

Data Sheet

PinnoThin™ TG

Triglycerides of Pine Nut Oil

Product Description

PinnoThin™ TG is a triglyceride mixture from the vegetable pine nut oil of *Pinus koraiensis*.

Ingredients

Vegetable pine nut oil, rosemary extract, antioxidant: natural tocopherols (E306 extract of natural origin rich in tocopherols (natural vitamin E)).

Technical Characteristics (min, max)

		Min.	Max.
Free fatty acids	as % oleic acid :		1.0
Peroxide value	meq O ₂ /kg :		1.0
Saturated fatty acids	% :		10
Mono unsaturated fatty acids	% :	24	
Oleic acid	% :	22	
Poly unsaturated fatty acids	% :	64	
Linoleic acid	% :	44	
Pinolenic acid	% :	14	
Trans fatty acids	% :		1.0

Appearance - light yellow, clear liquid at ambient, free from foreign odors and off flavors.

Additives

Mixed Natural Tocopherols	ppm	: 1000
Natural Rosemary Extract	ppm	: 2500

Additive content can decrease throughout storage time due to antioxidant function.

Nutritional Information / 100 g (average)

Energy	kJ	: 3700
	kcal	: 900
Protein	g	: 0
Carbohydrates	g	: 0
Fat	g	: 100
Saturated fatty acids	g	: 7
Mono unsaturated fatty acids	g	: 27
Poly unsaturated fatty acids	g	: 66
Trans fatty acids	g	: 0.3

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Cholesterol	g	: 0
Sodium (Na)	mg	: 0.2
Potassium (K)	mg	: 0
Dietary fiber	g	: 0

Packaging

PinnoThin™ TG is packed under nitrogen and can be supplied in steel drums of 200 kg net.

Keepability / Storage

PinnoThin™ TG is stable for at least 18 months from the date of production, if stored dry, in the unopened original packaging (under nitrogen), preferably at a temperature of 10 - 20°C / 50 - 68°F, away from strong odors and not in direct sunlight.