







Oil production is our passion

## **Technical Data Sheet**

ccpb

PRODUCT NAME (UE)
PRODUCT NAME (ITA)
INCI NAME (UE)
INCI NAME (US)

HEMPSEED OIL ORGANIC COLD PRESSED
OLIO DI CANAPA BIOLOGICO SPREMUTO A FREDDO
CANNABIS SATIVA SEED OIL
CANNABIS SATIVA (Hemp) SEED OIL

CAS NUMBER 89958-21-4 EINECS NUMBER 289-644-3

U.M.	TESTMETHODS	RANGE
/	Visual	Liquid
mg KOH/g	AOCS Cd3d-63	≤ 10
/	Visual	Dark green
g I <sub>2</sub> /100	AOCS Tg2a-64	150 - 170
mgKOH/g	ISO 3657-1988	180 - 200
meq O₂/Kg	Internal method	≤ 15
%	Internal method	≤ 3
	g I <sub>2</sub> /100 mgKOH/g meq O <sub>2</sub> /Kg	/ Visual mg KOH/g AOCS Cd3d-63 / Visual g I <sub>2</sub> /100 AOCS Tg2a-64 mgKOH/g ISO 3657-1988 meq O <sub>2</sub> /Kg Internal method

## Fatty acids composition %(GLC):

Lauric acid	C12:0	≤ 0.2
Miristic acid	C14:0	≤ 0.3
Palmitic acid	C16:0	4.0 - 10.0
Palmitoleic acid	C16:1	≤ 0.5
Margaric acid	C17:0	≤ 0.1
Margaroleic acid	C17:1	≤ 0.1
Stearic acid	C18:0	1.0 - 4.0
Oleic acid	C18:1	6.0 - 20.0
Linoleic acid	C18:2	45.0 – 65.0
α-Linolenic acid	C18:3	14.0 - 28.0
γ-Linolenic acid (ω-6)	C18:3	≤ 4.0
Arachidic acid	C20:0	≤ 2.0
Eicosenoic acid	C20:1	≤ 1.5
Behenic acid	C22:0	≤ 1.0
Erucic acid	C22:1	≤ 1.0
Lignoceric acid	C24:0	≤ 0.5
Trans- isomer fatty acids		
Oleic acid	C18:1	≤ 1.0
Linoleic acid	C18:2	≤ 1.5

Special advise for storage conditions: The product must kept into the original packages, protected from moisture, properly closed under cover. Storage temperature between 10 to max 22°C. The min shelf life is 12 month and the max shelf life is 24 month Effect of temperature <10°C partially solidification of the saturated fatty acids and of the natural fraction that are added into the product. Effect of temperature >40°C possible autoxidation and peroxide value increases.

≤ 1.0

C18:3

Linolenic acid