Chemische Werke Hommel GmbH & Co. KG



Specification

Concerning Product:		
Article number	84012215PLK	
Trade name / designation / denomination	Haselnussöl, nativ	
CAS number	84012-21-5	
Other names / synonyms	•Hazel, Corylus avellana, ext.;	
EC number	281-667-7	

Parameter	Test Method	Specification	Unit
Organoleptic test			
Appearance		Fluid, clear, bright	
Colour		Amber yellow	
Flavor and taste		Intense roasted haz	elnut flavor
Physical parameter		-	1
Acidity/Alkalinity	NF EN ISO 660	≤ 2	mgKOH/g
Loss on drying	NF EN ISO 8534 (Karl Fisher)	≤ 0,05	%
Loss on drying	NF EN ISO 662	Water content and volatils ≤ 0,4	%
Saponification value	NF EN ISO 12966 & NF EN ISO 5508	190 - 195	mg KOH/g
Impurities			
Aflatoxins	HPLC Internal method	≤ 5	µg/Kg
Dioxins	HPLC Internal method	≤ 0,75	pg /g
Hazardous air pollutants (HAP)	HPLC Internal method	≤ 10	µg/Kg
Heavy Metals (as Pb)	Atomic absorption internal method	≤ 0,1	ppm
Insoluble impurities	NF EN ISO 663	≤ 0,05	%
Ölsäure Verunreinigung	NF EN ISO 660	≤1	%
Oleic Acidity (Impurity)	NF EN ISO 660	≤1	%
Pesticides	CPG Internal method	< MRLs	ppb
Elemental Impurities	•		
lodine (I ₂)	NF EN ISO 12966 & NF EN ISO 5508	70 – 95	g I ₂
Fatty Acid composition		•	
		C 18: 2 n-6 10 -	
Linoleic Acid content		20	%
Mono-unsaturated fatty acids		70 - 85	%
Oleic Acid content		C 18: 1 n-9 70 – 85	%
Ölsäuregehalt		C 18: 1 n-9 70 – 85	%
Poly-unsaturated fatty acids		10 - 20	%
Saturated fatty acids		5 - 15	%
Nutritional data	•	•	
Nutritional data Vitamin E		* 40 – 55	mg/100g
			3
Tocopherols composition α-tocopherol		240 - 540	mg/kg
Acétate α-tocopherol β-Tocopherol		≤5 6 - 22	mg/kg mg/kg
		-	
?-Tocopherol		6 - 104 3 - 33	mg/kg
δ-Tocopherol		3 - 33 300 - 550	mg/kg
Tocopherols total	I	200 - 220	mg/kg
Microbiological data	I		
Coliform bacteria	NF V 08-050 (1999)	@ 30°C ≤ 1	Unit/g
Coliform bacteria	NF V 08-060 (1996)	@ 44°C (heat tolerant) ≤ 1	Unit/g
Escherichia Coli.	V 08-053 (2002)	≤ 1	Unit/g
Salmonella	AFNOR TEC-24/2-04/03	≤ 0	Unit/25g
Yeast and Mould	NF V 08-059 (2002)	≤1	Unit/g

Yeast aira model Annotation: *Vit E = $(\alpha + 0.67acétate + 0.50\beta + 0.10? + 0.03\delta)/10)$

Supplemental information:

Shelf life: 2 years of best before date from date of production

Derivation: 100% virgin hazelnut oil (no additive)

Storage conditions: After opening: Keep the product in original packaging away from light, heat ($T<20^{\circ}C$) and in a dry place inert with nitrogen (1 L of gas), close quickly after using (time opening<15mn).

Before opening: Keep away from light, heat (T<20°C) and in a dry place.

Manufacturing process: Mechanical extraction without any solvant

Packing: 1Kg, 5kg, 25kg, 200kg PEHD drums

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