



Latin name: Oenothera biennis L.

Standard: BP

Physical Description:

The oil is a refined and cold filtered grade of oil containing natural triglycerides. PUREEPO™ EPO oil is Cold Pressed, (Solvent Free & High Technology Refining), Winterised & Cold Filtered (removing all gums & waxes)

The oil is clear, light honey in colour and has a bland characteristic odour.

Solubility:

Practically insoluble in water and in ethanol (96 percent), miscible with light petroleum (bp : 40 - 60 °C), practically insoluble in alcohol.

Identification A: TLC

Identification B: It complies with the test for composition of fatty acids (see Tests).

Manufactured by: DOSIC www.dosic.com

Specifications: dated June 22, 2006

Acid Value (mg KOH/g)	less than 0.5
Peroxide Value (meq/kg)	less than 5.0 (at time of drumming)
Specific Gravity (25°C)	0.921 - 0.931
Refractive Index (25°C)	1.477 - 1.479
Unsaponifiable Matter (%)	less than 2.0
Moisture	less than 0.1%
Alkaline impurities	complies with the test for alkaline impurities in fatty oils
Brassicasterol	less than 0.3%

Fatty Acids

Palmitic acid (%)	4-10
Stearic acid (%)	1-4
Oleic acid (%)	5-12
Linoleic acid (%)	65-85
gamma-Linolenic acid (%)	8-10
alpha-Linolenic acid (%)	less than 0.5
Saturated fatty acids (%)	less than 0.3

* Linoleic acid is cis - 9,12 - octadecadienoic acid.

**Fatty acid composition is expressed as a percentage of fatty acid methyl esters (Fame) prepared for GC analysis. [% area method]

Storage

Under an inert gas, in a well-filled, airtight container, protected from light.

