

PRODUCT SPECIFICATION
ORGANIC COLD PRESSED HEMP SEED OIL

GENERAL								
Product Name	Grade	Agricultural Species	Country of Origin	No of Food Business Operators Register	BRC site code	Name of Organic Control Body, Code	No of Organic Certificate	FDA Facility Registration No
Organic Cold Pressed Hemp Seed Oil	Food	<i>Cannabis sativa L.</i>	EU; non-EU; EU/non-EU	520001833	1988604	PI "Ekoagros", LT-EKO-001	Up on request	10434334990

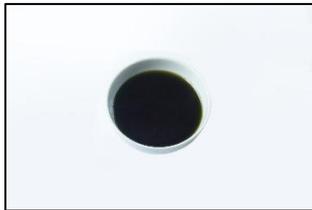
NUTRITION DECLARATION*	
per 100 ml of product, according to (EC) No 1169/2011	
energy	3404 kJ / 828 kcal
fat	92 g
of which	
- saturates,	9,7 g
- mono-unsaturates,	9,5 g
- polyunsaturates,	67 g
carbohydrates	0 g
of which	
- sugars,	0 g
fibre	0 g
protein	0 g
salt	0 g

* Nutritional values can deviate in the limits of the intervals, because of agricultural origin and possible tolerances depending on Regulation (EU) No 939/2010 requirements

FATTY ACIDS	
per 100 g of total fat	
omega-3 acids	20,6 g
omega-6 acids	59,1 g
omega-9 acids	8,0 g
C 16:0 palmitic acid	6,3 g
C 18:0 stearic acid	2,4 g
C 18:1 oleic acid (cis isomer)	8,0 g
C 18:2 linoleic acid	54,4 g
C 18:3 alfa-linolenic acid	19,0 g
C 18:3 gamma-linolenic acid	4,7 g
C 18:4 octadecatetraenoic acid	1,6 g
C 20:0 arachidic acid	1,0 g
C 20:2 eicosandienoic acid	0,4 g
C 22:0 behenic acid	0,4 g
C 24:0 lignoceric acid	0,2 g

PRODUCT DESCRIPTION, VARIATION AND VIEW

Dark green oil, characteristic nutty flavour and aroma. This is an agricultural product; therefore, some batch variation may occur in: colour, flavour, odour, appearance or composition, reflecting growing conditions and seasonal variation.



PRODUCT PRODUCTION

The initially purified, dried, and pasteurized (with water steam) organic hemp seeds are cold pressed. Because this concerns cold pressing, the outflow temperature is max. 40 °C. After, oil filtration is done.

NUTRITION AND HEALTH CLAIMS MADE ON PRODUCT
according to (EC) No 1924/2006 and (EU) No 432/2012

- 1) Sugar-free,
- 3) High in polyunsaturated fat,
- 4) High in unsaturated fat.

PRODUCT PACKAGING	
Packaging Unit	1 × 922,4 kg, 1 × 55,34 kg or 18,45 kg, 184,5 kg
Gross Weight of One Unit	not available
Packaging Type	plastic 1000 l IBC containers, 60 l/20 l canisters, 200 l barrels
Packaging Measurement	n/a
Packaging Units per Pallet	n/a
Pallet Type and Size	n/a

CHEMICAL/PHYSICAL MAXIMUM LEVELS*		
Criterion	Result	Unit
Density	0,9224	kg/l
Moisture	<0,1	%
Tétrahydrocannabinol (THC), (EU) 2023/915	<7,5	mg/kg
Gluten, (EU) No 828/2014	<20	mg/kg
Pesticides, (EC) No 396/2005	n.d. (<0,01)	mg/kg
Heavy Metals, (EU) No 2023/915	Lead (Pb)	<0,10 mg/kg
	Cadmium (Cd)	<0,10 mg/kg
	Arsenic (As)	<0,10 mg/kg
	Mercury (Hg)	<0,10 mg/kg
PAH's, (EU) No 2023/915	Benzo(a)pyrene	<2 µg/kg
	Sum PAH4	<10 µg/kg
Acid Value (Codex Stan 210)	<4	mg KOH/g
Peroxide Value (Codex Stan 210)	<15	meqO ₂ /kg
Free Fatty Acids in oil, Codex Stan 210	as lauric acid	<2 %
	as oleic acid	<2 %
	as palmitic acid	<2 %
Mycotoxins	Comply with regulation requirements (EU) No 2023/915	

*According to product, raw material or monitoring plan results.

INSOLUBLE IMPURITIES MAXIMUM LEVEL AND OTHERS, CODEX STAN 210		
Criterion	Result	Unit
Insoluble Impurities*	<0,1*	%
Saponification Value	189 – 194	mg KOH/g
Iodine value	160	g I ₂ /100 g

*Sediment of Hemp Seeds

MICROBIOLOGICAL MAXIMUM LEVELS, (EC) No 2073/2005*		
Criterion	Result	Unit
Aerobic Plate Count 30°C	<3×10 ⁵	cfu/g
Anaerobic Sulphite Reducing Bacteria 37°C	<10 ⁴	cfu/g
Coliforms 30°C	<10 ³	cfu/g
Escherichia coli 44°C	n.d. (<10)	cfu/g
Moulds 25°C	<10 ⁴	cfu/g
Yeast 25°C	<10 ⁴	cfu/g
Coagulase positive Staphylococcus 37°C	<10 ²	cfu/g
Presumptive Bacillus cereus 30°C	<10 ³	cfu/g
Salmonella	n.d.	/125 g
Enterobacteriaceae 37°C	<10 ⁴	cfu/g

* According to monitoring plan.

GMO	Irradiated	Shelf-life	Food Contact Materials	Consumer
Product is not genetically modified and does not contain any genetically modified material ((EC) 1830/2003 and (EC) 1829/2003)	Product is not irradiated.	18 months after production, in unopened original packaging maintained under correct storage and transportation conditions.	Compliant with EU Regulation (EC) 1935/2004	Not suitable for baby food.

REQUIREMENTS FOR STORAGE AND TRANSPORTATION

Product should be stored in cool (16°C +/-2°C), dry and dark conditions away from sources of oxidation, heat or direct light. Refrigerate after opening. Product should be transported in a clean and hygienic transport, separated from non-food products. Product cannot be transported together with chemicals or other materials which can contaminate the product. Product must remain in original and closed packaging units, free from damages.

Allergens	Ingredient	Present in the factory	Cross-contamination from raw material
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	NO*	NO	NO
Crustaceans and products thereof	NO	NO	NO
Eggs and products thereof	NO	NO	NO
Fish and products thereof	NO	NO	NO
Peanuts and products thereof	NO	NO	NO
Soybeans and products thereof	NO	NO	NO
Milk and products thereof (including lactose)	NO	NO	NO
Nuts, namely: Almonds (<i>Amygdalus communis</i> L.), Hazelnuts (<i>Corylus avellana</i>), Walnuts (<i>Juglans regia</i>), Cashews (<i>Anacardium occidentale</i>), Pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), Pistachio (<i>Pistacia vera</i>), Macadamia or Queensland nuts (<i>Macadamia ternifolia</i>)	NO	NO	NO
Celery and products thereof	NO	NO	NO
Mustard and products thereof	NO	NO	NO
Sesame seeds and products thereof	NO	NO	NO
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10 mg/litre in terms of the total SO ₂	NO	NO	NO
Lupin and products thereof	NO	NO	NO
Molluscs and products thereof	NO	NO	NO

*No when gluten content is <20 mg/kg; yes when gluten content is >20 mg/kg.