

## Product Specification Oat Oil *Avena Sativa*

**Description:** Ethanol extracted and purified oil obtained from European Oats and produced in the EU. A clear, bright yellowish to brown oil, typical in taste and smell. No antioxidants have been added.

Trade name	:	<b>Oat Oil</b>
INCI name	:	<i>Avena sativa</i> (Oat) Kernel Extract
EC no	:	281-672-4
CAS no.	:	84012-26-0
HS Code food grade	:	15.15.90.59
HS Code cosmetic grade	:	15.15.90.40
Colour	:	Clear yellowish to brown liquid
Taste/Smell	:	Natural oat

### Technical Specification:

Parameter	Method	Unit	Min	Max
Acid Value	ISO 660	Mg KOH / g		10
Peroxide Value	ISO 3960	mEq / kg		15
Anisidine Value*	ISO 6885			15
Totox Value	Calculated			20
Moisture	AOCS Cd8b:90(09)	%		0,3
Saponification Value <sup>2</sup>	ISO3657	Mg KOH / g	185.0	195.0
Unsaponifiable matter <sup>2</sup>	ISO 3596	%		0.3
Refractive Index at 20°C <sup>2</sup>	ISO6320		1.396	1.545
Specific gravity 20 / 20°C <sup>2</sup>	ISO 6883	g/ ml	0.850	0.950
Saturated fatty acids of chain length less than C16	LAU_G051B	%		0.3
C16:0 Palmitic	LAU_G051B	%	10.0	20.0
C18:0 Stearic	LAU_G051B	%	1.0	5.0
C18:1 Oleic	LAU_G051B	%	35.0	47.0
C18:2 Linoleic	LAU_G051B	%	30.0	47.0
Others	LAU_G051B	%	1.0	5.0
Lead*	ICPMS	mg/kg		0.1
Cadmium*	ICPMS	mg/kg		0.05
Mercury*	ICPMS	mg/kg		0.05
Arsenic*	ICPMS	mg/kg		0.1
Benzo (a) Pyrene*	ISO 22959	µg/kg		1.0
Sum of B(a)P, B(a)A, B(b)F, chrysene*	ISO 22959	µg/kg		10.0
Sum of dioxins and furans (as WHO-PCDD/F-TEQ/g)*	QMA504-341, HRMS	pg/g		0.75
Sum of dioxins, furans, dioxin-like PCBs /WHO-PCDD/F-PCB-TEQ/g)*	QMA504-341, HRMS	pg/g		1.25
PCBs (Sum 28, 52, 101, 138, 153 180) (Total 6 DIN-PCB)*	AMA504-341, HRMS	ng/		40
Salmonella*	TP/018	Cfu/25g		ND
Yeast & Molds*	TP/008	Cfu/ml		100
Total viable count (TVC)*	TP/006	Cfu/g		1000
E.Coli*	TP/016	Cfu/ml		ND
Staphylococcus Aurelus*	TP/012	Cfu/ml		ND
Pesticide residues in accordance with European Food Law*	DFG-S19			

\* These parameters are tested annually on a random batch <sup>2</sup> these parameters are tested 3 times a year on a random batch  
ND = not detected

### Best use date, storage and packaging:

Best use date: 24 months in original packaging (190 kg and 20 kg drums). If re-packed or for samples best use within 6 months from packing date. Store in a cool, dry place, avoid light and heat. The oil is packed under nitrogen, once opened use content quickly.