

GLASO™

GLA Safflower Oil

Product Specification⁽¹⁾

Ingredients:

GLA Safflower Oil, Oleic Safflower Oil, Mixed Tocopherols, Citric Acid, Ascorbyl Palmitate, Rosemary Extract.

Fatty Acid Composition per gram:

Fatty Acid

C18:3n6 GammaLinolenic Acid

C18:1 Oleic Acid

C18:2n6 Linoleic Acid

Claim

400 mg/g minimum

255 mg/g typical⁽²⁾

125 mg/g typical⁽²⁾

Method

AOCS Ce 1b-89

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Quality Limits

Peroxide Value

Acid Value

Pesticides & Herbicides

Heavy Metals

Arsenic

Cadmium

Lead

Mercury

Moisture & Volatiles

Color

*Detection Limits range from 0.05 to 2.0 ppm

Claim

< 10.0 meq/kg

< 4 mg KOH/g

< Detection Limits*

< 0.1 ppm

< 0.1 ppm

< 0.1 ppm

< 0.1 ppm

< 0.2 %

Pale to dark yellow

Method

AOCS Cd 853

AOCS Ca 5a40

Capillary GC

AOCS Ca 17-01

AOCS Ca 17-01

AOCS Ca17-01

AOCS Ca 17-01

AOCS Ca 2e25

Visual

Microbial Limits

Total Plate Count

Yeast and Mold

Escherichia coli

Salmonella spp.

Staphylococcus aureus

Claim

< 3000 cfu/g

< 300 cfu/g

Absent

Absent

Absent

Method

USP <2021>

USP <61>

MFHPB-19

MFGPB-20

MFHPB-21

Nutritional Information

Total Calories: 9 per gram

This product contains NO artificial colors, artificial flavors, corn, gluten (wheat), added sodium, lactose (dairy), yeast, added sugar, soy, tree nut products, artificial preservatives, animal derivatives, fish, crustaceans.

Product Statements for GLASO® GLA Safflower Oil:

- Compliance of finished product to California Proposition 65 is dependent on the recommended daily dosage
- Suitable for a vegetarian diet
- Produced in the United States of America under strict Identity Preservation Protocol

Packaging and Quality Information: 190kg polyethylene drums or 16kg pails. Moolec Science will guarantee quality/stability of finished product for one (1) year from date of shipment if stored under Optimal Storage Conditions (see below).

Optimal Storage Conditions: Store in original sealed and unopened container away from direct sources of heat and light. Storage temperature shall not exceed 25°C.

(1) Data provided herein is based on expectations at the time of analysis. It should not be interpreted as actual results

(2) Ratio Oleic/Linoleic may vary to achieve the right GLA level



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