

1. Sensory parameters

No	Parameter	Value
1	Consistency	Homogenous, viscous liquid
2	Taste, smell	Characteristic without off-tastes and off flavours

2. Physical and chemical parameters

No	Parameter	Value
1	Acetone insoluble [%]	min 60
2	Moisture [%]	max 1
3	Acid value[mg KOH/g]	max 35
4	Peroxide value[meq O ₂ /1kg]	max 5
5	Toluene insoluble [%]	max 0,3
6	Hexane insoluble [%]	max 0,3
7	Viscosity 25°C [cP]	max 35000
8	Color Gardner (10% hexan)	max 12

3. Microbiological parameters

No	Parameter	Value
1	Total Plate Count, [cfu/g]	Max 2×10^4
2	Salmonella, [25g]	Absent
3	Yeasts [cfu/g]	Max 1×10^2
4	Moulds [cfu/g]	Max 1×10^2
4	<i>E. coli</i> [1g]	Absent

4. Contaminants

The product is in accordance to the requirements of the Regulation (EC) No 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 and to the EC Regulation 1129/2011 along with amendments.

5. GMO_status

According to Commission Regulation no 1829/2003 and 1830/2003 and actually legislation the product does not required labeling.