



**Description** Oil obtained from pressed organic corn germs by physical means.  
Pressing followed by filtration and final depuration with water stream.  
In conformity with CE Reg. 834/2007.

**Raw material** Selection of corn germs from organic cultivation.

**Origin** EU / ITALY

**Ctfa/inci name** *Zea mays*.



Analytical standards	units	value
F.F.A.	%as oleic acid	≤ 0,5
Peroxide value	meq O <sub>2</sub> /Kg	≤ 7,0

Determination		value
Myristic acid	C14:0	Max 0,1
Palmitic acid	C16:0	8,6 - 14,0
Palmitoleic acid	C16:1	Max 0,5
Eptadecanoic acid	C17:0	Max 0,01
Eptadecenoic acid	C17:1	Max 0,01
Stearic acid	C18:0	Max 3,3
Oleic acid	C18:1	22,0 - 42,2
Linoleic acid	C18:2	34,0 - 65,6
Linolenic acid	C18:3	Max 2,0
Arachic acid	C20:0	0,3 - 1,0
Eicosenoic acid	C20:1	0,2 - 0,6
Beenic acid	C22:0	Max 0,2
Erucic acid	C22:1	
Lignoceric acid	C24:0	Max 0,3
<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	11 g
	of which monounsaturated	31 g
	of which polyunsaturated	50 g
Carbohydrates		0 g
	of which sugar	0 g
Proteins		0 g
Salt		0 g

Organoleptics parameter	
Taste	Odorless, slightly bitter typical of the seed
Colour	Yellow light orange
Use	Crude dressing, cooking and frying
Store	Store in a cool and dry place
Shelf life	18* month

**OGM free**

\*only for bottled oil. For loose products shelf life is 24 months.

<b>Made</b> quality control	<b>Review</b> technical office	<b>Approved</b> manager
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