



Product Code	K0504
Product Name	Wheatgerm Oil, Unrefined (Food Grade)
Alcohol Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free of Alcohol.
Animal Testing	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) has not been Animal Tested for cosmetic purposes by or on behalf of the company, nor has any of its component parts named in the International Cosmetic Ingredient Dictionary & Handbook (11th Edition), 31st December 1990.
BSE/TSE Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is not derived from Animal Origin, therefore a BSE/TSE statement is not applicable.
Calif Proposition 65	O&3 can confirm to their best of their knowledge that Wheatgerm Oil, Unrefined (Food Grade) does not contain any contaminants or bi-products known to the State of California that may cause cancer or reproductive toxicity as listed under proposition 65 State Drinking Water & Toxic Enforcement Act.
CAS Number	68917-73-7 / 8006-95-9
Chloramphenicol Residue	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free from Chloramphenicol residues.
CITES Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is not endangered & therefore not applicable for CITES certification.
Classification, Labelling & Packaging (CLP)	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) complies with Regulation (EC) no 1272/2008; classification, labelling & packaging of substances and mixtures (CLP).
CMR Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is not classified as carcinogenic, mutagenic or toxic according to regulation 1272/2008.
Cosmetic Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is suitable for cosmetic application. It is not included in the list of substances prohibited in cosmetic products. Neither does it contain parabens, restricted preservatives, colorants or UV filters (Annex II - VI of EU Regulation 1223/2009).
Customs Tariff Code	1515 9059 00
EINCS Number	281-689-7
Ethylene Oxide Status	O&3 can confirm that Ethylene Oxide is not being used in production process of Wheatgerm Oil, Unrefined (Food Grade).
Food Status	O&3 can confirm that Wheatgerm Oil, Unrefined is suitable for food application, only when the appropriate quantity/dilution is used. This material complies with European Food Regulations (i.e. 2023/915). Please note, if you intend on using this product as a food ingredient we insist you email our Technical Team before doing so for our opinion on the dilution applied to your finished product.
Functionality	Anti-Aging, Anti-Inflammatory, Easily-Absorbed, Emollient, Moisturising & Hydrating, Regenerative, Scar Healing
Gluten Free	To the best of our knowledge, due to the production process, we O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is derived from Wheatgerm. To the best of our knowledge, due to the production process, we do not believe the ingredient to cause gluten allergenic reactions, however we strongly encourage the necessary testing to verify such claim if used in gluten free products.
Gluten Free Statement	To the best of our knowledge, due to the production process, we O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is derived from Wheatgerm. To the best of our knowledge, due to the production process, we do not believe the ingredient to cause gluten allergenic reactions, however we strongly encourage the necessary testing to verify such claim if used in gluten free products.
GMO (IP) Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is not derived/produced from a raw material that has been genetically modified.
HACCP & GMP Statement	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) has been produced under Good Manufacturing Practices (GMP) and a HACCP system. O&3 is BRC certified.

The attached information is considered to be correct. Please be aware that detail can change and we encourage clients to update their technical records regularly via www.oand3.com/products/.

The information is not and should not be considered a guarantee or warranty, or a part of our contractual or other legal obligations. It is the ultimate responsibility of the client to pre-approve & assess the safety and suitability of the listed ingredient before use in any final formulations. We encourage carrying out additional tests if necessary. The information is not to be disclosed to others, reproduced or transmitted in whole or in part without permission from O&3.



Hair Benefits	Unrefined wheatgerm oil can be used in hair care products to nourish and condition the hair, promoting strength and shine.
Halal	O&3 can confirm this product is not Halal certified, however it does not contain any animal derived product or ingredient, hence it is HALAL applicable.
INCI Listing	Triticum Vulgare Germ Oil
Irradiation Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) has not been irradiated at any stage of production.
Karanal Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free from Karanal.
Key Essential Fatty Acid Compounds	Linoleic Acid, Oleic Acid
Kosher	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is not Kosher Certified.
Leaping Bunny	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) complies with the criteria of the Humane Cosmetics Standard & has not been tested or re-tested on animals for cosmetic purposes by or on behalf of O&3.
Manufacturing Method	n / a
Methyl Salicylate Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free from Methyl Salicylate.
Microbiological & PAH Status & Heavy Metals & Pesticides	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) does not have a micro specification because the product was sterilized in the production process. We can confirm that there is no detectable amounts of pesticides. It is produced from natural raw material and complies within the limits of the oil-related requirements of European Regulation 2023/915 regarding heavy metals, dioxins, dioxin-like PCBs, Benzo-a-pyrene & PAH.
Mycotoxins Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is compliant with the requirements of the Regulation (EC) N° 2023/915. We can confirm this product is free from: Aflatoxins, Ergot alkaloids, Patulin, Alternaria toxins, Ochratoxin A, Fusarium toxins.
Nagoya Protocol	O&3 can confirm that this material does not fall into the scope of EU ABS Regulation (EU) No 511/2014 (also known as the Nagoya Protocol).
Nanomaterials Status	O&3 can confirm with reference to Wheatgerm Oil, Unrefined (Food Grade) that no Nanomaterials were added at any stage of the manufacturing/production process, in accordance with EU Cosmetics Regulation.
Organic	O&3 can confirm Wheatgerm Oil, Unrefined (Food Grade) is certified Organic, please refer to our Organic Certificate and Trading schedule.
Origin Statement	O&3 can confirm Wheatgerm Oil, Unrefined (Food Grade) origin is UK.
Palm Status	O&3 can confirm that palm oil has not been used in the process of manufacturing Wheatgerm Oil, Unrefined (Food Grade).
Parabens Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free from Parabens.
Product Page Intro	Unearth the captivating allure of a rich and nutritious oil, Wheatgerm Oil, Unrefined (Food Grade). Wheat has been cultivated for thousands of years, and people in ancient civilisations used various parts of the wheat plant, including the germ, for its nutritional and therapeutic properties. Wheatgerm Oil is a great source of vitamin E, vitamin B6, and omega fatty acids, as well as containing phytosterols, plant compounds with anti-inflammatory and antioxidant properties. Wheatgerm Oil is a versatile oil that can be used in a variety of ways. It can be added to food, used as a carrier oil for essential oils, or applied directly to the skin. Elevate products with this exceptional ingredient, infusing them with the essence of tradition and modern functionality. Request a quote or secure a sample now!
Product Status	Pure & Natural.
Pyrrrolizidine Alkaloids Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free from any Pyrrrolizidine Alkaloids.

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REACH Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) supplied is exempt as per Annex IV & V according to EU regulations 1907/2006. This product is not chemically modified, it comes under derogation pursuant to EU regulation 987/2008, Annex II, #9. Hence registration is not required for this product. We can also confirm that none of the substances on the SVHC candidate list can be verified in a concentration of >0.1% in our product.
Residual Solvents	O&3 can confirm that Hexane extraction has been used to produced this product so approx 9.0 ppm residual Hexane is present in the oil.
Skin Benefits	Unrefined wheatgerm oil is rich in nutrients and provides nourishing and moisturising benefits. It is high in vitamin E, which has antioxidant properties and helps protect the skin from free radicals. Wheatgerm oil can help regenerate the skin, soothe irritation, and promote a healthy complexion. It is suitable for dry, mature, and damaged skin.
SVHC (Substances of Very High Concern) & Impurities Status	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is free from of SVHC and any impurities.
Vegan	O&3 can confirm that Wheatgerm Oil, Unrefined (Food Grade) is suitable for Vegans.

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