



Organic Grapeseed Oil Cold Pressed

Specifications

<u>Analytical Details</u>	<u>Results</u>	<u>Method</u>
Appearance:	Brilliant Clear	
Odor:	Characteristic	
Flavor:	Natural-Characteristic	
Color:	Dark Green	Visual
Peroxide Value:	Max. 10 meq O ₂ /kg oil	AOCS Cd 8-53
Iodine Value:	115-145	AOCS Cd 1-25
Saponification Value:	180-196	AOCS Cd 3-35
Soap:	0 ppm	AOCS Cc 17-79
Free Fatty Acids:	5.0 % max	AOCS Ca 5-40
Specific Gravity:	0.915-0.930	AOCS Cc 10a-25
Refractive Index:	1.4700-1.4812	
Moisture and Volatiles:	0.01 % max.	AOCS Ca 2c-25
Insoluble Impurities:	0 %	AOCS Ca 3-46
Pesticides Residue:	Free from OP and OC	
Additives:	No	
Chemical Refining:	No	
Cold Test 0°C:	>5 hours	AOCS Cc 11-53
<u>Fatty Acids Profile</u>	Methyl esters	
C 14:0 Myristic:	0 - 0.2	
C 16:0 Palmitic:	6.0-10.0	
C16:1 Palmitoleic:	0-1.0	
C17:0 Margaric:	0-0.1	
C18:0 Stearic:	3.0-5.0	
C18:1 Oleic:	15.0 -20.0	
C18:2 Linoleic:	60.0-75.0	
C18:3 w6 Linolenic:	0 - 0.06	
C18:3 w3 Linolenic:	0-2.0	
C20:0 Arachidic:	0-0.2	
C20:1 Gadoleic:	0-0.2	
C22:0 Behenic:	0-0.1	
C24:0 Lignoceric:	0-0.1	

Date: 05/22/08

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