

International Food Science Centre A/S

Cedervej 7 • DK-8462 Harlev J • Tel +45 86 22 99 86 • info@ifsc.dk • www.ifsc.dk • Vat. No. DK13001480

Product Description

Nutridan Strong is a novel designer oil containing very high amounts of essential polyunsaturated fatty acids. The oils used are of vegetable origin and extracted by physical means and are thus totally solvent free. Nutridan Strong provides balanced essential fatty acids and a high dosage of natural antioxidants which are extremely beneficial for better health.

Special features of Nutridan Strong

- Very high content of omega-3 fatty acids
- Extremely low ratio of omega-6 and omega-3 fatty acid, (typically 0.4 – 0.6)
- Very high oxidative stability

Product Code and Ingredients

Product code: 807703
 Ingredients: Flax Seed Oil (Linum Usitatissimum Seed Oil)
 Canola Oil (Brassica Campetris Seed Oil)

Physical and chemical properties

Specification		Method
Flavour	Bland	
% Free Fatty Acids (as Oleic Acid)	Max. 0.5 ex works	AOCS Ca 5a-40
Peroxide value (meq/kg)	Max. 1.0 ex works	AOCS Cd 8-53
Total monounsaturated fatty acids (%)	Min. 30	IUPAC 2.301 and 2.302
Total omega-3 fatty acids (%)	38-45	IUPAC 2.301 and 2.302
Omega-6/Omega-3 fatty acids	Max. 0.6	IUPAC 2.301 and 2.302
Total trans fatty acids (%)	Max. 1	IUPAC 2.301 and 2.302
Typical fatty acid composition (%)		IUPAC 2.301 and 2.302
C16:0	5.2	
C18:0	3.4	
C18:1 omega-9	33.3	
C18:2 omega-6	16.3	
C18:3 omega-3	39.6	
Omega-6/Omega-3	0.42	

OUR QUALITY - YOUR STRENGTH

To the best of our knowledge the information contained herein is correct. However, no responsibility or liability for any consequences arising from its use can be accepted, including possible patent infringement or other rights belonging to another party. Users should make their own tests for their purposes.

Data Sheet

Nutridan Strong

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Nutrition pr. 100g

Energy:	3700 kJ / 900 kcal
Protein:	0 g
Carbohydrate:	0 g
Fat:	100 g

Packaging and shelf life

Packaging:	25 kg pails or bigger on customer's requirements.
Shelf life:	Min. 12 months if stored in original package in a cool, dry and odor free area.

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