

Conventional Natural Flax Seed Oil

INGREDIENT CODE: FLO 50 ALA
 INGREDIENT NAME: Flax Seed Oil
 INGREDIENT CATEGORY: Fat Oil
 GENERAL DESCRIPTION: Flax Seed Oil is a rich source of the Omega-3 Essential Fatty Acid alpha linolenic acid, which is necessary for a wide variety of biological process.
 COMPOSITION: Flax Seed Oil
 RECOMMEND LABELING: Flax Seed Oil Cold Pressed (Expeller)
 GUARANTEE FREE: (X) Gluten, (X) Starch, (X) Soy, (X) Yeast, (X) Dairy, (X) Seafood derivatives, (X) Artificial flavor, (X) Artificial color, (X) Preservatives, (X) Sugar, (X) Corn, (X) Beef/Chicken/Pork derivatives.

ANALYTICAL SPECIFICATION

METHOD

Color:
 Flavor:
 Odor:
 Appearance:

ORGANOLEPTIC:

Clear Yellow Oil
 Light nutty Flavor
 Slightly Fatty Odor
 Clear Yellow Oil

PHYSICAL & CHEMICAL:

PROPERTY	LIMITS	Value on C.O.A.	METHOD
Identification :	Pass	x	GC
Moisture & Volatiles (%):	1.0% (Maximum)	x	USP
Acid value(mg KOH/g):	2.0mg (Maximum)	x	AOAC
Color:	8 - 10 (Gradner)	x	Gardner
Insoluble impurities (5):	0.2% (Maximum)	x	AOAC
Peroxide value (meq/kg):	5.0meq/kg (Maximum)	x	AOAC
Alpha Linolenic Acid (GLA) (%):	50.0% (Minimum)	x	GC
Linoleic Acid (%):	12.3% (Minimum)	x	GC
Oleic Acid (%):	14.0 - 21.0%	x	GC
Lead (ppm):	0.2ppm (Maximum)	x	USP
Heavy Metal (ppm):	10ppm (Maximum)	x	USP
Hexane:	Not Detected	x	USP
Pesticide Residual:	Pass	x	USP
Benzo(a)Pyrene (ppb):	1ppb (Maximum)	x	GC(UK)
Foreign Material:	None	x	21 CFR 110

MICROBIOLOGICAL:

	LIMITS	Value on C.O.A.	METHOD
Standard Plate Count:	Less than 1,000/g	x	USP
Yeast & Mold:	Less than 100/g	x	USP
E. coli:	Negative	x	USP
P.Aeruginosa	Negative	x	USP
Staph. coag. pos.:	Negative	x	USP
Salmonella :	Negative	x	USP

PACKAGING:

All containers are blanketed with inert and natural gaz to prevent oxidation and or deterioration. Container with moisture barriers have been sealed to protect the contents from extraneous solids, liquids, and vapors under normal conditions of handling, shipment and storage. Packaging materials will not transmit contaminants or objectionable substances to the product and conforms to all applicable food regulations. In no instance, we use staples, nails, twist ties or similar devices in containers. The containers are new and food grade. The label or labeling are of such prominence to clearly display the following product identification:

1. The product name and the name of the manufacturer and MSDS on each pallet.
2. The date of product manufacture or the production lot identity code.
3. The net weight of contents.
4. The vendor's ingredient declaration.

SHIPPING AND STORAGE:

Transport of the product shall be under such conditions that will prevent contamination including development of microorganisms and will protect against undesirable deterioration of the product and the container. Product containers are stored on clean, dry pallets carefully protected from exposure to moisture, foreign odors, and other contaminants. All containers are clean, intact, and neatly stacked. No damaged containers or spillage.

STORAGE CONDITION:

Cool and dry environment protected from direct light.

SHELF-LIFE:

24 Month

GENERAL REQUIREMENTS:

Product will be in compliance with Federal Food, Drug and Cosmetic Act as amended, all state and local regulations and specification and all local Authority.