

Flaxseed Oil Technical Data Sheet

Chemistry Connection 253 Sturgis Rd Conway, AR 72034 (501) 470-9689

Product Overview:

Flaxseed Oil is extracted from flax seeds by cold pressing without the use of solvents. It has the highest concentration of alpha linoleic acid, and Omega-3 essential fatty acid, found in plants.

4.0 (max)

Ingredient Breakdown:

Flaxseed Oil 100%

Product Specifications:

Flavor/ Odor	Characteristic
sensory Color, Lovibond	10.0R (max)
Cc13b-45 Free Fatty Acid, % as Oleic	2.5 (max)
Ca 5a-40 Iodine Value, WIJS	170 (min)
Cd 1-25	. ,

Peroxide Value, mEq/kg

Cd 8b-90

Typical Properties:

SAP Value	
mg KOH/g	191
mg NaOH/g	136
Smoke Point	22E°F

Smoke Point

Flash Point (Closed Cup)

Viscosity @ 40°C

Specific Gravity @ 20°C

Moisture

225 F (min)

248 F (min)

39.0 cSt

0.925 - 0.935

<500ppm</p>

Fatty Acid Composition

16:0 Palmitic	5.0
18:0 Stearic	4.0
18:1 Oleic	20.0
18:2 Linoleic	17.0
18:2 Trans	0.5
18:3 Linolenic	53.0