



Blackberry Seed Oil

INCI: Rubus Fruticosus (Blackberry) Seed Oil

Specifications

Blackberry seed oil is prepared by the mechanical cold press expeller processing of blackberry fruit seeds. No solvents or chemicals are used.

Organoleptic Profile

Appearance:
Aroma & Flavor:

Specifications

Light green-gold oil
Aromatic scent
Slight nutty flavor

Physical Analysis

Solubility:
Extraneous Matter:
Iodine Value:
Peroxide Value:
Specific Gravity:

Lipid soluble
Clear
TBD
< 15 mEq/kg
0.923

Typical Fatty Profile

Omega-3 Fatty Acid (Polyunsaturated Fat) Linolenic Acid C18:3:	15-20%
Omega-6 Fatty Acid (Polyunsaturated Fat) Linoleic Acid C18:2:	54-60%
Omega-9 Fatty Acid (Monounsaturated Fat) Oleic Acid C18:1:	15-19%
Other Fatty Acids	2.5-6%
Palmitic and Stearic Acids: Antioxidants (Tocopherols):	> 100 mg/100g

Microbiological Profile

Total Plate Count: < 10,000 cfu/ml
Yeast & Mold: < 1,000 cfu/ml

Date: 09/04/08

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