

## 1. General information

### 1.1 Product information

<b>Appearance</b>	Light brown
<b>Odor</b>	Sweet, grassy, plant
<b>Taste</b>	Oily plant just a little bitter
<b>Country of origin</b>	Germany
<b>Use</b>	Pharmaceuticals, cosmetics and food supplements



100% ORGANIC



PURE PRODUCT

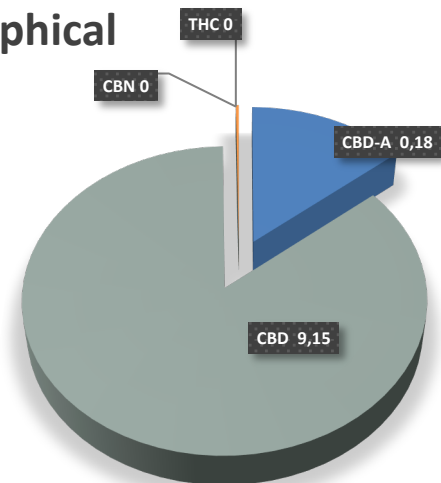


LAB TESTED

### 1.2 Analysis results in %

Results		
CBD-A	Cannabidiolic acid	0,18
CBD	Cannabidiol	9,15
CBN	Cannabinol	0,03
THC-A	Delta-9- Tetrahydrocannabinolic acid	0,00
THC	Delta-9- Tetrahydrocannabinolic	0,00

### Graphical



### 1.3 Ingredients

Hempoil	Hempseed oil
40% Country of origin Germany	60% Country of origin Germany

### 1.4 General specifications ingredients

#### 1- Enriched\* Hempoil

International HS code	Botanical name	Plant parts used	Extraction method
1302.19	Cannabis Sativa L	mostly Stalks and seed	First pressing

#### Declaration:

We herewith confirm that all industrial hemp we farm, contract, buy and/ or produce is grown from certified EU seeds, according to regulation (EC) no 112212009 with Commission Implementing Regulation (EU) no 393/2013, Council Directive 20021571EC and Article 39(1) of regulation (EC) no 7312009. All sowing seed purchases and growing fields are documented and controlled by authorities in charge. **\*Hempoil may be enriched with terpenes or refined for stability or customer specific demands.**

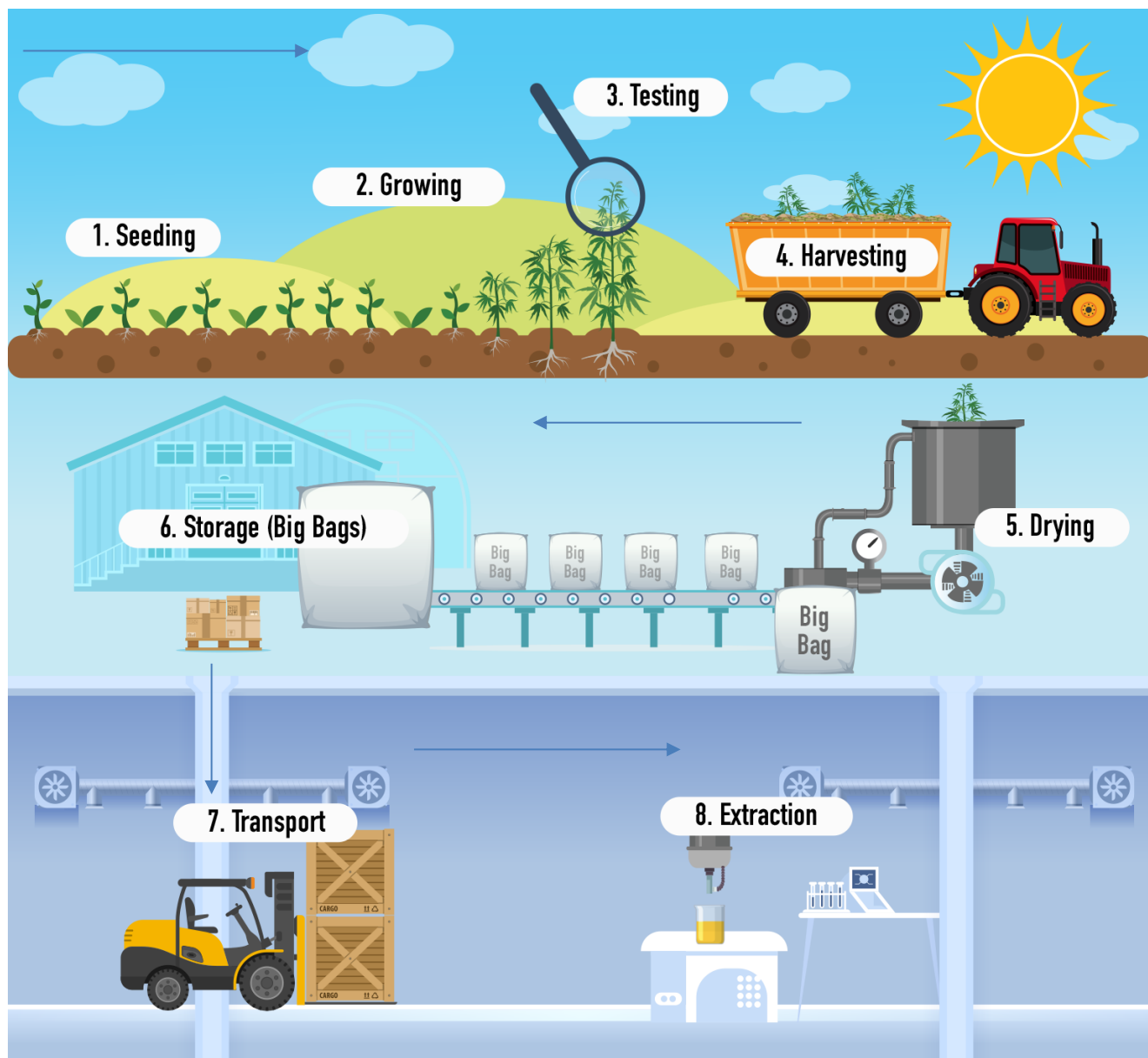
#### 2- Hempseed oil

International HS code	Botanical name	Plant parts used	Extraction method
1515.90	Cannabis Sativa L	Seeds	Cold pressing BIO-öko

### 1.5 Storage and transport conditions

Food grade packaging	Yes
Temperature storage	max 25 degrees Celsius
Temperature transport	max 25 degrees Celsius
Inner packaging	food grade jerrycan (EU) no UN Y1.9 and glass bottle
Outer packaging	Box
Shelf life	36 months from homogenizing

## 2. Production process



1. Sowing is done from April 1 according to GACP within (EC) no 112212009 with Commission Implementing Regulation (EU) no 393/2013, Council Directive 20021571EC and Article 39(1) of regulation (EC) no 7312009. Strains used Finola, fermion, Futura75. Furthermore, the fields are known by previous use. All processes take off with the intention of extracting high quality oil.
2. During the farming and growing process no artificial or chemical products are used to extra foster the natural growth or to increase the health of the plants. Only in great drought, we might water the fields with local wells. No fertilizer nor pesticides are used.
3. Before harvesting all fields will be sampled and lab- tested. In this stage of farming, we are still able to control the amount of contamination, pesticide levels and heavy metals in our extracts and oils by destroying the parts of the crop that contain the highest levels of these substances. These processes add to the achievement of getting healthy foods and to end up with extracts and oils that are within the limits of the European food authorities.
4. Harvesting is done with a tailor made cutting bar on a combine. Momentum is when the flowering phaser is ending. The plant material is only cut and kept in one piece. No crushing nor flapping is done. The biomass is transported to the drying facility quite fast. Cut/ crushed leaf or stalk material will start to putrefy immediately. Haste is key.
5. Instead of an external drying factory, the Dutch Natural Healing biomass is dried with immense air dryers. There is no heat involved. This is the only healthy and responsible way of drying.
6. Dried biomass is vacumeized and stored cold in big bags. This way there will be almost no degrading of active ingredients.
7. Upon request or appointment biomass stock is transported towards extraction facilities in Germany or Poland.
8. Depending on the request/ demand the biomass is processed by pressing, CO2 extraction or distillation. After this final step, products will be further processed on the Dutch Natural Healing facility in The Netherlands under ISO 22.000 conditions and certification.

### 3. Trust and quality


















<b>Certification production</b>	ISO 22000:2018
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<b>Use of Solvents</b>	No
<b>Use of Enzymes</b>	No
<b>Sterilization</b>	No
<b>Irradiated</b>	No
<b>Microbiological control</b>	Dry cold and controlled storages
<b>Gamma radiation</b>	No
<b>Use of Synthetics</b>	No

### 4. Technical aspects

<b>Relative Density</b>	0,91 - 0,92 g/cm <sup>3</sup>
<b>Refractive Index</b>	~ 1,476
<b>Moisture</b>	≤ 0,5 %
<b>Solubility</b>	Soluble at Ethanol, Miscible with petroleum ether (50°C - 70°C)
<b>Total -THC</b>	<b>NON-DETECTABLE</b> (≤ 0,05 %)
<b>Pesticides / Contaminants</b>	In accordance to the Council regulation (EC) <b>No396/2005</b> and <b>No 839/2008</b> , (EC) <b>No 1881/2006</b> and (EU) <b>165/2010</b>
<b>Heavy Metals</b>	in accordance to Council regulation (EC) <b>No 1881/2006</b> (EC) <b>No 835/2011</b>
<b>Cd</b>	<0,02
<b>Pb</b>	0,01
<b>As</b>	0,02
<b>Characteristics:</b>	Lipophilic

5. Allergens

Allergen	Is contained in accordance to the product recipe?	If allergens are present in the product description and amount	Cross contamination with allergens mentioned in column 1 can occur?
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No
	No	-	No

## 6. Nutritional Profile

<b>Nutritional Profile</b>	
average value in 100 g:	
<b>Energy</b>	<b>700 kJ / 900 kcal</b>
<b>Fat, of which:</b>	<b>100 g</b>
saturated fatty acids	9,9 g
mono-unsaturated fatty acids	15,1 g
poly-unsaturated fatty acids	75 g
<b>Carbohydrates, hereof:</b>	<b>&lt;0,1 g</b>
Sugar	<0,1 g
<b>Proteins</b>	<b>&lt;0,1 g</b>
<b>Sodium Chloride (salt)</b>	<b>&lt;0,1 g</b>
Omega 6	58 g
Omega 3	17 g
trans-fatty acids	<0,1 g
Water	<0,1 g
Ash	<0,1 g
<b>Fatty Acid Profile:</b>	
C16:0 Palmitic acid	4 - 8 %
C18:0 Stearic acid	1 - 4 %
C18:1 Oleic acid	6 - 20 %
C18:2 Linoleic acid	46 - 65 %
C18:3 Alpha-Linolenic acid	14 - 28 %
C18:3 Gamma-Linolenic acid	0,5 - 4 %
C18:4 Stearidonic acid	0,1 - 0,5 %
C20:0 Arachidic acid	max. 1,5 %
other fatty acids	max. 1,5 %
<b>Vitamins:</b>	
Vitamin E (total Tocopherols)	60 mg

**Statutory note to the above mentioned values:**

All stated values are average and limit values respectively. They are not meant to ensure warranty of characteristics. They come without commitment and are not valid for any claim of warranty and product liability respectively

## 7. GMO

According to EU regulation EG-Nr. 1829 and 1830/2003

Nr.	Questionnaire	Yes	No
01	Does the product contain „novel foods“according to the regulation (EC) No 258/97?		x
02	Is the product GMO or does it contain GMO?		x
03	Is product labeling obligated according to common position (EC) No 22/2003?		x
04	Does the product contain any parts of Bt-corn or of Ready Soy – Components?		x
05	Does the product contain any parts of other cultivated genetically modified plants (e.g. canola, tomatoes etc.)?		x
06	Did a genetically modified organism or a derivate of it get involved in the production process (e.g. enzymes)?		x
07	Does the product contain an ingredient that contains GMO, consists of GMO or was made of GMO? Excluded hereof are parts of GMO (per single ingredient) < 0,9% as long as they were technically unavoidable or occurred coincidentally.		x
08	Is genetically modified material detectable (DNA or proteins) in the product?		x
09	What kind of actions are implemented to ensure a complete traceability of all used raw materials and additives related to the absence of GMO and to avoid cross contamination.	Specifications of all suppliers are available	
10	A GMO-Certificate is available for the mentioned product and will be provided on request.		-- *
11	Period of time between conducted GMO-Certificates	-	
12	Recommendation for labeling	None	

### GMO Statement

Herewith we guarantee that the delivered goods do not consist of genetically modified organisms (GMO), contain any GMO and are not produced by GMO or contain ingredients that are produced by GMO, respectively in accordance to the regulation (EC) No 1829/2003 of the European Parliament and Council, dated September the 22., 2003 about genetically modified food and feed as well as in accordance to the regulation (EC) 1830/2003 of the European Parliament and Council, dated September the 22., 2003 about traceability of food and feed produced by GMO as well as to the up dated versions of the guideline 2001/18/EC. This is valid for all used raw materials inclusive all additives and flavors. Excluded are hereof contaminations with genetically modified materials which are technically unavoidable or happened coincidentally up to a limit of 0,9% (EU certified GMO) and 0,5%, respectively (not EU certified GMO, but approved as save by the EU) in relation to each single ingredient. In accordance to the Council regulation (EC) No 1829/2003 no labeling is legally obligated.

### EU NOVEL FOOD Statement

#### About HEMP

In the European Union, the cultivation of Cannabis sativa L varieties (HEMP) is granted provided they are registered in the EU's 'Common Catalogue of Varieties of Agricultural Plant Species' and the tetrahydrocannabinol (THC) content does not exceed 0.2 % of the plant. Without prejudice to other legal requirements concerning the consumption of hemp (Cannabis sativa) and hemp products, Regulation (EU) 2015/2283 on novel foods is not applicable to most foods and food ingredients from this plant".

#### Update about CBD

Extracts of Hemp in which cannabidiol (CBD) levels are higher than the CBD levels in the source are novel in food. Dutch Natural healing uses first pressing methods that respect the cannabinoid potency of the plant material. The CBD levels in the base extracts are always below the CBD levels in the plant material.

#### Update CANNABINOIDS 2019

CBD is now removed from the EU NOVEL catalogue. From now on CANNABINOIDS are novel in food according to the NOVELL catalogue. Since there is plenty proof of use of cannabinoids in food prior to 1997, the listing is false. The NOVEL catalogue is a guideline, the listing of cannabinoids is totally unjustified.

#### Update CBD 2020

2-2020 the EIHA supplied plenty of proof of consumption of hemp prior to 1997. Therefor the Novel Food rules no longer apply. ☺

April 2023

Pater Zen Producties B.V.

