

Flaxseed Oil is a golden, nutrient-dense oil cold-pressed from premium flax seeds. Rich in plant-based omega-3s (ALA) and antioxidants, it's ideal for smoothies, salads, and health supplements. Known for its mild nutty taste, it adds nutrition without overpowering flavor. Available in retail bottles

Product code	ODOD-0522
Category	Edible Oils & Ghee
MOQ	500 kg; FCL and LCL consolidation available
Packing options	200 L / 190 kg food-grade steel drums with nitrogen flushing; 20 L and 25 L HDPE or tinplate jerry cans; 1000 L IBC totes; retail packs in 250 ml, 500 ml and 1 L amber glass or amber PET bottles, shrink-wrapped in corrugated cartons; private label and customised carton counts available on request
Shelf life	12 months from packing in unopened original packing when stored cool and protected from light; 6-12 months refrigerated after opening
HS code	15151900
Availability	available
Color	Golden yellow to light amber; Lovibond 5.25 in cell typical max 35 yellow / 4.0 red
Grade	Food grade, cold-pressed, unrefined (edible); organic and conventional variants available
Process	Mechanical cold pressing below 45 C, sedimented and filtered, no solvent extraction
Storage	Store below 20 C in sealed, light-protected containers, away from heat and direct sunlight; chilled storage recommended for extended shelf life
Additives	No preservatives, no artificial colours or flavours; natural tocopherols on request
Acid value	max 4.0 mg KOH/g
Appearance	Clear, bright liquid at 20 C, free from sediment and foreign matter
Odor taste	Characteristic mild nutty, free from rancidity and foreign odour
Heavy metals	Within Codex/US FDA limits for edible vegetable oils
Iodine value	170-200 (Wijs)
Soap content	Nil (unrefined, unneutralised)
Peroxide value	max 10.0 meq O2/kg at packing
Free fatty acid	max 2.0% (as oleic acid)
Refractive index	1.472-1.478 at 40 C
Specific gravity	0.925-0.932 at 20 C
Oleic acid omega 9	15-22%

Pesticide residues	Within applicable EU/US MRL limits
Insoluble impurities	max 0.05%
Saponification value	188-196 mg KOH/g
Linoleic acid omega 6	12-18%
Saturated fatty acids	8-12% total
Unsaponifiable matter	max 1.5%
Moisture and volatiles	max 0.10%
Alpha linolenic acid omega 3	50-60% of total fatty acids

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/edible-oils-ghee/flaxseed-oil> or hello@odod.us.