

General specification sheet

Omega-3-Concentrate Powder 67 (α -linolenic acid powder)

- Description:** Fat powder containing >65% Omega-3-Concentrate.
Omega-3-Concentrate Powder is a maltodextrine-based powder containing a minimum of 66% of Omega-3-Concentrate, which is a premium flaxseed oil, first cold pressed. In a gentle process it is freed of offending tastes and toxic substances (cyanogenic glucosides) and stabilized with natural tocopherols. It is free of cholesterol but has 56 % α -linolenic acid (Omega-3).
- Applications:** Because of the special high content of α -linolenic acid it is excellent used to supplement the fatty acid composition in foods, functional foods, nutraceuticals and high quality dietary supplements.
As a powder it is easily incorporated in many formulas.
- Storage:** Store in a cool place (<15°C) and protect from sunlight. Continued exposure to oxygen can possibly create off notes. In its sealed, unopened packaging shelf life is up to 6 month.

Nutritional data Contents per 100 grams Omega-3-Concentrate Powder:

Energy value	3033 kJ / 733 kcal
Carbohydrates	33.0 g
Fat total	66.6 g
Moisture	0,4 g

Typical fat profile Contents per 100 grams Omega-3-Concentrate Powder:

Saturated fatty acids	6 g
Monounsaturated fatty acids	11 g
Polyunsaturated fatty acids	50 g
α -linolenic acid (Omega-3)	36 g
Cholesterol	< 1 mg

Microbiological data

	Target value*	Maximum**	
Total viable count (TVC)	300	3000	/g
Yeasts	15	60	/g
Moulds	15	60	/g
E. Coli	0	0	/g
Salmonella	0	0	/25g

* = Good Manufacturing Practice (GMP) target value; ** = Maximum permissible value

Allergens: (according to regulation 2006/142/EC)

	recipe		cross-over		
	yes	no	yes	no	
celery and products thereof		X		X	
cereals containing gluten (wheat, rye, barley, oat, spelt, kamut, or hybrids)		X		X	
milk and products thereof		X		X	
crustaceans and products thereof		X		X	
eggs and products thereof		X		X	
fish and products thereof		X		X	
soy and products thereof		X		X	
mustard and products thereof		X		X	
nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, macadamia nuts, Queensland nuts, pistachios)		X		X	
peanuts and products thereof		X		X	
sesame and products thereof		X		X	
sulfite dioxide and products thereof	X			X	> 2,5 mg/kg
lupine and products thereof		X		X	
moluscs and products thereof (snails, shells, cephalopod)		X		X	

GMO status: According to regulations EC nos. 1829/2003 and 1830/2003: The raw materials and processing aids used in the production of this product do not contain or consist of GMOs, and are not produced from GMOs*.

diets: suitable for

	yes	no
vegetarians	X	
vegans	X	
celiac disease patients	X	

* For the product maltodextrines are used, which are made of identity preserved (IP), not genetically modified tapioca. However during the production a genetically modified enzyme is used a processing aid. In accordance with European Union food laws genetically modified enzymes, which are used as processing aid, are not bound to be labelled as genetically modified food.

All recommendations and formulations made herein are based on data believed reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents. Slight deviations of analytical data are within the tolerance limits of the methodology. Values are as of July 2013.