



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

Raw material Selection of flax seed from organic cultivation.

Origin ITALY / EU / NON EU

Ctfa/inci name *Linum usitatissimum*



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	Max 1,9
Palmitic acid	C16:0	5,0 - 7,0
Palmitoleic acid	C16:1	
Eptadecanoic acid	C17:0	
Eptadecenoic acid	C17:1	
Stearic acid	C18:0	5,0 - 8,0
Oleic acid	C18:1	13,0 - 29,0
Linoleic acid	C18:2	15,0 -22,0
Linolenic acid	C18:3	46,0 - 72,0
Arachic acid	C20:0	Max 1,0
Eicosenoic acid	C20:1	
Beenic acid	C22:0	
Erucic acid	C22:1	
Lignoceric acid	C24:0	
<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

NUTRITIONAL INFORMATION		(quantity for 100ml)
Energy		3441kJ/837Kcal
Protein		0 g
Carbohydrate		0 g
sugar		0 g
Fat		93 g
OMEGA 3		min. 46 g
Sodium		0 g
Fiber		0 g

Organoleptics parameter	
Taste	tipycal of seed
Colour	yellow-green
Store	Store in a cool and dry place. One open store in a fridge
Use	Crude dressing
Shelf life	12 months

OGM free

Made	Review	Approved
quality control	technical office	manager