

Product data sheet of organic Nigella sativa oil

Organic black cummin oil

Egyptian black cummin oil is freshly cold pressed from fully matured Egyptian black cummin seed from organic farming. The oil is only filtered, not deodorized or refined, and is characterized by its golden yellow color and balanced taste, which is bitter but not scratchy. Black cummin oil can be heated to a maximum of 90 degrees. It belongs to our category of “oils for your well-being” and can be enjoyed pure with the spoon, but also as a typical spice for oriental dishes.

Ingredients

Black seed oil is dominated by the essential, doubly unsaturated linoleic acid. Linoleic acid contributes to the maintenance of a normal blood cholesterol level. The positive effect is achieved with a daily intake of 10g (equivalent to about 2-3 tablespoons). Something very special about the black cummin oil is the high proportion of essential oils, which - depending on the harvest year and cultivation conditions – lies between 0.5 g to 2.5 g per 100 g. The oils also contains bitter substances and tannins such as nigelline and thymoquinone. These provide the very intense, typical taste, but also justify the popularity of the black cummin oil for a variety of applications in natural medicine.

Usage

Black cummin is a popular ingredient in oriental cuisine, for example, Turkish flatbread is typically sprinkled with the black seeds. Also in the North African kitchen, the seeds are used in many recipes. Black cummin oil, just like the seeds, has a peppery, slightly bitter and very dominant taste. The oil can be used for oriental dishes, for steaming or for dressings and dips. Like usual cummin, it goes well with cabbage and vegetables.

Although the taste is so unusual and intense, black cummin oil has its “admirers” that consume a teaspoon daily - pure, mixed with other oils, or for cooking. Because of the high proportion of essential oils, the oil should be taken as a regimen, not for longer than three to four months.

Use in veterinary medicine: Here organic nigella sativa oil is given internally and externally. Especially in horse husbandry, it is often applied. As well as for dairy cows and poultry

| GENERAL INFORMATION | |
|---------------------|---|
| Product | Organic Nigella sativa oil EG |
| Product Code | 13QNI |
| Description | Organic Nigella Sativa is expressed from the seeds of black cummin, Nigella sativa L., Ranunculaceae. |
| Production | Cold pressing and filtration |
| Proportions [%w/w] | 100% pure |
| Applications | Cosmetic and pharmaceutical industries and as a dietary supplement |
| CAS # | 90064-32-7 |
| EINECS # | 290-094-1 |
| Country of Origin | Egypt |

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| Approved by: | QA | Version: 03 | Date: 02.01.2018 |
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| ORGANOLEPTIC PARAMETERS | | CHEM. PHYS. PARAMETERS | per 100g |
|-------------------------|-------------------------------|------------------------|---------------------|
| Shape | Liquid | Relative density | 0.85 – 0.95 |
| Colour | Yellow to green | Refractive index | 1.464 – 1.475 |
| Odour | spicy, pungent characteristic | Flash point | > 300°C |
| Flavour | Cummin, spicy | Iodine value | 107 – 129 g I2/100g |
| | | Unsaponifiable matter | ≤ 3 % |
| | | Peroxide value | < 25 meqO2/Kg |
| | | Acid value | < 25 mgKOH/g |

| FATTY ACID COMPOSITION | | NUTRITIONAL VALUES | per 100g |
|-----------------------------|--------------|-----------------------------|--------------------|
| myristic acid C 14:0 | 0.1 – 0.4 | Energy | 3700 kJ / 900 kcal |
| myristic acid C 16:0 | 9.0 – 13.0% | Fat, total | 100 g |
| stearic acid C18:0 | 2.0 – 4.0% | Saturated fatty acids | 15.8 % |
| oleic acid C 18:1 | 18.0 – 27.0% | Fatty acids | 25.1 % |
| linoleic acid C 18:2 | 50.0 – 60.0% | Polyunsaturated fatty acids | 59.0 % |
| Alpha linolenic acid C 18:3 | 0.1 – 2.0% | Cholesterol | 0.00 g |
| arachidic acid C 20:0 | 0.1 – 0.4% | Protein | 0.00 g |
| eicosenoic acid C 20:1 | 0.1 – 0.7% | Carbohydrates | 0.00 g |
| eicosadienoic acid C 20:2 | 2.0 – 3.5 % | sugar | 0.00 g |
| | | Roughage | 0.00 g |
| | | Salt | < 0.1 |

| VITAMINS | per 100g | MINERALS | per 100g |
|---------------------|---------------|-----------|----------|
| Vitamin E (mg): | 2.66 mg/100g | Iron (mg) | 56-59 mg |
| - Alpha-Tocopherol: | 2.10 mg/100g | | |
| - Gamma-Tocopherol: | 0.565 mg/100g | | |

| PACKAGING | |
|----------------|--|
| Bottles | 50 ml, 100 ml, 250 ml |
| Cans | 1 Litre, 2.5 Litre, 5 Litre, 10 Litre, 25 Litre |
| Drums | 184 – 200 kg |
| IBS Containers | 900 – 950 kg |
| Storage | Store in a cool and dry place in unopened original packaging, or in a stainless steel tank at max. Store at 15 °C, preferably under nitrogen blanket |

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GMO free Statement:

Product is GMO free and

Irradiation Statement:

To produce the product, no irradiated materials were used; product itself was also not irradiated.

Animal protection and Vegan Statement:

Product is purely vegetable origin and comes during its manufacture, storage and its transport with no animal materials in contact. Neither our product nor its ingredients have been tested on animals. Likewise, no animal testing will be undertaken at present and in future.

Sterility:

Product is free of *Candida albicans*, *Staphylococcus aureus* and *Pseudomonas aeruginosa* bacteria.

Allergen free:

Product contains no detectable amounts of proteins and consequently has no risk of allergens as defined by the food law. If allergens should be present, we will expressly point out.

Heavy metals:

According to our current knowledge our product is free of heavy metals. Preservative free: Our product has been provided according to our current knowledge neither with synthetic preservatives agents, such as formaldehyde and parabens, nor these have been used in the manufacture.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification

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