



The Source
for Imported &
Domestic
Vegetable Oils

TECHNICAL DATA

FLAXSEED OIL

Flaxseed oil is obtained from *Linum Usitatissimum*.

TEST	A.O.C.S. METHOD	RANGE
Moisture %		1.0 Max
Ash %		98% Min
Fat %		98 Min
Alpha Linoleic acid %		50 Min
Insoluble Impurities		1.0 Max
Peroxide value, meq/kg		10 Max
Appearance		Light yellow, pleasant nutty taste
Odor		Odorless

TYPICAL FATTY ACID COMPOSITION (%)

C16:0	6.7-8.0	C18:0	2.3-2.6
C18:1	15-19	C18:2	58-61
C18:3	11-13.5	C20:1	0.1-0.3

Revised 08/2013

Alnor Oil Company, Inc

70 East Sunrise Highway Suite 418
Valley Stream, NY 11581-1221

TEL: (516) 561-6146

FAX: (516) 561-6123 (sales) /5125(traffic)

Email: vegoil.source@alnoroil.com

The above data is given to the best of our knowledge for the convenience of the user. No warranty of fitness for a particular purpose is made.