

PROTECO PTY LTD

Flaxseed Oil

(Linum usitatissimum)

Cold Pressed Flaxseed oil is a natural oil rich in Omega-3, essential fatty acid-Linolenic acid.

Flaxseed oil is extracted mechanically at a temperature less than 50 C. After filtration, the oil is nitrogen sparged and stored at -10 C. Once packaged the Flaxseed oil is nitrogen blanketed and stored at -10 C prior to sale.

Flaxseed oil is a highly polyunsaturated oil and as a result is susceptible to oxidation. Consequently, care should be taken to store linseed oil a 4 C maximum at all times.

Specification Details	
Additives	Nil
Colour	Yellow/Brown
FFA	1.5% Max
Flavour/Taste	Natural
Iodine Value (Wijs or Hanus)	170 - 190
Moisture %	- -
Odour	Mild straw odour, Typical Flaxseed
Peroxide Value (meq/kg)	<5.0
Refractive Index at 40 C	1.4720 - 1.4740
Saponification Value	189 - 195
Specific Gravity at 25 C	0.928 - 0.931

Fatty Acid Profile			
C16 Palmitic	5.0 - 6.0%	Total Saturated Acids	9%
C16:1 Palmitoleic	- -	Total Monounsaturated Acids	19.1%
C18 Stearic	3.0 - 4.0%	Total Polyunsaturated Acids	71.9%
C18:1 Oleic (Omega-9)	19.0 - 20.%		
C18:2 Linoleic (Omega-6)	15.0 - 16.0%		
C18:3 Linolenic (Omega-3)	56.0 - 61.0%		