

Product - Specification

gustavheess
group of companies since 1897

Reg-No.: Sp316030e

Rev-No.: e

Printing Date: 21. January 2026

Page: 1

Product / Trading-Name: **Wheat germ oil refined extracted food Ph. Eur. 12**

Description: Fatty Oil obtained from the germ of the grain of Triticum aestivum L. by extraction. It is then refined.

Production: The oil is prepared using materials and methods to ensure that the content of brassicasterol in the sterol fraction of the oil is not greater than 0,3 %

Product No.: 316030

CAS No.: 68917-73-7 / 8006-95-9 / 84012-44-2

EINECS No.: 281-689-7

INCI Name: Triticum Vulgare Germ Oil /
Triticum Aestivum Germ Oil

Properties: Clear, light yellow liquid; practically insoluble in water and ethanol 96%, miscible with light petroleum (bP: 40 - 60°C).

Parameter	Method	Unit	Value
Physical and Chemical Characteristics			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 0,9
peroxide value	Ph. Eur. [2.5.5]	meq O2/kg	max. 10,0
refractive index (20 °C)	Ph. Eur. [2.2.6]		ca. 1,475
relative density (20 °C)	Ph. Eur. [2.2.5]		ca. 0,925
alkaline impurities	Ph. Eur. [2.4.19]		complies with
unsaponifiable matter	Ph. Eur. [2.5.7]	%	max. 5,0
water	Ph. Eur. [2.5.32]	%	max. 0,1

Fatty Acid Composition (GC of FAMES)

16:0 palmitic acid	Ph. Eur. [2.4.22C]	%	14,0 - 19,0
18:0 stearic acid	Ph. Eur. [2.4.22C]	%	max. 2,0
18:1 oleic acid	Ph. Eur. [2.4.22C]	%	12,0 - 23,0
18:2 linoleic acid	Ph. Eur. [2.4.22C]	%	52,0 - 59,0
18:3 linolenic acid	Ph. Eur. [2.4.22C]	%	3,0 - 10,0
20:1 eicosenoic acid	Ph. Eur. [2.4.22C]	%	max. 2,0

Version Ph.Eur.:

This specification complies with the current version of the Ph.Eur.

Storage:

Continued

Created:	PS	Checked:	AW	Released:	MD
Date:	09.01.26	Date:	12.01.26	Date:	12.01.26



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Page: 2

Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry.