

PRODUCT SPECIFICATION

DATE OF ISSUE
23-05-2024





ORGANIC GLYCERIN FROM LINSEED (E422)
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1696, X1697, X1698, X1699

PRODUCTION:
34522707

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic glycerin from linseed		
Production	34522707		
Best before end	31-07-2027		
Product code	Content	EAN	Packaging
X1696	60ml	8718309832285	Plastic bottle and screw lock cap with warranty seal. 60ml bottle with drip plug.  Bottle =  Cap =
X1697	250ml	8718309832292	
X1698	1000ml	8718309832308	Inner plug = 
X1699	18,21l 23kg	8718309832315	Jerrycan and cap = 

1.2 Scientific product information

Single ingredient	
Main use	Humectant
Chemical name	Organic glycerin (glycerol), produced from linseed oil (flaxseed oil)
Chemical formula	C ₃ H ₈ O ₃
Production method	See flowchart at 6.3

1.3 Legislative product information

CAS number	56-81-5	Customs tariff no.	2905 45 00
EU food additive	E422		
Production country	India		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	
Organic products	Organic glycerin is approved as an additive in organic food (E 422), with restrictions on use according to Regulation (EU) 889/2008, Annex VIII. The maximum quantity limit is specified in Regulation (EU) 1129/2011.		
Food	Glycerol is permitted in foodstuffs under Regulation 2023/1329 as an additive (E 422), with restrictions on use under Regulation (EC) 2021/1165 Annex V, Part A, Section A1. The maximum quantity restriction is detailed in Regulation (EU) 1129/2011. It also complies with the limit value for ethylene oxide (max. 0.1 mg/kg) in accordance with Regulation (EU) 2022/1396.		

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2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Clear transparent liquid	
Colour		Colourless	
Odour/taste		Odourless	
consistency		syrop-like	20°C
Solubility		in water and ethanol	
Meltingpoint	°C	18	
Start of boiling	°C	> 230	
Flash point	°C	> 130	
Ignition temperature	°C	> 200	
Decomposition temperature	°C	> 290	
Assay	%	99,84	
Relative density	g/cm ³	1,2608	20°C
Refractive index	-	1,473	20°C
Water content	%	0,15	
pH value		6,5	

2.2 Microbiological data

Total aerobe plate count	Cfu/g	< 10	
Yeast & Moulds	Cfu/g	< 10	
Coliform germs	Cfu/g	< 10	
E Coli	Cfu/g	Absent	
Salmonella	in 25g	Absent	

2.3 Chemical analyses

Sulphate ash	%	< 0,01	
1,2,4-Butantrirole	%	< 0,2	
Acrolein, glucose and ammonium compounds	mg/kg	< 3	conform Regulation (EU) 2023/1329
Fatty acids and -esters calculated as butyric acid	%	< 0,1	
Chlorinated compounds	ppm	< 10	

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Free 3-MCPD	ppb	< 50	
Arsenic (As)	ppm	< 0,05	
Lead (Pb)	ppm	< 0,05	
Mercury (Hg)	ppm	< 0,01	
Cadmium (Cd)	ppm	< 0,02	
Content of Diethylene glycol and Ethyl glycol	%	<0,01	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1674	
Energy	kcal/100g	400	
Protein	g/100g	0	
Carbohydrate:	g/100g	100	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	0	
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	0,15	
Organic acid	g/100g	-	
Dietary fiber	g/100g	-	

2.4.2 Minerals

Sodium (Na)	mg/100g	0	
Sodium chloride (NaCl)	mg/100g	0	
Others	mg/100g	0	

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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)	
Beef and products thereof	✗	✗	
Cocoa or cocoa butter	✗	✗	
Carrot and products thereof	✗	✗	
Celery and products thereof	✗	✗	
Chicken and products thereof	✗	✗	
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley, Kamut or hybrids)	✗	✗	
Maiz (corn) and products thereof	✗	✗	
Coriander and products thereof	✗	✗	
Crustaceans and Shellfish	✗	✗	
Eggs and products thereof	✗	✗	
Fish and products thereof	✗	✗	
Glutamate	✗	✗	
Lupin and products thereof	✗	✗	
Milk and products thereof (including Lactose)	✗	✗	
Molluscs and products thereof	✗	✗	
Mustard and products thereof	✗	✗	
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, macadamia nuts, pistachios and other nuts)	✗	✗	

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Peanuts and products thereof	X	X	
Porc and products thereof	X	X	
Vegetable pulses	X	X	
Sesame seeds and products thereof	X	X	
Soy and products thereof	X	X	
Sulfur dioxide and sulfites (E220 to E228)	X	X	

Coeliacs	✓	Lactose intolerant	✓
Halal	✓(not certified)	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Organic glycerin is GMO-free according to applicable organic regulation (EC)

3.4 Irradiation:

Organic glycerin has not been irradiated and does not contain nanoparticles or carcinogen, mutagen and reprotoxic substances.

3.5 BSE/TSE declaration:

Organic glycerin is produced from vegetable raw material, therefore vegan and thereby no risk of BSE/TSE.

3.6 Chemical residues:

Organic glycerin does not contain nanoparticles, glycol ether, formaldehydes, nitrosamins, phtalates, SVHC, Dioxin, VOC, Melamin and CMR substances as product ingredients, microplastic.

This product is in accordance with Regulation EG No. 396/2005 and in accordance with Regulation EG No. 1881/2005 regarding contaminants in foodstuffs.

This product complies with the BNN orientation value for pesticides in food.

This product does not contain:

BHA/BHT, Butylparabene, CMR substances (cancerogen, mutagen, reprotoxic), Coal tar dyes, Cortisone, Cyclopentasiloxan, DEA, Dibutyl Phtalate, Dichloroacetic acid, Ethylbenzene, Ethylene Oxide, Formaldehydes, Glycol ethers, Hormones, Lactone, Methylparabene, Methyl-N-methylantranilate, Methyl Salicylate, Nanoparticles, microplastic-free, Nitrosamines, Nitrousoxides, Parabens, PEGs, Petrolatum, Phosphatesmelamine, Phtalate based fragrance, Polyparabene, Preservatives, residual solvents or other harmful substances, Siloxanes, Sodium Laureth / Laurelsulfate, SVHC (substance of very high concern), Synthetic preservatives, Tetrachloroethylene, Triclosane, VOC substances (volatile organic compounds), 1,4 Dioxane.

3.7 Animal testing:

Organic glycerin is not tested on animals.

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3.8 Nanotechnology :

No nanotechnology has been used in the production and processing of this product.

4. STORAGE CONDITIONS

Storage conditions	Cool, dry, protected against light, in sealed and completely filled packages. 10-30°C
Shelf life	48 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Glycerin (glycerol) is a humectant, to keep food moist without the risk of mould or bacterial growth (when you use water). When adding to cakes, use 1 teaspoon (15ml) of glycerin per 100g flour.

It is also used to retard staling and to improve texture by plasticising the food.

Beside that it's an important ingredient to make rolled fondant. You can also add it to royal icing to prevent it from getting too hard or use it to make dried fondant moist again. It's great to dissolve food colors too.

To prevent royal icing from setting too firm add 1 teaspoon (15ml) of Glycerin per 500g icing after the icing forms stiff peaks.

6.2 Dictionary

NL	The Netherlands	Glycerine Glycerol
GB	Great Britain (UK)	Glycerin Glycerol, glycerine, glycerine vegetable
DE	Germany	Glycerin Glycerol, glyzerin
FR	France	Glycérol Glycérine
ES	Spain	Glicerol Glicerina
PT	Portugal	Glicerol Glicerina
IT	Italy	Glicerolo Glicerina
DK	Denmark	Glycerin

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		Glycerol
NO	Norway	Glyserol Glycerin
SE	Sweden	Glycerin Glycerol
FI	Finland	Glyseroli Glyseriini
IS	Iceland	Glýserín Glýseról
CZ	Czech Republic	Glycerol Glycerín
SK	Slovak Republic	Glycerol Glycerín
HU	Hungary	Glicerín Glycerol
HR	Croatia (Hrvatska)	Glicerol Glicerín
GR	Greece	Glycerin, Glycerol
SI	Slovenia	Glicerín
PL	Poland	Gliceryna Glicerol
RO	Romania	Glicerol Glicerina
BG	Bulgaria	Глицерин
RU	Russian Federation	Глицерин
TR	Turkey	Gliserin Gliserol

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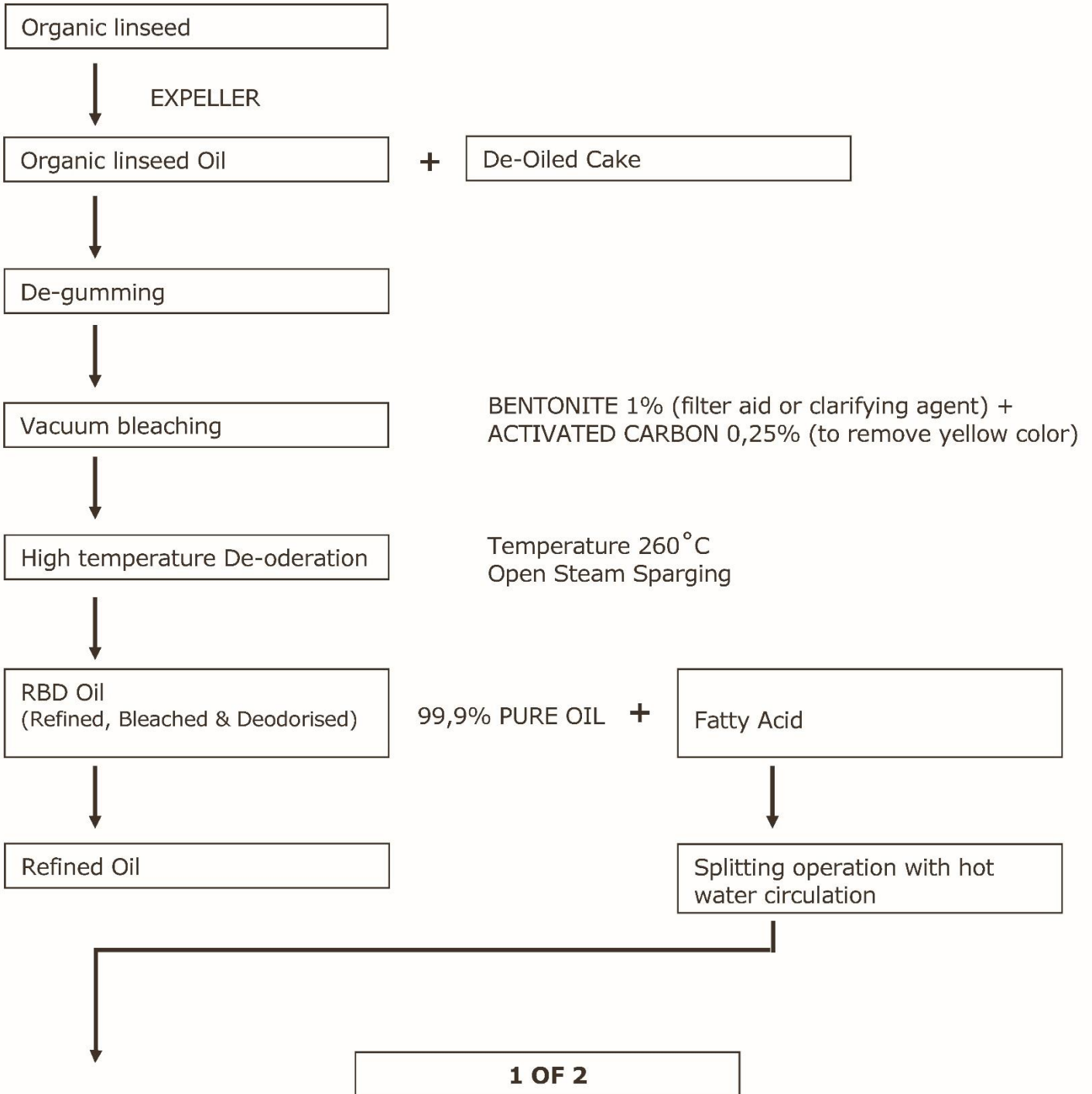
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6.3 Production flowchart

ORGANIC GLYCERIN FROM LINSEED PRODUCTION FLOWCHART



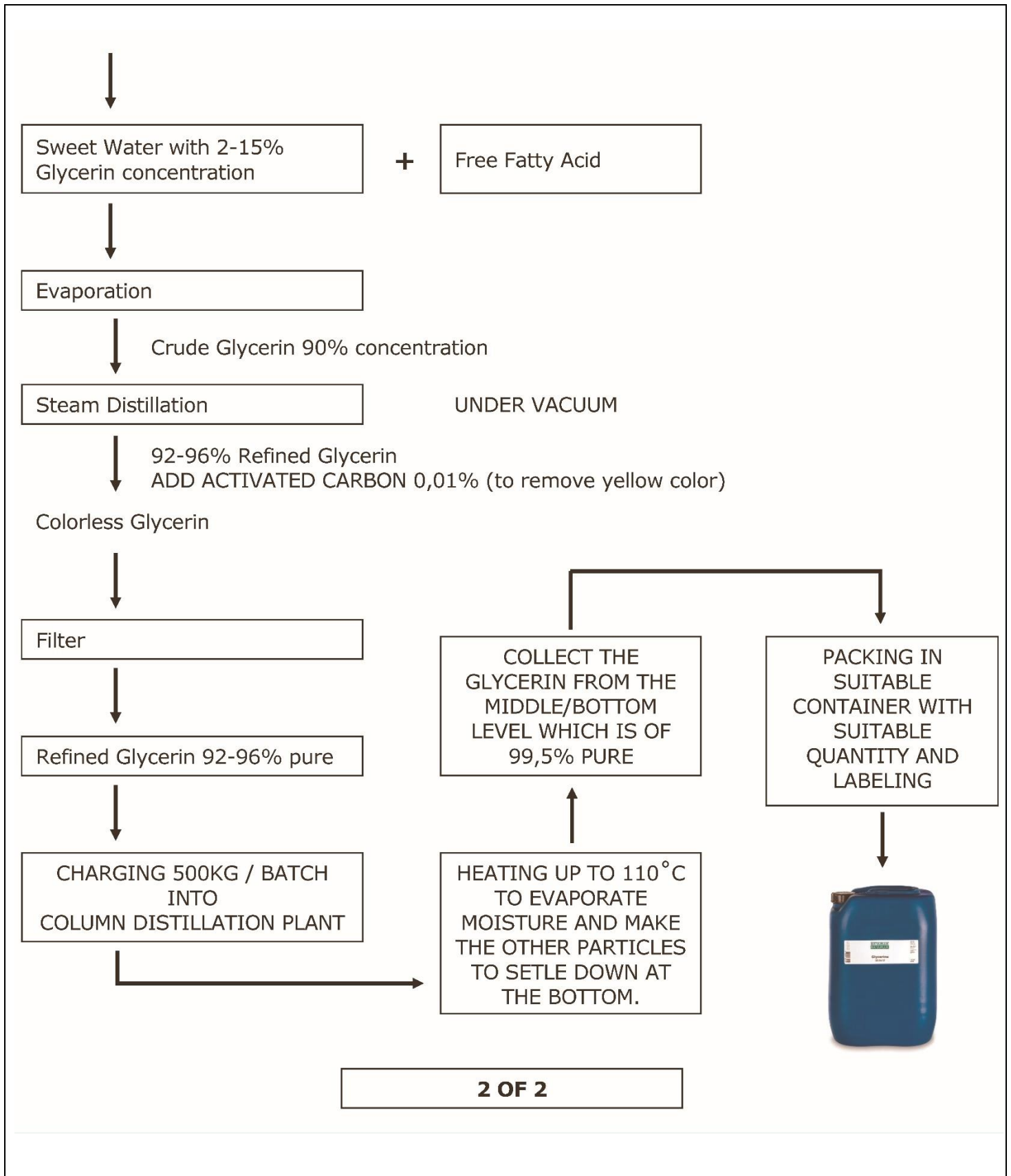
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7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.