



## PRODUCT SPECIFICATION – COLD PRESSED PURE FLAX OIL

Pure flaxseed oil is high in Omega-3 ALA and made from 100% natural Canadian flaxseed and cold pressed in our state of the art BRC A certified facility.

Fatty Acid Profile <sup>``</sup>	Average	Range
Myristic (14:0)	0.04	0.03 – 0.08
Palmitic (16:0)	4.92	4.0 – 5.6
Palmitoleic (16:1)	0.07	.05 - .30
Trans Palmitoleic (16:1)	ND	ND
Heptadecanoic (17:1)	0.04	0.03 – 0.04
Steric (18:0)	3.66	2.8 – 4.5
Oleic (18:1)	18.84	10 – ≤25
Octadecenoic (18:1)	0.62	0.1 – 0.8
Trans Elaidate (18:1)	ND	ND
Linoleic (18:2)	15.41	12 – ≤26
Trans Lino Elaidate (18:2)	ND	ND
Arachidic (20:0)	0.13	0.05 - .25
Gamma Linolenic (18:3)	0.21	0.1 – 2.0
Eicosenic cis 11 (20:1)	0.13	0.1 – 0.2
Alpha Linolenic (18:3)	54.81	50 - 75
Eicosadienoic (20:2n6)	0.02	0.02 – 0.05
Behenic (22:0)	0.13	0.03 – 0.20
Lignoceric (24:0)	0.13	0.05 – 0.2
Others	0.18	0.04 – 0.5

Fat Content	Average	Range
Omega-3 ALA <sup>``</sup>	54.83	50 - 75
Omega-6 LA <sup>``</sup>	15.69	12 – ≤26
Omega-9 Oleic <sup>``</sup>	19.26	8 - ≤25
Saturated Fat <sup>`</sup>	9.1%	0 - 12%
Other FAs <sup>`</sup>	0.18%	0- 1
Monounsaturated Fat <sup>``</sup>	20.3%	8% - 25%
Polyunsaturated Fat <sup>``</sup>	70.5%	65% - 75%

Constituents	Average	Range
Iodine Value	187	170 - 215
Saponification value	170	160 - 196
Unsaponifiable matter	0.68 %	0 - 1.5%
Trans Fatty Acids	0%	0 - 0.5 Grams/100g
P-Anisidine Value	0.51 %	0 - 6 % p-A.V
Peroxide Value	0.9	0 – 5 meq/kg
Acid value	0.7	0 - 4.0 mg KOH/g fat or oil
Free Fatty Acids	0.19%	0 - 2.0%
Specific Gravity	0.932	0.925 to 0.935

Microbial Standards	Limits	Units
SPC <sup>^</sup>	Max 10000	cfu/g
Yeast <sup>+++</sup>	Max 1000	cfu/g
Mold <sup>+++</sup>	Max 1000	cfu/g
Aflatoxin <sup>''''</sup>	5.0	ppb
Total Coliform <sup>^^</sup>	Max 100	cfu/g
Escherichia coli <sup>^^</sup>	<5	cfu/g
Listeria <sup>++++</sup>	NEGATIVE	
Salmonella <sup>++</sup>	NEGATIVE	
Staphylococcus aureus <sup>^^^</sup>	<5	cfu/g



Nutritional Information	Per 100g
Calories	898Kcal
Total Fat	99.6g
Saturated Fat	8.03g
Trans Fat	0g
Polyunsaturated	72.6g
Monounsaturated	18.8g
Sodium	0mg
Carbohydrates	0.11g
Proteins	0.22g
Omega-3	58.0g
Omega-6	14.6g
Omega-9	17.9g
Cholesterol	2.28mg
Total Sugars	0g

Pack Sizes	Item #
1000 L Tote	3-1031
200 L barrel	3-1035
20 L Pails	3-1038
500 ml bottles	3-1009
250 ml bottles	3-1001

Reference	Test method	Test
AOCS Ba 5a-49 modified	ASH-01	*
Atwater	Calories	**
Calculation	Carb	***
AOAC 962.09 modified	FCF-01	****
AOAC 2015.01 modified	METMIN-01	+
MFHPB-20	MFHPB-20	++
MFHPB-22	MFHPB-22	+++
MFHPB-30	MFHPB-30	++++
MFHPB-33	MFHPB-33	^
MFHPB-34	MFHPB-34	^^
MFLP-21	MFLP-21	^^^
AOCS Ba 2a-38 modified	MOIS-06	^^^^
AOCS Am 2-93 modified	OIL-01	'
AOAC 2001.11 Modified	PROT-01	''
AOAC 91.43	FTDF-02	'''
Elisa	AFLA-01	''''
AOAC 996.06	TFAT-01	^
AOCS Ce 1h-05 modified	TFAT-01	^^

Our allergen processes adhere to CFIA and FDA protocols, please see our Allergen Statement

Durable Life: 24 months climate controlled and sealed in original modified atmosphere packaged container; 3 months after opening (refrigerated)



Revised: December 20, 2021