

**Product Specification**
**HF 10014**
**v**
**Peanut oil native**

organic according to the Council Regulation (EEC) No. 2092/91

name of product	<b>organic peanut oil native</b>		
generated by	<b>CA</b>	generated on	<b>06.06.2002</b>
		latest modification	<b>16.05.2005</b>

**Product details**

origin	Germany
customs tariff number	1508 10 90
ingredients	100 % peeled peanut
additives	none
raw material	Arachidis hypogaea

**Organoleptic Parameters**

appearance	yellow
odour	product typical, nuttily
flavour	product typical, nuttily
consistency	clear liquid

**Production details**

manufacturing process	sparing mechanical cold pressing of peeled peanuts, followed by filtration, not refined
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**Chemical & Physical Parameters**

	Unit		Method
density		[nD 20°C] 0,919 - 0,925	
refraction index		[20°C] 1,468 - 1,472	
coagulation point	[°C]	10	
acid rate	[mg/KOH/g]	max. 2,0	DFG
free fatty acids	[%]	max. 4,0	
peroxide rate	[meq O2/kg]	max. 10,0	§35 LMGB L 13.00 -5 + -6 after fat extraction
saponification rate	[mg/KOH/g]	188 - 195	DGF
iodine rate	[g I2/100 g]	73 - 104	DGF
water	[%]	max. 0,8	Karl-Fischer-Titration
polymeric triglycerides	[%]	max. 0,05	DFG C-III 3 by cold fat extraction
<b>fatty acid analysis</b>			
C 12:0 lauric	[%]	<0,1	GC-FID, methylester
C 14:0 myristic	[%]	<0,1	GC-FID, methylester
C 16:0 palmitic	[%]	8,0 - 14,0	GC-FID, methylester
C 16:1 Palmitoleic	[%]	<0,2	GC-FID, methylester
C 17:0 margaric	[%]	<0,1	GC-FID, methylester
C 18:0 stearic	[%]	1,0 - 4,5	GC-FID, methylester
C 18:1 (cis 9) oleic	[%]	35,0 - 69,0	GC-FID, methylester
C 18:2 linoleic	[%]	12,0 - 43,0	GC-FID, methylester
C 18:3 linolenic	[%]	<0,3	GC-FID, methylester
C 20:0 arachidic	[%]	1,0 - 2,0	GC-FID, methylester
C 20:1 eicosenic	[%]	0,7 - 1,7	GC-FID, methylester
C 22:0 behenic	[%]	1,5 - 4,5	GC-FID, methylester
C 22:1 erucic	[%]	<0,3	GC-FID, methylester
C 24:0 lignoceric	[%]	0,5 - 2,5	GC-FID, methylester
C 24:1 nervonic	[%]	<0,3	GC-FID, methylester
<b>radioactivity</b>	[Bq/kg]	max. 400	Reinstgerman.-gamma ray spectrum
<b>residues &amp; heavy metals</b>	in accordance with the effective regulation for maximum residues value		

**Storage & Durability**

storage	<10°C, dry, protected from light
durability	12 months after pressing in original packaging

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## Miscellaneous

GMO	<p>according to the EU regulations:  Regulation (EC) No. 1829/2003 on genetically modified food and feed  Regulation (EC) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products from genetically modified organisms</p> <ul style="list-style-type: none"> <li>- The raw materials are not produced from genetically modified organisms (GMO) (including all auxiliary substances or other ingredients)</li> <li>- For the production of these raw materials genetic engineering is not applied</li> <li>- The raw materials do not contain genetically modified material</li> <li>- A labelling according to the EU regulations is not necessary</li> </ul>
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