

COLD PRESSED MUSTARDSEED OIL



Physical Properties

Appearance	:	Yellow to orange viscous liquid
Taste	:	Characteristic of product
Odour	:	Characteristic of product
Foreign Bodies	:	Nil
Colour	:	Gardner max 8

Nutrition Information

Total Fat content	:	100%
Energy kcal/100g (kj)	:	900/3800
Minerals	:	nil
Micro biological data	:	Not applicable

Chemical Properties

Free Fatty Acid (as oleic)	:	5% max
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Typical Fatty Acid Composition

			%
Palmitic	C16	:	4
Stearic	C18	:	2
Oleic	C18 (I)	:	30
Linoleic	C18 (II)	:	20
Linolenic	C18 (III)	:	10
Arachidic	C20	:	10
Erucic	C22 (I)	:	19

Typical Saturation Levels

Monounsaturated Fatty Acids	:	60
Saturated Fatty Acids	:	12
Polyunsaturated Fatty Acids	:	21
Transfatty Acids	:	nil

General:

Unsaponifiable matter	:	max 2%
Relative Density @ 15.5 Deg Cen	:	0.900 - 0.930
Solubility	:	Insoluble in water, soluble in many organic solvents

Additives

: As per customers requirements.

Pack Sizes

: 5 and 20 Litre drums, 200 litre containers (190kilos)

Handling and Storage

Stable at normal climatic temperatures, for best results store in upright containers, in cool dark ambient conditions, with closure firmly intact.

Toxicological/Safety Information

For External Use only

Respiratory Protection	:	None required
Effect on Skin	:	Non hazardous, normal washing with soap and water to remove
Effect on eyes	:	Normal flushing to remove
Fire Hazard	:	Appropriate protection should be taken against fire for flammable organic liquid of low volatility - Avoid over heating
Spillage	:	Use suitable absorbent material followed by washing down using detergent solution.