



Nutraaceuticals Group USA 8404 Sunstate Street Tampa, FL 33634, USA Tel: +813-461-7500 sales@nutraintgroup.com nutraaceuticalsgroup.com	Nutraaceuticals Group UK The Old Smithy, 7 High Street, Merstham, Surrey, RH1 3BA, UK Tel: +44-203-696-2780 sales@nutraaceuticalsgroup.com nutraaceuticalsgroup.com	Nutraaceuticals Group DE Hagener Hauptstraße 8, 21684 Stade, DE Tel: +49 4162 7023697 sales.de@nutraaceuticalsgroup.com nutraaceuticalsgroup.com
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Product Master Specification

Item Name	Maize (Corn) Seed Oil (Zea Mays)
Product Code	NIGENUL1005159
Product Type	Nutritional Lipids
Issue Date	06-Jul-2026
Version	V01
QA Status	Final Approved
Intended use	Food use
Test	Specification
Organoleptic	
Appearance	Pale yellow - clear oily liquid
Odour and Taste	Characteristic
Characteristics	
Latin Name	Sea Mays
CAS No.	8001-30-7
Irradiation	Free
GMO	Free
BSE/TSE	Free
Product Specific Test	
Free Fatty Acid	≤ 1.0 (% as oleic)
Physical/Chemical	
Peroxide Value	<10.0 (MEQ O ₂ / KG)
Acid Value	<2.0%
Heavy Metals	
Lead (Pb)	≤ 3.00 ppm
Cadmium (Cd)	≤ 1.00 ppm
Mercury (Hg)	≤ 0.10 ppm
Storage & Handling	
Storage	Store in a clean, cool, dry place at 5 - 25°C. Protect from humidity (RH < 60) and sunlight.
Preparation and/or handling before use or processing	Please ask our QA department for detailed instructions
Transportation	Transportation suitable for dried food powders
Packaging	All packaging meets EU regulations
Shelf Life	2 years from manufacture if stored according to conditions above
Approved by	Quality Department

Signed By	Emma Elrington
Disclaimer	All batches are fully in line with all requirements of the agreed specifications as standard, however not all parameters are tested per batch all of the time. Nutraceuticals Group guarantee all batches.
Template Version	NGEMNSPEC202408a
Nutritional (Typical) / 100g	
General Information	Please note this is a guide only from analytical data from labs or the manufacturer of the
Fatty Acid Profile	C16:0 PALMITIC 7.0 – 12.0% C16:1 PALMITOLEIC < 0.5% C18:0 STEARIC 2.0 - 5.0% C18:1 OLEIC 22.0 – 32.0% C18:2 LINOLEIC 50.0 – 59.0% C18:3 ALPHA LINOLENIC <2.0%