

PRODUCT SPECIFICATION

DATE OF ISSUE
06-05-2026

ORGANIC GLYCERIN FROM LINSEED (E422)

PRODUCT
CODE: 52

NATUURLIJK
NATUURLIJK
special food ingredients

T06052026M281124A020823S090226

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic glycerin from linseed		
Product code	52		
Product number	Content	EAN	Packaging
1696	60ml	8718309832285	Plastic bottle and screw lock cap with warranty seal. 60ml bottle with drip plug.  Bottle = PET  Cap = PE-HD  Inner plug = PE-LD
1697	250ml	8718309832292	
1698	1000ml	8718309832308	
1907	5L	8718309834302	Jerrycan and cap = 
1699	18,21l 23kg	8718309832315	
1824	1.250kg	8718309833367	IBC container = 

1.2 Scientific product information

Single ingredient	
Main use	Humectant
Chemical name	Organic glycerin (glycerol), produced from linseed oil (flaxseed oil)
Chemical formula	C ₃ H ₈ O ₃
Production method	Glycerine is obtained exclusively from linseed oil by trans-esterification of the fatty acids and then refined through various purification processes. See flowchart at 6.3

1.3 Legislative product information

CAS number	56-81-5	HS code (customs)	2905 45 00
EU food additive	E422		
Production country	India		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	
Organic products	For the purposes of Article 24(2)(a) of Regulation (EU) 2018/848, this product (as listed in Annex IV, Part A of Regulation (EC) No 2025-973), may be used as a food additive or processing aid in the production of processed organic food. With the restriction that it is used for plant extracts and flavourings, as solvent and carrier, as wetting agent in gel capsules, as film coating of tablets.		

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Food	According to Regulation (EU) 231/2012, glycerine is an additive authorised in food (E 422). The authorisation is governed by Regulation (EU) 1333/2008 and the update of Regulation (EU) 231/2012 by Regulation (EU) 2023/1329. The maximum quantity limit is set out in Regulation (EU) 1129/2011. It also complies with the limit value for ethylene oxide (max. 0.1 mg/kg) in accordance with Regulation (EU) 2022/1396.
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2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Clear transparent liquid	
Colour		Colourless	
Odour/taste		Odourless	
consistency		syrup-like	20°C
Solubility		in water and ethanol	
Meltingpoint	°C	18	
Start of boiling	°C	> 230	
Flash point	°C	> 130	
Ignition temperature	°C	> 200	
Decomposition temperature	°C	> 290	
Assay	%	min. 98,0	
Relative density	g/cm ³	1,257 - 1,290	20°C
Refractive index	-	1,4710 – 1,4740	20°C
Water content	%	<0,5	
pH value		6 – 7 (Neutral)	

2.2 Microbiological data

Total aerobe plate count	Cfu/g	-	
Yeast & Moulds	Cfu/g	-	
Coliform germs	Cfu/g	-	
E Coli	Cfu/g	-	
Salmonella	in 25g	-	

2.3 Chemical analyses

Sulphate ash	%	< 0,01	
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Chlorinated compounds	mg/kg	< 30	
Diethylene glycol	%	< 0,1	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1674	
Energy	kcal/100g	400	
Protein	g/100g	0	
Carbohydrate:	g/100g	100	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	0	
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	0,15	
Organic acid	g/100g	-	
Dietary fiber	g/100g	-	

2.4.2 Minerals

Sodium (Na)	mg/100g	0	
Sodium chloride (NaCl)	mg/100g	0	
Others	mg/100g	0	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)
Eggs and products thereof	✗	✗
Cereals containing gluten and products thereof	✗	✗

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Lupin and products thereof	X	X
Milk and products thereof (including Lactose)	X	X
Sesame seeds and products thereof	X	X
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	X	X
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	X	X
Celery and products thereof	X	X
Peanuts and products thereof	X	X
Mustard and products thereof	X	X
Fish and products thereof	X	X
Molluscs and products thereof	X	X
Soy and products thereof	X	X
Crustacea and products thereof	X	X

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Organic glycerin is GMO-free according to applicable organic regulation (EC)

3.4 Irradiation:

Organic glycerin has not been irradiated and does not contain nanoparticles or carcinogen, mutagen and reprotoxic substances.

3.5 BSE/TSE declaration:

Organic glycerin is produced from vegetable raw material, therefore vegan and thereby no risk of BSE/TSE.

3.6 Chemical residues:

Organic glycerin from linseed:

- does not contain CMR substances within the meaning of Regulation (EC) No 2023-1490 and 2025-877
- is in accordance with Regulation (EC) No.396/2005 for pesticides.
- is in accordance with Regulation (EC) No.2023/915 (abolished 1881/2006) and its additions regarding contaminants in foodstuffs.
- is in accordance with Regulation (EC) No. 2023/915 (abolished 2020/1322) - Annex Points 4.2.1 on glycidyl esters and 4.3.1 on 3-MCPD in foodstuffs.
- its primary and secondary packaging are in accordance with Regulation (EC) No.1935/2004, Regulation (EC) No.10/2011 and Regulation (EC) No. 2024/3190

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- does not contain: BHA/BHT, Butylparabene, CMR substances (cancerogen, mutagen, reprotoxic), Coal tar dyes, Cortisone, Cyclopentasiloxan, DEA, Dichloroacetic acid, Ethylbenzene, Ethylene Oxide, Formaldehydes, Hormones, Lactone, Methylparabene, Methyl-N-methylantranilate, Methyl Salicylate, Nanoparticles, microplastic-free, Nitrosamines, Nitrousoxides, Parabens, PEGs, Petrolatum, Phosphatesmelamine, Phtalate based fragrance, Polyparabene, Preservatives, residual solvents or other harmful substances, Siloxanes, Sodium Laureth / Laurelsulfate, Synthetic preservatives, Tetrachloroethylene, Triclosane, VOC substances (volatile organic compounds), 1,4 Dioxane or PFAS.

- fulfills the actual legal requirements for residues of Dioxine at plant products:

Max: 0.75 pg/g dioxines

Max: 1.25 pg/g dioxines + dioxine-like PCB's

Max: 40 ng/g = 40 ppb Non-dioxine-like PCB's

- meets the current legal requirements for residues of heavy metals in vegetable products:

Lead: < 0.1 mg/kg

Cadmium: < 0.1 mg/kg

Mercury: < 0.05 mg/kg

Arsenic: < 0.05 mg/kg

Antimony: < 0.05 mg/kg

3.7 Animal testing:

Organic glycerin is not tested on animals.

3.8 Nanotechnology :

No nanotechnology has been used in the production and processing of this product.

4. STORAGE CONDITIONS

Storage conditions	Cool, dry, protected against light, in sealed and completely filled packages. 10-30°C
Shelf life	48 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Glycerin (glycerol) is a humectant, to keep food moist without the risk of mould or bacterial growth (when you use water). When adding to cakes, use 1 teaspoon (15ml) of glycerin per 100g flour.

It is also used to retard staling and to improve texture by plasticising the food.

Beside that it's an important ingredient to make rolled fondant. You can also add it to royal icing to prevent it from getting too hard or use it to make dried fondant moist again. It's great to dissolve food colors too.

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To prevent royal icing from setting too firm add 1 teaspoon (15ml) of Glycerin per 500g icing after the icing forms stiff peaks.

6.2 Dictionary

NL	The Netherlands	Glycerine Glycerol
GB	Great Britain (UK)	Glycerin Glycerol, glycerine, glycerine vegetable
DE	Germany	Glycerin Glycerol, glyzerin
FR	France	Glycérol, Glycérine
ES	Spain	Glicerol, Glicerina
PT	Portugal	Glicerol, Glicerina
IT	Italy	Glicerolo, Glicerina
DK	Denmark	Glycerin Glycerol
NO	Norway	Glyserol Glycerin
SE	Sweden	Glycerin Glycerol
FI	Finland	Glyseroli Glyseriini
IS	Iceland	Glýserín Glýseról
CZ	Czech Republic	Glycerol Glycerín
SK	Slovak Republic	Glycerol Glycerín
HU	Hungary	Glicerín Glycerol
HR	Croatia (Hrvatska)	Glicerol Glicerín
GR	Greece	Glycerin, Glycerol
SI	Slovenia	Glicerín
PL	Poland	Gliceryna Glicerol
RO	Romania	Glicerol Glicerina
BG	Bulgaria	Глицерин
RU	Russian Federation	Глицерин
TR	Turkey	Gliserin Gliserol

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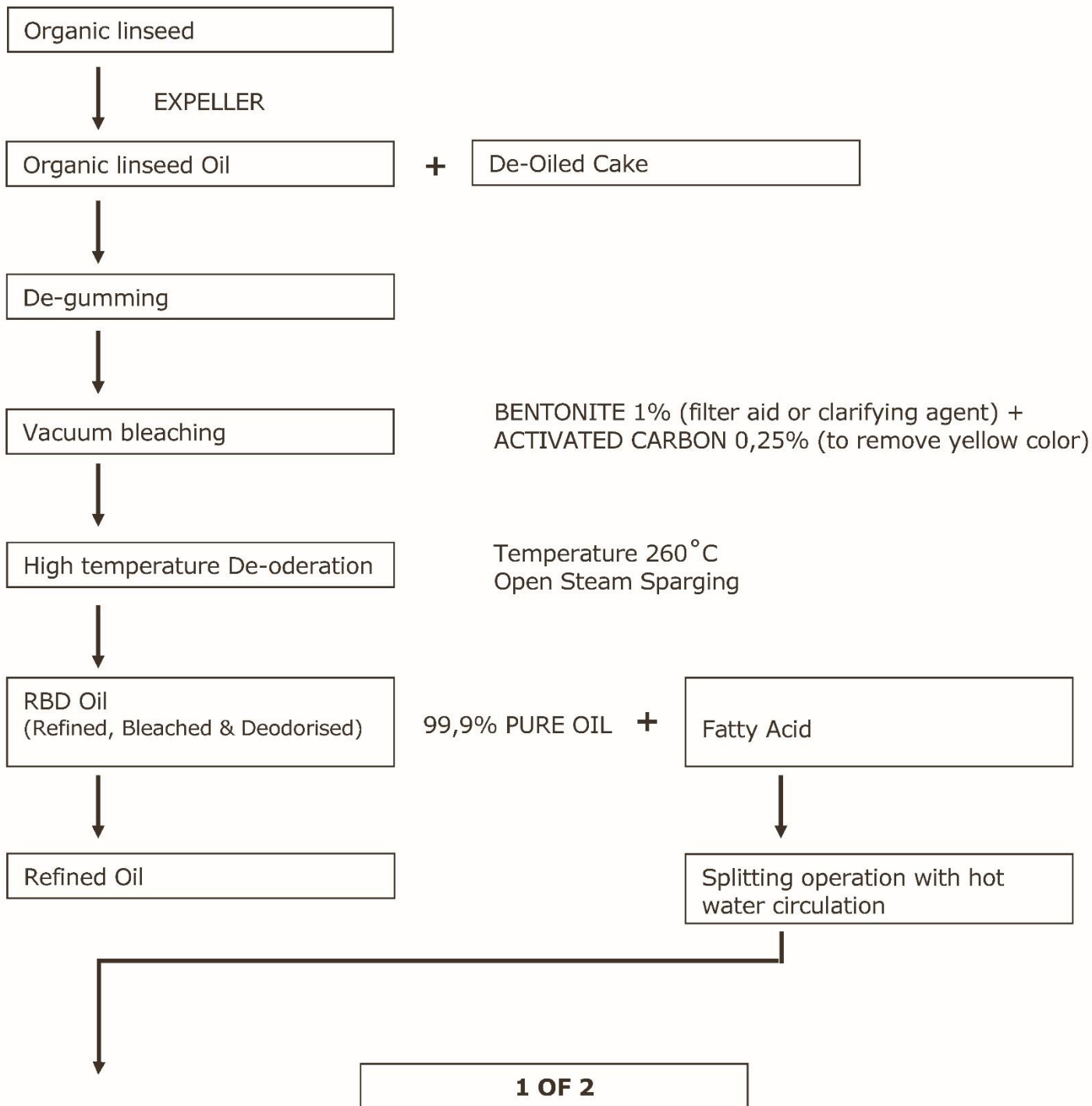
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6.3 Production flowchart

ORGANIC GLYCERIN FROM LINSEED PRODUCTION FLOWCHART



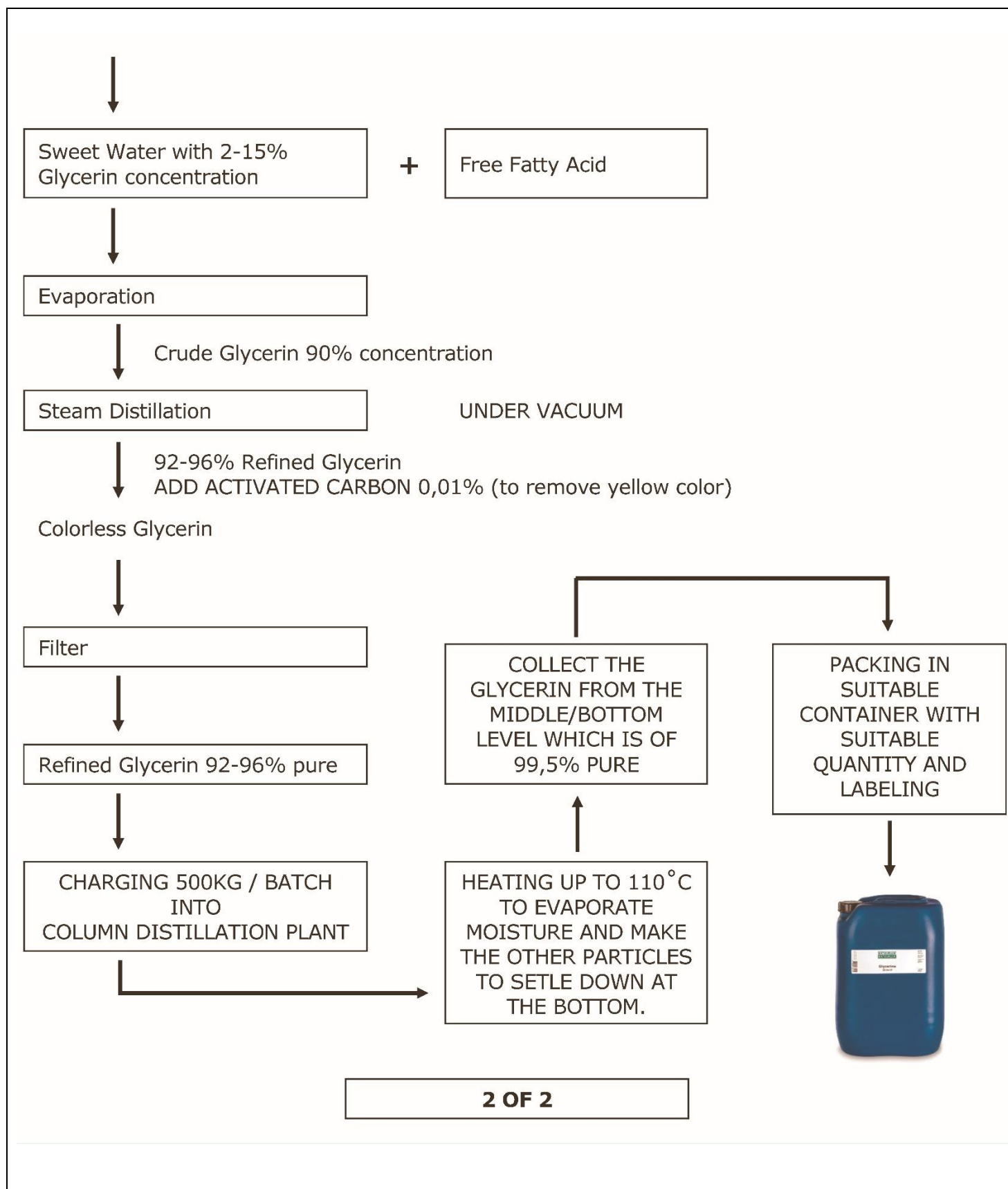
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7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.