1t	Max 0,05	
Σtrans C18:2+C18:3		Max 0,10	

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	Review	Approved
quality control	technical office	manager