

BLACKBERRY SEED OIL

Product Specification

Blackberry Seed Oil is prepared by the mechanical cold press expeller processing of blackberry seeds. No solvents or chemicals are used during any step of production. The process yields unrefined blackberry seed oil which is then lightly filtered, purged with nitrogen and packed securely in appropriate containers. This product is processed, packaged & shipped in accordance with Current Good Manufacturing Practices & in compliance with the United States Food, Drug & Cosmetic Act of 1938 as amended.

ANALYTICAL	METHOD	RANGE
Color and Appearance	Visual	Light Golden to Golden
Aroma	Use of Reference Standard	Aromatic Scent, No Off Notes
% Insoluble Solids		Lipid Soluble
Extraneous Material	Visual	Clear
Specific Gravity		0.923
Aerobic Plate Count	AOAC Method 990.12	<10,000 cfu/gram
Yeast	AOAC Method 997.02	<5,000 cfu/gram
Mold	AOAC Method 997.02	<5,000 cfu/gram

Ingredients: Blackberry Seed Oil

Kosher Certificate: Orthodox Union 

Packaging:

38 pound fill pails with tamper evident lid. Other size packaging (drums, spek paks) may be available upon request.

Labeling / Coding:

Each container is marked with the product description, lot number, net weight and gross weight. Other customer specific information may be added upon request.

Shelf Life:

12 months from date of manufacture when stored and handled properly.

Storage:

Recommended storage conditions are ambient, cool and dry not to exceed 70° F.