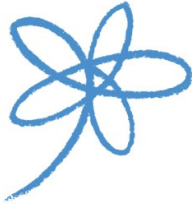


# Extra Virgin Flaxseed Oil



## General oil profile

### *Food applications:*

Flaxseed oil is produced by pressing the seeds of the flax plant (Linseed).

The richest source of valuable Omega-3 essential fatty acid (EFA).

As our bodies cannot produce EFA's we need to obtain adequate levels through our diet, where proportion of Omega-3 should be double the amount of Omega-6.

Flaxseed oil is susceptible to oxidation, therefore careful handling and storage is required.

- Store in cool temperatures
- Keep in dark container

Proteco flaxseed oil has been carefully stored and flushed with food grade nitrogen and vitamin E added to assist prolonged shelf life.

Only cold pressed, unrefined flaxseed oil will offer the vital nutritional benefits.

### *Other applications:*

Unrefined, cold pressed flaxseed oil is best suited only to edible food applications, due to the oils delicate nature.

### *Typical Fatty Acid Profile:*

C12:0 Lauric Acid	<0.1%
C14:0 Myristic Acid	<0.1%
C16:0 Palmitic Acid	5.5%
C16:1 Palmitoleic Acid	<0.1%
C18:0 Stearic Acid	3.9%
C18:1 Oleic Acid	16.2%
C18:2 Linoleic Acid	15.2%
C18:3 Linolenic Acid	59.1%
C20:0 Arachidic Acid	<0.1%
C20:1 Eicosenoic Acid	<0.1%
C22:0 Behenic Acid	<0.1%

### *Typical analysis:*

Additives	Vegetable derived Vitamin E
Colour	Golden Yellow / Amber
Appearance	Clear
Free Fatty Acid	<2% (Max)
Peroxide Value	<5 mEq
Aroma	Mild
Flavour/Taste	Slight nutty
Refractive index at 25 °C	1.4720 – 1.4740
Saponification Value	189 – 195
Specific Gravity at 25 °C	0.928 – 0.931
Iodine Value	170 – 190
CAS number	8001-26-1
Shelf life	15mths
Extraction method	Expeller (cold pressed)
Botanical name	Linum usitatissimum
Smoke point	107 °C
Unsaponifiable matter	1.5%