



PRODUCT STATEMENTS

Product Name	Wheatgerm Oil, Unrefined (Food Grade)
Product Code	K0504
INCI Listing	Triticum Vulgare Germ Oil
Manufacturing Method	O&3 can confirm Wheatgerm Oil, Unrefined (Food Grade) is Solvent Extracted (Hexane).
Product Status	Pure & Natural.
Origin	O&3 can confirm Wheatgerm Oil, Unrefined (Food Grade) origin is UK.
CAS Number	68917-73-7 / 8006-95-9
EINCS Number	281-689-7
Customs Tariff Code	1515 9059 00
The Oil Factor	O&3 presents Wheatgerm Oil, Unrefined (Food Grade). This oil enriched seed is a super source of a variety of goodness. It carries a wealth of omega 3, vitamin B & E, folic acid, phosphorus & a high nutritional value, all of which deliver antioxidant & anti-ageing properties. It is straightforward good skin & hair food, mainly down to its wealthy content of Vitamin E. Due to its lightly cold pressed nature, there is a slight nutty aroma to the oil but at the same time maintains the above inherent benefits. Formulators like to use this in skin lotions to reduce damaged skin, in particular dry, cracked skin. Or within hair formulations to repair cracked & dry hair. It is a quick & easy absorber.... Give Wheatgerm a chance.
Functionality	Rich in essential fatty acids, vitamins, folic acid & phosphorus. Antioxidant & anti-ageing properties. Commonly used in lotions to repair cracked skin & hair to revitalize dry split hair. A fast, easy to use emollient.
REACH Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) supplied is exempt as per Annex IV & V according to EU regulations 1907/2006. This product is not chemically modified, it comes under derogation pursuant to EU regulation 987/2008, Annex II, #9. Hence registration is not required for this product. We can also confirm that none of the substances on the SVHC candidate list can be verified in a concentration of >0.1% in our product.
Food Status	O&3 can confirm that Wheatgerm Oil, Unrefined IS suitable for food application, only when the appropriate quantity/dilution is used. This material complies with European Food Regulations (i.e. 1881/2006). Please note, if you intend on using this product as a food ingredient we insist you email our Technical Team before doing so for our opinion on the dilution applied to your finished product.
Cosmetic Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is suitable for cosmetic application. It is not included in the list of substances prohibited in cosmetic products. Neither does it contain parabens, restricted preservatives, colorants or UV filters (Annex II - VI of EU Regulation 1223/2009).
Kosher	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is not Kosher Certified.
Halal	O&3 can confirm this product is NOT Halal certified, however it does not contain any animal derived product or ingredient.
Calif Proposition 65	O&3 can confirm to their best of their knowledge that Wheatgerm Oil, Unrefined (Food Grade) does not contain any contaminants or bi-products known to the State of California that may cause cancer or reproductive toxicity as listed under proposition 65 State Drinking Water & Toxic Enforcement Act.
Animal Testing	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) has not been Animal Tested for cosmetic purposes by or on behalf of the company, nor has any of its component parts named in the International Cosmetic Ingredient Dictionary & Handbook (11th Edition), 31st December 1990.
Leaping Bunny	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) complies with the criteria of the Humane Cosmetics Standard & has not been tested or re-tested on animals for cosmetic purposes by or on behalf of O&3.
Vegan	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is suitable for Vegans.
BSE/TSE Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is not derived from Animal Origin, therefore a BSE/TSE statement is not applicable.
GMO (IP) Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is not derived/produced from a raw material that has been genetically modified.
Gluten Free	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is not derived from, neither does it contain any Gluten ingredients.
Nanomaterials Status	O&3 can confirm with reference to Wheatgerm Oil, Unrefined (Food Grade) that NO Nanomaterials were added at any stage of the manufacturing/production process, in accordance with EU Cosmetics Regulation.
Irradiation Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) has NOT been irradiated at any stage of production.
Residual Solvents	O&3 can confirm that Hexane extraction has been used to produce this product so approx <9.0 ppm residual Hexane is present in the oil.
Microbiological & PAH Status & Heavy Metals & Pesticides	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) does not have a micro specification because the product was sterilized in the production process. We can confirm that there is no detectable amount of pesticides. It is produced from natural raw material and complies within the limits of the oil-related requirements of European Regulation 1881/2006 regarding heavy metals, dioxins, dioxin-like PCBs, Benzo-a-pyrene & PAH.
CMR Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is NOT classified as carcinogenic, mutagenic or toxic according to regulation 1272/2008.
CITES Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is not endangered & therefore not applicable for CITES certification.
Animal Testing	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) has not harmed or inflicted any cruelty on animals or people in its production process.
HACCP & GMP Statement	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) has been produced under Good Manufacturing Practices (GMP) and a HACCP system.
Organic	O&3 can confirm Wheatgerm Oil, Unrefined (Food Grade) is certified Organic, please refer to our Organic Certificate and Trading schedule.
Classification, Labelling & Packaging (CLP)	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) complies with Regulation (EC) No 1272/2008; classification, labelling & packaging of substances and mixtures (CLP).
Chloramphenicol Residue	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free from Chloramphenicol residues.
Mycotoxins Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is compliant with the requirements of the Regulation (EC) N° 1881/2006. We can confirm this product is free from: Aflatoxins, Ergot alkaloids, Patulin, Alternaria toxins, Ochratoxin A, Fusarium toxins.
Palm Status	O&3 can confirm that palm oil has not been used in the process of manufacturing Wheatgerm Oil, Unrefined (Food Grade).
Parabens Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free from Parabens.
Alcohol Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free of Alcohol.
Pyrrolizidine Alkaloids Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free from any Pyrrolizidine Alkaloids.
SVHC (Substances of Very High Concern) & Impurities Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free from SVHC and any impurities.

The attached information is considered to be correct. Please be aware that detail can change and we encourage clients to update their technical records regularly via www.oand3.com/products/. The information is not and should not be considered a guarantee or warranty, or a part of our contractual or other legal obligations. It is the ultimate responsibility of the client to pre-approve & assess the safety and suitability of the listed ingredient before use in any final formulations. We encourage carrying out additional tests if necessary. The information is not to be disclosed to others, reproduced or transmitted in whole or in part without permission from O&3.