

SPECIFICATION

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

BASIC ANALYSIS

Analysis	Limit/Specification	Test Method
Appearance	pure fine oil	Visual
Color*	brown-greenish	Visual
Taste	slightly bitter aromatic to hot	Sensorial
Odour	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
Essential oils	1,10 % ± 1,0 %	DIN 10228
Relative Density	0,9210 g/cm ³ ± 0,01	20 °C, DGF C-IV 2
Refractive index	1,4711 ± 0,01	DGF C-IV 5
Acid value	≤ 40 ¹ mg KOH/g	DGF C-V 2
Saponification value	189 mg KOH/g ± 14,0	DGF C-V 3
Iodine value	125 semi-drying ± 9,0	DGF-C-V 11d,
Peroxide value	≤ 180 ¹ meq O ₂ /kg oil	DGF C-VI 6a
Essential oil	1,10 % ± 1,0 %	DIN 10228

¹ 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	3.700 kJ / 900 kcal
Fat	100 g
of which saturated	16 g
Contains traces of carbohydrates, sugar, protein, salt.	

Black Cumin seed oil

GUARANTEES

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

CERTIFICATIONS

Area	Certificates
Quality Management	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
Organic regulations	Amazonas Naturprodukte GmbH has been certified in accordance with the EU Organic Regulation since 2005. The current regulation is (EU) 2018/848 — rules on organic production and labelling of organic products. Our partner, responsible for storage, filling, commissioning and shipping is also certified according to the EU Eco regulation. Our suppliers are certified according to the EU Eco regulation 2018/848.

ADDITIONAL INFORMATION

Instructions for use	The product can be consumed without further treatment by the consumer.
Intended use	The product is also suitable for vulnerable consumer groups (small children, infants, old people, pregnant women, immunocompromised persons, allergy sufferers or anyone who is dependent on a special diet), but the personal health condition should be clarified in advance.
Storage Conditions	Keep the original package in a fresh, dry place, away from direct sunlight.
Shelf Life	The product stability is 24 month from date of manufacture in it's original packaging.
Packing	Net weight – on request