



TECHNICAL DATA SHEET REFINED GRAPESEED OIL

DESCRIPTION

Legal/Descriptive Name	: Refined grapeseed oil	Appearance	: Clear, maintained at 20°C±2°C for twenty-four hours.
Plant species	: Grape (Vitis vinifera)	Taste/Smell	: Characteristics of this type of oil
Part of the plant used	: Seed	Color	: Greenish-yellow
Origin	: Chile	Process	: Extraction and refining
Guaranteed	: Non-GMO, Non-Irradiated		

PHYSICAL AND CHEMICAL PROPERTIES

Parameter		Unit	Range
Color		Lovibond 5 ¼ inch cell	≤ 45 LY, 3 LR, 3 LB
Moisture and volatile materials		%	≤ 0,10
Insoluble Impurities in Petroleum Ether		%	≤ 0,05
Free fatty acid (FFA)		% (Oleic Acid)	≤ 0,2
Peroxide value		(active O2 meq/kg)	≤ 10
Soap		ppm	≤ 10
Saponification value			188 - 194
Iodine value (Hanus Method)			125 - 150
Refractive index (at 25 °C)			1,473 - 1,475
Fatty acid composition	C14:0 Myristic Acid	%	≤ 0,3
	C16:0 Palmitic acid	%	5,5 - 11
	C16:1 Palmitoleic Acid	%	≤ 1,2
	C17:0 Heptadecanoic Acid	%	≤ 0,2
	C17:1 Heptadecenoic acid	%	≤ 0,1
	C18:0 Stearic acid	%	3 - 6,5
	C18:1 Oleic Acid	%	12 - 28
	C18:2* Linoleic acid	%	65 - 78
	C18:3 Linolenic Acid	%	≤ 1
	C20:0 Arachidic Acid	%	≤ 1
	C20:1 Eicosenoic Acid	%	≤ 0,3
	C22:0* Behenic Acid	%	≤ 0,2
	C22:1 Erucic acid	%	≤ 0,3
	C24:0 Lignoceric Acid	%	≤ 0,4
	Trans C18:1 + C18:2 + C18:3	%	≤ 1
Sterol composition	Cholesterol	%	≤ 0,5
	Brassicasterol	%	≤ 0,2
	Campesterol	%	7,5 - 14,0
	Estigmasterol	%	7,5 - 12,0
	β-Sitosterol*	%	64-75
	δ-5-Avenasterol	%	1,0 - 3,5
	δ-7-Estigmasterol	%	0,5 - 3,5
	δ-7-Avenasterol	%	0,5 - 1,5



	Erythrodiol + Uvaol	%	≥ 2%
	Total sterols	mg/kg	1500 - 4000
Cold test at 0°C for 5 hours			Pass
	Unsaponifiable matter	%	< 2

PESTICIDES AND OTHER CONTAMINANTS

Heavy metals	Arsenic	mg/kg	≤ 0,1
	Lead	mg/kg	≤ 0,1
Metals	Iron	mg/kg	≤ 1,5
	Copper	mg/kg	≤ 0,1
P.A.H.	Benzo(a)pyrene	µg/kg	< 2
	∑ Benzo(a)pyrene, Benzo(b)fluoranthene, anthracene, Benzo(a)anthracene, Chrysene	µg/kg	< 10
	∑ Dioxins	pg/g	≤ 0.75
Dioxins and PCBs	∑ Dioxins + PCB-type dioxins (WHO-PCDD, F-PCB-TEQ)	pg/g	≤ 1.25
	∑ PCB (PCB28, PCB52, PCB101, PCB138, PCB153, PCB180)	pg/g	≤ 40
Glycidol ester		ppm	≤ 1
3 MCPD		ppm	≤ 2.5
Pesticide residues		< limits established by current regulations	

Commission Regulation (EU) No 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food and repealing Regulation (EC) No 1881/2006.

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in and on food and feed of plant and animal origin and amending Council Directive 91/414/EEC

STORAGE AND SHELF LIFE

- Storage** : The product should be stored in closed containers, preferably in stainless steel tanks at a controlled temperature, avoiding exposure to light and heat sources, in conditions that meet the requirements of current regulations
- Shelf life** : Up to 24 months from the date of production, under suitable storage conditions.

SPECIFICATIONS MET

- Standard for named vegetable oils. CODEX STAN 210-1999
- *FEDIOL specification for grapeseed oil