

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* var. *frutescens*.

Appearance Slightly yellow clear liquid oil which has unique smell.

Acid Value Max. 0.5 **Iodine Value** $180 \sim 209$

Color Max.(Y+10R) 30 (Lovibond, 133.4mm cell)

(GC) Alpha Linolenic Acid Min. 55.0 %

Purity Test

(1)Heavy Metals (as Pb) (Sodium Sulfide Colorimetric Method) Max. 10 ppm (2) Arsenic (as As_2O_3) Max. 1 ppm (Standard Methods of Analysis in Food Safety Regulation, The Third Method,

Apparatus B)

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

Composition Ingredients Contents Perilla seed oil 99.9 % Mixed Tocopherols 0.05 % L-Ascorbic Acid Palmitate 0.05 % Total 100.00 %

Expiry date 2 years from date of manufacturing.

Store it in a cool, dry, ventilated area with desiccant. Storage

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 | July 12, 2022 |
| Specification No. | N-212EN |