



## Product data sheet of Nigella sativa oil

#### Black cumin oil

Egyptian black cumin oil is freshly cold pressed from fully matured Egyptian black cumin seeds. 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 cumin 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 cumin 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 cumin oil for a variety of applications in natural medicine.

## **Usage**

Black cumin 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 cumin 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 cumin, it goes well with cabbage and vegetables.

Although the taste is so unusual and intense, black cumin 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 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	Nigella sativa oil EG	
Product Code	13QNI	
Description	Nigella Sativa is expressed from the seeds of black cumin, 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	

Approved by:	I QA	Version: 03	Date: 02.01.2019
Approved by.	WA	V CI 31011. UJ	Dale. 02.01.2013



# Nigella Seeds Oil - Specification

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
	90	Roughage	0.00 g
		Salt	< 0.1

		per 100g
2.66 mg/100g	Iron (mg)	56-59 mg
2.10 mg/100g		
0.565 mg/100g		
2	.10 mg/100g	.10 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

Approved by:	QA	Version: 03	Date: 02.01.2019



## Nigella Seeds Oil - Specification

#### **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

Approved by: QA Version: 03 Date: 02.01.2019