



ORYZA OIL & FAT CHEMICAL CO.,LTD.

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PRODUCT STANDARD

PRODUCT NAME : **PERILLA SEED OIL** (FOOD)

This oil is extracted and refined from these seeds that are *Perilla frutescens*.

<u>Appearance</u>	Slightly yellow clear liquid oil which has unique smell.	
<u>Acid Value</u>	Max. 0.50	
<u>Iodine Value</u>	180 ~ 209	
<u>Color</u>	Max.(Y+10R) 30	(Lovibond, 133.4mm cell)
<u>Alpha Linolenic Acid</u>	Min. 55.0 %	(GC)
<u>Purity Test</u>		
<u>(1)Heavy Metals (as Pb)</u>	Max. 10 ppm	(Sodium Sulfide Colorimetric Method)
<u>(2) Arsenic (as As₂O₃)</u>	Max. 1 ppm	(Standard Methods of Analysis in Food Safety Regulation, The Third Method, Apparatus B)

<u>Standard Plate Counts</u>	Max. 1×10 ² cfu/g	(Analysis for Hygienic Chemists)
<u>Moulds and Yeasts</u>	Negative	(Analysis for Hygienic Chemists)
<u>Coliforms</u>	Negative	(Analysis for Hygienic Chemists)

<u>Composition</u>	Ingredients	Contents
	Perilla seed oil	99.9 %
	Mixed Tocopherol	0.05 %
	L-Ascorbic Acid Palmitate	0.05 %
	Total	100.00 %

<u>Expiry date</u>	2 years from date of manufacturing.
<u>Storage</u>	Store it in a cool, dry, ventilated area with desiccant. Keep it away from high temperature and sunlight, and store it in a closed container.

We apply J.O.C.S. in this standard and examination method mentioned above.

Established Date	April 1, 1997
Revised Date	October 31, 2018
Specification No.	G-827EN