



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

Raw material Selection of argan seed from organic cultivation.

Origin MOROCCO

Ctfa/inci name *Argania Spinosa*



Analytical standards	units	value
F.F.A.	% as oleic acid	≤ 1,5
Peroxide value	meq O ₂ /Kg	≤ 8,0

Determination		value
Myristic acid	C14:0	Max 0,5
Palmitic acid	C16:0	8,0 - 20,0
Palmitoleic acid	C16:1	Max 0,5
Eptadecanoic acid	C17:0	Max 0,2
Eptadecenoic acid	C17:1	Max 0,1
Stearic acid	C18:0	4,0 - 8,0
Oleic acid	C18:1	40,0 - 52,0
Linoleic acid	C18:2	28,0 - 40,0
Linolenic acid	C18:3	Max 1,0
Arachic acid	C20:0	Max 1,0
Eicosenoic acid	C20:1	Max 1,0
Beenic acid	C22:0	Max 0,5
Erucic acid	C22:1	-
Lignoceric acid	C24:0	Max 0,5
<i>trans</i> oleic acid	C18:1t	Max 0,05
Σ <i>trans</i> 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	17,5 g
	of which monounsaturated	43 g
	of which polyunsaturated	31,5 g
Carbohydrates		0 g
	of which sugar	0 g
Proteins		0 g
Salt		0 g

Organoleptics parameter	
Taste	Tipycal of the seed
Colour	Yellow
Use	Crude dressing
Store	Store in a cool and dry place.
Shelf life	18 month

OGM free

Made	Review	Approved
quality control	technical office	manager