

Hemp Oil is known as “nature’s most perfectly balanced oil” because it is high in polyunsaturated fatty acids, with an ideal ratio of Omega 6 to Omega 3 (3:1).

1. PRODUCT DESCRIPTION

Hemp seed oil, obtained by cold pressing of whole raw hemp seeds, at a processing temperature of 45-48°C.

2. INTENDED USE

Raw hemp oil, recommend 2 tbsp/ day on salads, pasta or rice, served raw, in order to preserve its nutritional properties.

3. INGREDIENT LIST

100% cold pressed hemp seed oil.

4. ORIGIN

Processed and packed in Romania, Intrastate, Code no.15159059, from EU and nonEU seeds.

5. PACKAGING

Violet glass Bottle

250 ml, 500 ml, material GL71, ALU41 & PP05, packed in cardboard boxes PAP20, 6 x 250 ml, 6 x 500 ml; 164 cases x 250 ml or 90 cases x 500 ml per one euro pallet and 288 cases x 250 ml or 160 cases x 500 ml per Industrial pallet.

6. SHELF LIFE AND STORAGE CONDITIONS

A. Shelf life for oil in violet glass bottle

In the original, unopened, air tight and light proof pack: 15 months.

B: Storage

Dry, dark, free from smells, max 25°C. Refrigerate after opening.

7. CODIFICATION & TRACEABILITY

Bag label/box label

Lot code; EAN 13-code; best before end (month, year).

8. CERTIFICATIONS

A. Food Safety Management System according to ISO 22000:2005 certified by TÜV Rheinland.

B. Organic certification according to EU legislation (for Organic product).

C. KOSHER from OK Kosher.

9. PRODUCT CHARACTERISTICS

A. Sensory test

Colour & appearance: varies from bright green to yellowish. Odour & taste: nutty, characteristic, free from foreign odour & taste.

B. Chemical-physical properties

Density: 0.916 g/cm³. Peroxide value: max 10 Meq O₂/kg. Free fatty acids: max 2%. Insoluble impurities: max 0.05%.

C. Microbiological properties

Analysis	Limits	Method
Yeast & moulds	< 2 x 10 ⁴ cfu/g	SR ISO 21527/1 or 2
E. coli	< 20 cfu/g	ISO 16649-2
Salmonella	Absent in 25g	EN/ISO 6579

10. CONTAMINANTS

Mycotoxines

Maximum levels of B1: 2,0 µg/kg

Maximum levels of Sum of B1, B2, G1 and G2: 4,0 µg/kg.

Pesticides: negative

THC < 10 ppm

Sum 4 PAH<10 µg/kg

Heavy metals: Lead <0.1 mg/kg; Cadmium<0.2 mg/kg si Mercury <0.1mg/kg

11. ALLERGENS

Products contains no substances or products causing allergies or intolerance defined in Annex II of EC/1169/2011.

Cereals - gluten	-	Nuts	-
Crustaceans	-	Celery	-
Eggs	-	Lupin	-
Fish	-	Molluscs	-
Peanuts	-	Mustard	-
Soybeans	-	Sesame seeds	-
Milk	-	Sulphur dioxide	-

+: present; -: absent; ? : traces or cross-contamination are possible.

12. GMO INFORMATION

The product is not genetically modified (according to EC/1829/2003 and EC 1830/2003).

13. NUTRITION DECLARATION

	100ml	15ml	% RI ¹ /100ml	% RI ¹ /15ml
Energy	3398Kj	510Kj	40.5%	6.1%
	812Kcal	122Kcal	40.6%	6.1%
Fat	92g	14g	131.4%	20%
Of which				
- saturates	11.0g	1.6g	55.0%	8.0%
- mono-unsaturates	12g	2g		
- polyunsaturates	69g	10g		
Carbohydrate	0.0g	0.0g	0.0%	0.0%
Of which				
- sugars	0.0g	0.0g	0.0%	0.0%
Fibre	0g	0g		
Protein	0g	0g	0.1%	0.0%%
Salt²	0.05g	0.00g		

Vitamins and minerals

Vitamin E (α tocoferol)	1.4mg	0.2mg	12%	2%
Vitamin E (γ tocoferol)	14.7mg	2.2mg	122%	18%
Potassium	<10mg			
Iron	<0.4mg			
Zinc	<0.4mg			
Vitamin D	<0.01mg			
Calcium	<0.02mg			
Trans fat	0.0g	0.0g		
Cholesterol	0.0g	0.0g		

Omega 9	12g	2g		
Omega 6	50g	7.5g		
Omega 3	18.0g	2.6g		
GLA	3.3g	0.5g		
LA	46.7g	7.0g		
SDA	1.1g	0.2g		
ALA	16.9g	2.5g		

Since this is a natural product, actual figures may vary.

¹ RI - Reference intake of an average adult (8 400 kJ/2 000 kcal).

² The salt content is exclusively due to the presence of naturally occurring sodium.

14. APPLICABLE NUTRITIONAL CLAIMS

HIGH (nutrients)	Polyunsaturated Acids; Unsaturated Acids, Omega 3
SOURCE OF (nutrients)	
LOW (nutrients)	
FREE	Salt, Sugars

For details about the nutrition claims and conditions applying to them – please check the annex.