



## CRANBERRY SEED OIL SPECIFICATIONS

**PRODUCT CODE:** 08001(40 lb. pail)

**PRODUCT DESCRIPTION:** OmegaCran® cranberry seed oil is prepared using a cold press expeller process that uses no solvents or chemicals. The process conforms to all provisions of the Food, Drug, and Cosmetic Act and is consistent with current GMPs.

CHARACTERISTICS	
Botanical Origin	<i>Vaccinium macrocarpon</i>
Extraction	Cold pressed – No solvents
Appearance	Clear golden liquid
Odor	Sweet smell
Flavor	Pleasant butter flavor with light fruit overtone

LAB VALUES	
Peroxide Value mEq/kg	<10
Heavy Metals	None Detected
Pesticides	None Detected

TYPICAL FATTY ACID PROFILE (MAJOR LIPIDS)	
Omega-3 Fatty Acids: (Polyunsaturated Fatty Acids) α Linolenic acid C18:3	28.0 – 34.0%
Omega-6 Fatty Acids: (Polyunsaturated Fatty Acids) Linoleic acid C18:2	30.0 – 36.0%
Omega-9 Fatty Acids: (Monounsaturated Fatty Acids) C18:1 cis Oleic acid	20.0 – 27.0%
Other Lipids: C16:0 Palmitic (Saturated Fatty Acid)	4.0 – 5.5%

VITAMIN E	
Tocopherols	180 ppm
Tocotrienols	1,600 ppm

MICROBIOLOGICAL	
Yeast (cfu/g)	<100
Mold (cfu/g)	<100
Coliforms	Negative / 25 g
Salmonella	Negative / 25 g

**Note:** No additives, preservatives, antioxidants, or other processing aids are utilized in manufacturing this oil.

**Expected Shelf-Life:** 12 months, when properly stored at 65 - 70° F. \*\* DO NOT REFRIGERATE \*\*