



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

Raw material Selection of rapeseeds from organic cultivation.

Origin EU / ITALY

Ctfa/inci name *Brassica (Brassica napus L., Brassica campestris L., etc.)*



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 0,1
Palmitic acid	C16:0	3,5 - 6,0
Palmitoleic acid	C16:1	Max 0,5
Eptadecanoic acid	C17:0	Max 0,1
Eptadecenoic acid	C17:1	Max 0,1
Stearic acid	C18:0	1,1 - 2,0
Oleic acid	C18:1	51,0 - 66,0
Linoleic acid	C18:2	16,0 - 24,0
Linolenic acid	C18:3	6,5 - 12,0
Arachic acid	C20:0	Max 0,7
Eicosenoic acid	C20:1	1,0 - 2,0
Beenic acid	C22:0	Max 0,5
Erucic acid	C22:1	Max 2,0
Lignoceric acid	C24:0	Max 0,4
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

NUTRITIONAL INFORMATION		(quantity for 100ml)
Energy		3404 KJ / 828KCal
Protein		0 g
Carbohydrate		0 g
sugar		0 g
Fat		92 g
saturated		7 g
monoinsaturated		57 g
OMEGA 9		56 g
polinsaturated		28 g
Sodium		0 g
Fiber		0 g

Organoleptics parameter	
Taste	tipycal of seed
Colour	yellow- green
Store	Store in a cool and dry place.
Use	Crude dressing
Shelf life	18* month

OGM free

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

Made quality control	Review technical office	Approved manager
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