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GENERAL INFORMATION

Product	COLD PRESSED CHIA SEED OIL - ORGANIC CERTIFIED	
INCI Name	Salvia Hispanica (Chia) Oil	
Scientific Name	Salvia hispanica L	
Common Name	Chia	
Plant Part Used	Seed	
Composition	100% vegetable oil of organic Chia seeds	
Origin	Andean region	
HS Code	1515.90.00.90	37,000
Description	Naturik Cold Pressed Chia Seed Oil Organic Certified is obtained from the chia seeds of the Salvia hispanica plant grown and sustainably harvested in the Andean regions. Its main benefits are: Our chia seed oil is mechanically extracted through a cold pressing process without the use of chemicals or solvents at low temperatures preserving their essential fatty acids and tocopherols. It contains about 89% unsaturated fats mostly 81% polyunsaturated fats (Linolenic Omega-3 and Linoleic Omega-6) and 8% of monounsaturated fats (Oleic Omega-9). It has very little saturated fats with 11%. Our chia seed oil has one of the highest contents of alpha-linolenic fatty acid (Omega-3) with up to 63% among all vegetable oils in the world. It has an ideal balance between Omega-3 and Omega-6 (3 to 1). Omega-3 and Omega-6 are the two essential fatty acids that humans must ingest because the body requires them for good health but cannot synthesize them. Chia seed oil is a powerful source of antioxidants being the most important chlorogenic acid, caffeic acid and tocopherols. It does not require additives or chemical preservatives to maintain its freshness and stability through time. Our chia seed oil is Organic, Kosher, Non-GMO, Gluten-Free, Vegan and it is an ideal oil for Ketogenic diet.	
Food Intended Uses	Due to its slightly nutty flavor, our chia seed oil can be of dressings, vegetables, pastas, yogurts or smoothies.	onsumed directly or in sal
Food Properties	Helps support healthy blood pressure and cholesterol levels within a normal range.	
Cosmetic Intended Uses	Solubility: Lipo-soluble; Application concentrations: 1-5%. For anti-aging formulations, products for sensitive skins, dry skin treatments and protective formulations for irritated skins repair.	
Cosmetic Properties	 Chia seed oil is the richest plant source of alpha-linoler known in nature. Omega 3 fatty acids help the skin production, and maintain elasticity. Its high alpha-linolenic acid (Omega 3) up to 63% and 20% contents provide with anti-inflammatory and rege 	retain moisture, regulate linoleic acid (Omega 6) up

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	 Chia seed oil is a powerful source of antioxidants being the most important chlorogenic acid, caffeic acid and tocopherols providing anti-age activity thanks to its anti-free radical capacity. It contains phytosterols that have a regenerative effect and reduce trans epidermal water loss (TEWL). It is light on the skin and is absorbed quickly into the skin without being oily.
Process	Selecting and cleaning, cold pressing, filtering and packing.
Shelf Life	18 months, as long as the package is store sealed at recommended conditions.
Storage & Shipping Conditions	Store the product in a cool and dry place at room temperature under 25 °C with relative humidity under 65% and away from sunlight.
Seasonality	High from May to July. Medium from August to December. Low from January to April.

GUARANTEES

Non-GMO	Our cold pressed chia seed oil is produced without the use of any input or raw material that can proceed from Genetically Modified Organisms (GMO).
Allergen Free	Our cold pressed chia seed oil is produced without the use of any input or raw material that may contain allergens.
Gluten Free	Our cold pressed chia seed oil is produced without the use of any input or raw material that may contain gluten.
Irradiation Free	Our cold pressed chia seed oil is produced from chia seeds that are free from irradiation.

CERTIFICATIONS

Organic USDA-NOP	USDA	Control Union Certifications
Organic EU	223	Control Union Certifications
Organic JAS	D JRS	Control Union Certifications
Kosher	O	Orthodox Union
BRC	BRC F900	NSF International
GMP	NSF GMP Certified	NSF International
НАССР	NSF.	NSF International
Ethical Biotrade	Unten for Ethical Bio Tracle Member SOURCING With IRSPECT	Union for Ethical Biotrade



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SUSTAINABLE SOURCING AND SOCIAL RESPONSIBILITY

We source our premium raw materials from our own crops and through direct partnerships with small farmers from several communities in the coastal plains, Andean highlands and the Amazon rainforest following social and environmental principles and contributing directly to regional development and environmental preservation. We were recognized as a member of the Union for Ethical Biotrade (UEBT) in 2014, an international non-profit association that promotes ethical trade of ingredients originating from native biodiversity. Being a member of UEBT certifies our commitment to biodiversity conservation, respect for traditional knowledge, and equitable sharing of benefits throughout the supply chain.



SENSORIAL CHARACTERISTICS

Parameter	Specification	Test Method
Color	Golden bright yellow	Visual
Taste	Characteristic, without foreign flavors	Organoleptic
Aroma	Characteristic, without foreign odors	Organoleptic
Appearance	Liquid	Visual

PHYSICOCHEMICAL CHARACTERISTICS

Parameter	Specification	Test Method
Free Fatty Acids	≤ 2.0 g Oleic Acid/100g	ISO 660. 2009
Peroxide Value	≤ 10 meq of O2/kg of Oil	AOAC 965.33. 2012 or ISO 3960.2007
Refractive Index (at 25°C)	1.4805 – 1.4840	AOCS Cc 7-25. 2009
Saponification Value	185.00 – 200.00 mg KOH/g of Oil	AOAC 920.160. 2005
Density (at 25°C)	0.91 – 0.93 g/cm3	ISO 6883. 2007
Iodine Value	185.00 – 205.00 g/100g	AOAC 920.158. 2005

CONTAMINANTS

Parameter	Specification	Test Method
Pesticides	Negative	LC-MS/MS & GC/MS
Lead	< 1.0 mg/kg	ICP – MS Atomic Absorption
Cadmium	< 1.0 mg/kg	ICP – MS Atomic Absorption
Mercury	< 0.1 mg/kg	ICP – MS Atomic Absorption
Arsenic	< 1.0 mg/kg	ICP – MS Atomic Absorption
Total Aflatoxins (B1+B2+G1+G2)	≤ 4 ug/kg	LC-MS/MS

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Aflatoxin B1	≤ 2 ug/kg	LC-MS/MS	
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MICROBIOLOGICAL CHARACTERISTICS

Parameter	Specification	Test Method
Mesophilic aerobic plate count	< 1,000 cfu/g	AOAC 990.12 or ICMSF 2da Ed. 1983
E. coli	Absent	ISO 7251:2005
Salmonella	Absent/25g	ICMSF 2da Ed. 1983

FATTY ACID COMPOSITION

Parameter	Specification	Test Method
Ac. Palmitic C16:0	6.4% - 7.0%	ISO 5508:1990
Ac. Stearic C18:0	2.6% - 3.5%	ISO 5508:1990
Ac. Oleic C 18:1 (Omega 9)	5.9% - 8.1%	ISO 5508:1990
Ac. Linoleic C18:2 (Omega 6)	18.0% - 20.7%	ISO 5508:1990
Ac. Alpha Linolenic (Omega 3)	59.4% – 64.7%	ISO 5508:1990

^{*}The values are based on internal historical data of Agroindustrias Osho

NUTRITIONAL CHARACTERISTICS (Average values for 100g of product)

Parameter	Specification	Unit
Total Calories	900.00	kcal/100g
Calories from fat	900.00	kcal/100g
Total Fat	100.00	g/100g
Saturated Fat	10.62	g/100g
Polyunsaturated Fat	81.16	g/100g
Alpha Linolenic Acid (Omega 3)	60.76	g/100g
Linoleic Acid (Omega 6)	20.40	g/100g
Monounsaturated Fat	7.55	g/100g
Oleic Acid (Omega 9)	7.31	g/100g
Trans Fat	0.00	g/100g
Cholesterol	0.00	mg/100g
Sodium	0.00	mg/100g
Total Carbohydrate	0.00	g/100g
Dietary Fiber	0.00	g/100g
Total Sugars	0.00	g/100g

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Added Sugar	0.00	g/100g
Protein	0.00	g/100g
Vitamin D	0.00	ug/100g
Calcium	0.00	mg/100g
Iron	0.00	mg/100g
Potassium	0.00	mg/100g

BULK PACKAGING

Packaging	Laminated Steel Drum	HDPE Drum	HDPE Drum
Photo			
Net Weight	208 LT / 192 kg	25 LT / 23 kg	22 LT / 20 kg
Gross Weight	208.4 kg	24.26 kg	21.1 kg
Packaging Dimension	(L) 58.3cm x (W) 58.3cm	(L) 29.5cm x (W) 24.0cm	(L) 29.5cm x (W)
	x (H) 88.0cm	x (H) 42.5cm	24.0cm x (H) 47cm
Packaging Specification	Laminated steel food	HDPE 100% Virgin /	HDPE 100% Virgin /
	grade / Nitrogen flushed	Nitrogen flushed	Nitrogen flushed
Heat treated Pallets ISPM15	832 LT / 768 kg (4 drums)	800 LT / 736 kg (32 drums)	704 LT / 640 kg (32 drums)
Pallet Dimension	1.2m x 1.2m x 1.05m	1.0m x 1.2m x 1.05m	1.0m x 1.2m x 1.15m
Container Class A 20"	5,824 LT / 5,376 kg (28	8,000 LT / 7,360 kg (320	7,040 LT / 6,400 kg (320
	drums)	drums)	drums)
Container Class A 40"	11,648 LT / 10,752 kg (56	16,000 LT / 14,720 kg	14,080 LT / 12,800 kg
	drums)	(640 drums)	(640 drums)

RETAIL PACKAGING

Packaging	Green Glass Bottle of 250ml - Round	Green Glass Bottle of 250ml - Square	Green Glass Bottle of 200ml - Square
Photo			
Net Weight	230g (250ml)	230g (250ml)	184g (200ml)



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Gross Weight	502g	500g	384g
Bottle Dimension	(H) 232mm x (W) 49.8mm	(H) 211mm x (W) 47.4mm	(H) 193.5mm x (W) 45mm
Packaging Specification	Green glass bottle with pilfer proof aluminum screw gold cap	Green glass bottle with pilfer proof aluminum screw gold cap	Green glass bottle with pilfer proof aluminum screw gold cap
Box (Cardboard)	12 bottles	12 bottles	12 bottles
Gross Weight	6.5kg	6.5kg	5.0kg
Box Dimension	(L) 24.0cm x (W) 18.5cm x (H) 27.5cm	(L) 24.0cm x (W) 18.5cm x (H) 27.5cm	(L) 21.0cm x (W) 16.0cm x (H) 21.5cm
Heat treated Pallets ISPM15	1,440 bottles (120 boxes)	1,440 bottles (120 boxes)	1,800 bottles (150 boxes)
Pallet Dimension	1.0m x 1.2m x 1.53m	1.0m x 1.2m x 1.53m	1.0m x 1.2m x 1.25m
Container Class A 20''	14,400 (1,200 boxes)	14,400 (1,200 boxes)	18,000 (1,500 boxes)
Container Class A 40''	28,800 (2,400 boxes)	28,800 (2,400 boxes)	36,000 (3,000 boxes)

^{*}All packaging materials in accordance with the current versions of the FDA and EU regulations and the guidelines of the FDA and EU for food packaging.

CONTENT OF LABELLING

Product Name	Expiration Date	Kosher Logo (if applicable)
Lot Number	Gross Weight	Country of Origin
Presentation	Net Weight	Exporter Information
Production Date	Organic Logos (if applicable)	Client Name and PO#

^{*}Label information can be customized upon client requirement.

PRIVATE LABEL SERVICES

We offer private label services to our clients to produce under their own brand name and packaging any of our superfoods and specialty oils or to create a new formulation based on their needs and specifications.

