

Product name:

Product code:

Batch:

Best before date:

Oat Lipid e, premium oat oil

AD071

DW0526ALIPID10408

05/2028

General identification data		
Parameter	Value	
Botanical source	Avena sativa L.	
CAS No.	84012-26-0	
EC number	281-672-4	
Product color	Yellow, Amber	
HS code	13021998	
INCI	Avena Sativa (oat) Kernel Oil	
Country of origin	Sweden, Netherlands	
Grade	Cosmetic Grade	
Processing method	Solvent Extraction, Filtration, Blending, Refining	
Origin of product	Vegetable	
Storage conditions	Protect from direct sunlight, Protect from moisture, Store in the original container, Keep container tightly closed, Store in a cool place	
Odour	Characteristic	
Appearance	Oil solution	
Analytical parameters		
Parameter	Value	Range
Total monounsaturated fatty acids (%)	42,8	35,0 - 49,0
Total saturated fatty acids (%)	17,2	11,0 - 25,0
Total neutral lipids (%)	96,7	> 85,0
Total polar lipids (%)	3,3	> 3,0
Total polyunsaturated fatty acids (%)	39,9	37,0 - 45,0
Total Tocotrienol & Tocopherol Content (ppm)	300,0 (ppm)	> 300,0
Ceramides (%)	Complies	> 1,0

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Analytical parameters		
Parameter	Value	Range
Acid value (mg KOH/g)	4,0	< 15,0
Phosphatidylcholine and phosphatidylethanolamine (PC/PE) (%)	Complies	> 0,5
Glycolipids (MGDG & DGDG) (%)	Complies	> 1,0
Unsaponifiable matter (%)	1,1	< 3,0
Gluten content (immunoassay) (ppm)	< 5.0	< 20,0
Peroxide value (meq O2/kg)	4,7	< 12,0
Saponification value (mg KOH/g)	191,9	185,0 - 200,0
Total sterols (as sitosterol) (%)	Complies	> 9,0
Triacylglycerols (%)	Complies	> 44,0
Moisture (%)	Complies	< 0,3
Free fatty acids (%)	2,1	< 5,0
Residual ethanol, C2H5OH (ppm)	316,0	< 500,0

Microbiological parameters		
Parameter	Value	Range
Aerobic microorganisms (CFU/g)	Complies	< 10,0
Candida albicans	Absent in 1 g	
E. coli (CFU/g)	Absent in 1 g	
Enterobacteria (CFU/g)	Absent in 1 g	
Yeasts and moulds (CFU/g)	Complies	< 10,0
Pseudomonas aeruginosa (CFU/g)	Absent in 1 g	
Salmonella (CFU/g)	Absent in 25 g	
Staphylococcus aureus (CFU/g)	Absent in 1 g	

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Fatty acid profile		
Parameter	Value	Range
Oleic acid C18:1	41,4	35,0 - 47,0
Palmitic acid C16:0	15,0	10,0 - 20,0
Stearic acid C18:0	1,5	1,0 - 5,0
Omega-3 fatty acids (%)	1,3	> 1,0
Omega-6 fatty acids (%)	38,6	> 36,0

All data and facts above are taken from the certificate provided by the manufacturer. This certificate confirms that the product meets all specified quality parameters and regulatory requirements.

Document is signed with a qualified electronic signature, which has the same legal effect as a handwritten signature.