

## PRODUCT SPECIFICATION CHIA OIL

Classification: *Salvia hispanica L.*

Golden extra virgin chia oil from cold pressed chia seeds offers the highest source of Omega-3 from a vegetable source. Chia oil has a healthy balance of omega 3, omega 6 and omega 9 fatty acids. The gluten free oil made can be used as a nutritional food product or as a cosmetic ingredient.



### GENERAL CHARACTERISTICS

<b>PRODUCT CLASS.:</b>	Lamiaceae, Salvia hispanica L., Chia Seeds, tapachichi, charahuesca
<b>STYLE:</b>	Oil
<b>ORIGIN:</b>	Andean region, Peru
<b>CULTIVATION:</b>	Organic, Conventional
<b>COLOR CLASS.:</b>	Yellow

### PRODUCT TYPES

<b>TYPES:</b>	Oil made from 100% chia seed
<b>CERTIFICATION:</b>	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic <input checked="" type="checkbox"/> EU <input checked="" type="checkbox"/> JAS <input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher
<b>PRODUCT ID:</b>	SHAC1515
<b>HS CODE(S):</b>	1515.90.00.90

### PHYSICAL CHARACTERISTICS

<b>COLOR VISUAL:</b>	Light yellow-green
<b>TASTE:</b>	Characteristic
<b>ODOR:</b>	Characteristic
<b>FOREIGN MATERIAL:</b>	Absent
<b>DEFECTS:</b>	None
<b>AVERAGE SIZE:</b>	–
<b>CALIBER:</b>	–
<b>DENSITY:</b>	0.9230 - 0.9281 gr/ml

### CHEMICAL CHARACTERISTICS

<b>ACIDITY (OLEIC ACID):</b>	0.2 - 0.8 mg KOH/g
<b>ASHES:</b>	–
<b>FAT:</b>	–
<b>FERMENTATION:</b>	–
<b>HUMIDITY LEVEL:</b>	Max. 0.01%
<b>IODINE:</b>	164.35 - 216.00
<b>PURITY:</b>	99.99%
<b>PEROXIDE:</b>	Max 2.1 meq O <sub>2</sub> /kg
<b>PH-LEVEL:</b>	–
<b>SAPONIFICATION:</b>	191.00 - 194.74
<b>SOLUBILITY:</b>	–

## CHIA OIL

### Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way.

### MICROBIOLOGICAL PARAMETERS

<b>AEROBIC MESOPHILIC:</b>	Max. 100 cfu/g
<b>YEAST:</b>	Max. 100 cfu/g
<b>MOLD:</b>	Max. 500 cfu/g
<b>E. COLI (10G):</b>	Absent
<b>SALMONELLA (25G):</b>	Absent
<b>STAPHYLOC. AUREUS:</b>	Absent
<b>AFLATOXINS:</b>	–
<b>P. AERUGINOSA:</b>	–
<b>N. ENTEROBACT.:</b>	–
<b>BACILLUS CEREUS:</b>	Max. 10 cfu/g

## NUTRITION FACTS (100 g POR)

ENERGY:	992 kcal. / KJ 4151
PROTEIN:	0 g
TOTAL FAT:	99 g
SATURATED FAT:	2.9 g
MONOUNSAT. FAT:	0.12 g
POLYUNSAT. FAT:	26.2 g
OMEGA-3 FATTY ACIDS:	60 g
OMEGA-6 FATTY ACIDS:	20 g
CARBOHYDRATES:	0 g, of which
	– Sugars: 0 g
	– Dietary fibers: 0 g
CHOLESTEROL:	0 mg

### VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	–
NIACIN:	–
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	–
THIAMIN (B1):	–
VITAMIN A:	–
VITAMIN B12:	–
VITAMIN B6:	–
VITAMIN C:	–
VITAMIN D:	–
VITAMIN E:	–
VITAMIN K:	–

### FATTY ACIDS

C12-0 LAURIC:	–
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECONOIC:	–
C14-0 MYRSTIC:	40 mg
C15-1-7 PENTADEC:	–
C16-1-9 PALMTOLEIC:	0.62 g
C16-0 PALMITIC:	6.2 g
C17-1-9 HEPTADEC:	–
C17-0 HEPTADECANOIC:	–
C18-2-9-12 LINOLEIC:	11.5 g
C18-1-9 OLEIC:	9.2 g
C18-0 STERIC:	4.8 g
C18:3 A-LINOLENIC:	69.2 g
C19-0 NONADECANOIC	–
C20-1-15 EISOSENOIC:	–
C22-0 BEHANIC:	–
C24-1-15 NERVONIC:	–
C-24-0 LIGNOCENIC:	–

### AMINO ACIDS: per 1 g protein:

ASPARTIC ACID:	–
GLUTAMIC ACID:	–
SERINE:	–
HISTIDINE:	–
GLYCINE:	–
THREONINE:	–
ALANINE:	–
TYROSINE:	–
PHENYLALANINE:	–
VALINE:	–
METHIONINE:	–
ISOLEUCINE:	–
LEUCINE:	–
LYSINE:	–
HO- PROLINE:	–
PROLINE:	–
SARCOSINE:	–

### MINERALS

CALCIUM:	–
COPPER:	–
FLUORIDE:	–
IRON:	–
MAGNESIUM:	–
MANGANESE:	–
PHOSPHOROS:	–
POTASSIUM:	–
SELENIUM:	–
SODIUM:	–
ZINC:	–

### OTHER

ARSENIC (AS):	Max. 3 ppm
ASH:	–
CADMIUM (CD):	Max. 1 ppm
CAFFEINE:	–
LEAD (PB):	Max. 10 ppm
MERCURY (HG):	–

## CHIA OIL

### Typical usage

As a food product, can be consumed directly, or used for salad dressing, smoothies and health drinks. As a cosmetics product as additive for skin care, hair care products.

## SHELF-LIFE & STORAGE

SHELF-LIFE:	12 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-22 degrees Celsius
HUMIDITY:	60% H.R.
AIRFLOW:	

## ORDER SPECIFICATIONS

PACKAGING/PRES.:	– 200-216 L steel drum or high-density polyethylene barrel – 5,10 L high-density polyethylene drum – 250 ml, 500 ml, 1000 ml glass bottle (white label retail)
SHIPPING:	FOB Callao
MINIMUM ORDER:	1000 kg/L
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	21 days

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## INQUIRIES

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# PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Chia  
PREPARED BY: R. Romasa  
REVISED BY:  
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: P-AC-01  
VERSION: 1.1  
DATE: 1-4-2017  
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