



SPECIFICATIONS OF ORGANIC BLACK CUMIN SEED OIL (COLD PRESS)

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| Document no | SPE 014 |
| Publishing Date | 19/07/2019 |
| Revision No | 09 |
| Revision Date | 01/11/2023 |
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- 1. PRODUCT NAME:** Organic Black Cumin Seed Oil
- 2. INGREDIENTS:** 100% pure, organic black cumin seed oil
- 3. DEFINITION:** Black cumin seed is the seed that is formed in the fruits of plants that fall into the *Nigella sativa L.* type. Organic black seed oil is meticulously extracted from organically grown black seeds (*Nigella Sativa*) sourced from certified organic orchards.
- 4. PROCESSING METHOD:** The oil is obtained through a cold-pressing method and purified by filtering. This process ensures the preservation of oils natural characteristics, flavour, and nutritional value. No chemical solvents or additives are used during the process.
- 5. PHYSICAL AND SENSORY SPECIFICATIONS**

| | |
|---------------------|---|
| INCI NAME | : Nigella Sativa (Black Cumin) Seed Oil |
| APPEARANCE | : Pure Fine Oil, Oily Liquid, Clear |
| COLOR | : Dark amber, Brown-Greenish |
| TASTE / ODOR | : Characteristic, Aromatic, No Objectionable Odors or Flavors |

6. CHEMICAL SPECIFICATIONS

| SPECIFICATION | TOLERANCE |
|---|----------------|
| Acidity (as Oleic Acid) | Max 11,0% |
| Specific Gravity (H ₂ O =1) g/mL | 0,916 to 0,924 |
| Refractive Index at 20°C | 1,470 - 1,474 |
| Iodine Value | 115 - 130 |
| Saponification Value | 185 - 211 |
| Unsaponifiable Matter | Max. 7,0 % |

| SPECIFICATION | TOLERANCE |
|---------------|--|
| Sulphure | None |
| Pesticides | < RL (Reporting Limit) According to EC Regulation No 834/2007 and 889/2008 and according to USDA organic regulation 7 CFR Part 205 |
| Aflatoxin | B ₁ ; < 2 ppb Sum of B ₁ , B ₂ , G ₁ and G ₂ ; < 4 ppb |

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

7. TYPICAL FATTY ACID PROFILE

| SPECIFICATION | | TOLERANCE (%) |
|--------------------|-------|---------------|
| Myristic Acid | C14:0 | Max 1,0 |
| Palmitic Acid | C16:0 | 5,0 – 15,0 |
| Heptadecanoic Acid | C17:0 | Max 0,1 |



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|--------------------|-------|-------------|
| Heptadecenoic Acid | C17:1 | Max 1,0 |
| Stearic Acid | C18:0 | Max 4,0 |
| Oleic Acid | C18:1 | 23,0 - 45,0 |
| Linoleic Acid | C18:2 | 45,0 - 60,0 |
| Linolenic Acid | C18:3 | Max 1,0 |
| Arachidic Acid | C20:0 | Max 1,5 |

8. MICROBIOLOGICAL SPECIFICATIONS

| CRITERIA | LIMITS |
|--------------------|---------------------------|
| Total Viable Count | Max 10 ² cfu/g |
| Yeast | Max 10 cfu/g |
| Mould | Max 10 cfu/g |

9. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP

PURPOSE OF USE: Organic black seed oil is suitable for food consumption and cosmetic formulations.

ALTERNATIVE USE: Black cummin seed oil can be used as oil for bread or other baked goods, along with herbs and spices. Also it could be used for personal care.

SENSITIVE CONSUMER GROUP: It is suitable for all consumers (babies older than 18 months).

10. PACKAGING

Primary Packaging: Food-grade glass bottles or barrels to protect the product from external elements.

Secondary Packaging: Carton boxes or pallet and plastic wrap providing an additional layer of protection during transit and storage.

11. SHELF LIFE AND STORAGE CONDITIONS

Black cummin seed oil has minimum 30 months shelf life after production date under suitable storage conditions. The storage room must be constructed in a way that prevents damage to the quality of the product, its packaging and labels. Doors, windows and other parts of the storage room must have appropriate equipment to prevent the entry of all kinds of pests. The products should be stored at cool and dry place.

12. NUTRITIONAL INFORMATION

| TYPICAL VALUES PER 100G | |
|-------------------------|-----|
| Energy (kcal) | 900 |
| Protein (g) | 0 |



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|------------------------|------|
| Carbohydrates (g) | 0 |
| Of which sugars (g) | 0 |
| Fibre (g) | 0 |
| Fat (g) | 99,5 |
| Of which saturates (g) | 5 |
| Sodium (mg) | 0 |

**Values may differ according to harvest years.

13. ALLERGEN INFORMATION

| ALLERGEN | YES | NO | WHICH RAW MATERIAL AFFECTED? |
|--|-----|----|------------------------------|
| Celery | | x | |
| Cereals Containing Gluten (wheat, rye, barley, oats, etc.) | | x | |
| Crustaceans | | x | |
| Egg | | x | |
| Fish | | x | |
| Lupin | | x | |
| Milk (including lactose), ice cream, yoghurt, cheese, etc. | | x | |
| Molluscs (including squid & octopus) | | x | |
| Mustard | | x | |
| Nuts | | x | |
| Peanuts | | x | |
| Sesame Seeds | | x | |
| Soybean | | x | |
| Sulphur Dioxide SO ₂ and Sulphites at > 10mg/kg or 10mg/L as expressed as SO ₂ | | x | |
| GMOs (Genetically Modified Organisms) | | x | |

| | |
|------------------------|--------|
| Country of Manufacture | Turkey |
|------------------------|--------|

14. PHYSICAL DETECTION

Black cumin seed oil controlled with a 15 micron filter before being filled into the final packaging.

15. X-RAY DETECTION

| TEST KITS | DETECTION LIMITS |
|-----------------|------------------|
| Glass Ball | 2 mm Ø |
| Stainless Steel | 1,2 mm Ø |
| Ceramics | 2 mm Ø |

