



Wheat germ oil

Items	Limit
Fatty Acid Profile	
Palmitic acid C16:0	14.0 – 19.0 %
Stearic acid C18:0	0.0 – 0.2 %
Oleic acid C18:1	12.0 – 23.0 %
Linoleic acid C18:2	55.0 – 62.0 %
Gamma linolenic acid C18:3w6	3.0 – 10.0 % min.
Others	0.0 – 2.0 %
Physical & Chemical Properties	
Color (gardner)	G4 – G5
Acid value	≤ 1.0 mg KOH/g
Peroxide value	≤ 5.0 meq/kg °C
Cold test (0 °C, 5.5 hours)	Clear and transparent
Brassicaterol	≤ 0.3 %
Alkaline impurities	VHCL 0.01 M ≤ 0.1 ml
Specific gravity	0.915 – 0.935
Refractive index	1.472 – 1.483
Insoluble impurities	≤ 0.05 %
Moisture & volatile	≤ 0.10 %



Product Specification Wheat germ oil

Items	Limit
Microbiology	
Total aerobic count	≤ 25 cfu/g
Molds and yeast	≤ 25 cfu/g
Aflatoxin B1	≤ 2.0 µg/kg
E.coli	not detected
Salmonella	not detected
Staphylococcus aureus	not detected
Contaminants	
Lead	≤ 0.10 mg/kg
Cadmium	≤ 0.10 mg/kg
Mercury	≤ 0.10 mg/kg
Arsenic	≤ 0.10 mg/kg
Beno(a)pyrene	≤ 2.0 µg/kg
Pesticide solvents	not detected
Residual solvents	≤ 0.10 mg/kg

Storage durability The Wheat germ oil should be stored at cool (10-15 °C), dry place and protected from light and heat. In the unopened plastic drum, the durability of the oil is 24 months (from date of production). Once opened the drums have to be refilled with nitrogen, closed airtight and the oil has to be used up within 6 months.

Application area

- Food: as the cooking oil for cold foods, or salad oil
- Cosmetic: contains the antioxidant anti-aging
- Pharmaceutical: in softgel