



## SPECIFICATION

GENERAL INFORMATION	
<b>Product name:</b> <b>Organic Black Cumin seed oil</b>	<b>Article No.</b> 0066-120-B
<b>Process:</b> Harvest, cold pressed by mechanical procedures, purified by filtering.	
<b>Botanical Source:</b> Nigella sativa L.	<b>Used Part:</b> Seed
<b>Origin:</b> Egypt	<b>Consistency:</b> Liquid
<b>Carrier:</b> absent (100 % pure)	<b>Irradiation:</b> Free

## BASIC ANALYSIS

Analysis	Limit/Specification	Test Method
<b>Appearance</b>	pure fine oil, slightly cloudy	Visual
<b>Color*</b>	yellow / light brown	Visual
<b>Taste</b>	smooth digestible aromatic / slightly bitter	Sensorial
<b>Odour</b>	aromatic typical	Sensorial

\* The color may vary naturally depending on ripeness, seasons, climate and geographical area of raw material.

## PHYSICOCHEMICAL CHARACTERISTIC

Analysis	Limit/Specification	Test Method
<b>Essential oils</b>	1,10 % ± 1,0 %	DIN 10228
<b>Relative Density</b>	0,9210 g/cm <sup>3</sup> ± 0,01	20 °C, DGF C-IV 2
<b>Refractive index</b>	1,4711 ± 0,01	DGF C-IV 5
<b>Acid value</b>	≤ 40 <sup>1</sup> mg KOH/g	DGF C-V 2
<b>Saponification value</b>	189 mg KOH/g ± 14,0	DGF C-V 3
<b>Iodine value</b>	125 semi-drying ± 9,0	DGF-C-V 11d,
<b>Peroxide value</b>	≤ 180 <sup>1</sup> meq O <sub>2</sub> /kg oil	DGF C-VI 6a
<b>Essential oil</b>	1,10 % ± 1,0 %	DIN 10228

<sup>1</sup> Due to its special nature, the unrefined Black cumin oil's peroxide and acid values are rising rapidly immediately after production. This phenomenon is traced back to the fact that residues of the precious essential oils mock oxygen of the fatty oil bound as peroxide. Both values are therefore completely normal for this oil and are not indicative of oxidative spoilage of the oil; the values are no measures for rancidity. Additional protective measures against oxidation are highly recommended.

## NUTRITION VALUES

Nutrition Values	per 100 g
Calorific value	3.429 kJ / 819 kcal
Fat	98,4 g
of which saturated	11,9 g
of which monounsaturated	21,6 g
of which polyunsaturated	64,9 g
Contains traces of carbohydrates, sugar, protein, salt.	



**Organic Black Cumin seed oil**

**GUARANTEES**

Quality	Declaration
<b>GMO</b>	GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
<b>Pesticides</b>	No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005 ); our Organic Black Cumin seed oil corresponds to the orientation value for pesticides of BNN
<b>Allergens</b>	No Allergens, in compliance with Regulation (EU) Nr. 1169/2011, Appendix II
<b>Gluten</b>	Gluten-free
<b>Lactose</b>	Lactose-free
<b>Vegan</b>	The product does not contain animal derivatives and has not been exposed during the production process to additives having been in contact with animals.
<b>Raw food</b>	Maximal processing temperature 42 °C
<b>Heavy metals</b>	conform to VO 1881/2006 and 629/2008

**CERTIFICATIONS**

Area	Certificates
<b>Quality Management</b>	Our partner, responsible for storage, filling, commissioning and shipping has established a quality management system that has been certified according to EN ISO 9001:2015
<b>Organic regulations</b>	Amazonas Naturprodukte GmbH is certified according to the EU Eco regulation 834/2007 and 889/2008/EG since 2005 Our partner, responsible for storage, filling, commissioning and shipping is certified according to the EU Eco regulation 834/2007 and 889/2008/EG Our suppliers are certified according to the EU Eco regulation 834/2007 and 889/2008

**ADDITIONAL INFORMATION**

<b>Storage Conditions</b>	Keep the the original package in a fresh, dry place, away from direct sunlight.
<b>Shelf Life</b>	The product stability is 24 month from date of manufacture in it's original packaging.
<b>Packing</b>	Net weight – 100 ml / 250 ml / 1.000ml glass bottles