

EN

ANNEX

In Table 2 (Specifications) of the Annex to Implementing Regulation (EU) 2017/2470, the entry for ‘coriander seed oil from *Coriandrum sativum*’ is replaced by the following:

Authorised Novel Food	Specifications
Coriander seed oil from <i>Coriandrum sativum</i>	<p>Description/Definition:</p> <p>Coriander seed oil is an oil containing glycerides of fatty acids that is produced from the seeds of the coriander plant <i>Coriandrum sativum</i> L.</p> <p>Yellowish to brown colour, bland taste</p> <p>CAS No.: 8008-52-4</p> <p>Composition of fatty acids:</p> <p>Palmitic acid (C16:0): 2-5%</p> <p>Stearic acid (C18:0): < 1.5%</p> <p>Petroselinic acid (cis-C18:1(n-12)): 60-75%</p> <p>Oleic acid (cis-C18:1 (n-9)): 8-15%</p> <p>Linoleic acid (C18:2): 12-19%</p> <p>α-Linolenic acid (C18:3): < 1.0%</p> <p>Trans fatty acids: \leq 1.0%</p> <p>Purity:</p> <p>Refractive index (20°C): 1.466-1.474</p> <p>Acid value: \leq 4 mg KOH/g</p> <p>Peroxide value (PV): \leq 5.0 meq/kg</p> <p>Iodine value: 88-110 units</p> <p>Saponification value: 179-200 mg KOH/g</p> <p>Unsaponifiable matter: \leq 15 g/kg</p>

