

# A U S T R A L I A N Mustard Oil



*Experience the Pure Essence of Mustard with AMO's Cold Pressed Mustard Oil*

At Australian Mustard Oil (AMO), we take pride in producing premium Extra Virgin Cold Pressed Mustard Oil. AMO is HACCP, HALAL and KOSHER certified, adhere to ISO9001 and is GMO free, that's right 100% natural. AMO uses Oriental yellow mustard seeds grown in Australia and processed at Young NSW.

**Premium Quality:** Our mustard oil is cold pressed using the traditional expeller method, ensuring that every drop retains its natural goodness and distinct flavour profile. From seed to finished product, we maintain the highest standards of quality and purity.

**Chemical-Free:** We adhere to a strict no-chemical manufacturing process, providing you with a fresh, natural, and pure Extra Virgin Mustard Oil.

**Low Erucic Acid:** AMO has developed seeds with low Erucic acid content, below 0.5% and typically below 0.1%, well below the regulatory limit of 2% as in canola oil.

**Rich in Nutrients:** Packed with essential nutrients, vitamins, and antioxidants, AMO's Extra Virgin Cold Pressed Mustard Oil offers a range of health benefits. Whether used in cooking, as a salad dressing, our oil is a versatile addition to any food processing establishment or kitchen.



**Let AMO Elevate Your Products and Experience the Difference with AMO**

Whether you're a culinary enthusiast, health-conscious consumer, or simply appreciate the rich flavour of mustard, AMO's Cold Pressed Mustard Oil is sure to delight your senses. Elevate your cooking, nourish your body, and experience the pure essence of mustard with AMO.

For inquiries and orders, contact Andrew Puckeridge at AMO to discover the natural excellence of Extra Virgin Cold Pressed Mustard Oil:

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## Extra Virgin Cold Pressed Mustard Oil SPECIFICATION

|                      |   |
|----------------------|---|
| <b>Product:</b>      | Extra Virgin Cold Pressed Mustard Oil               |
| <b>Description:</b>  | Golden viscous liquid                               |
| <b>Appearance:</b>   | Clear golden liquid                                 |
| <b>Ingredient:</b>   | Mechanically pressed filtered mustard vegetable oil |
| <b>Filtration:</b>   | Filtered through a five micron filter               |
| <b>Legal Status:</b> | Australia natural      USA GRAS                     |

| Australian Mustard Oil Product Characteristics |  |
|--|--|
| Visual   | Clear, free from sediments, suspended matter, separated matter |
| Specific gravity at 30 Degree Celsius          | 0.907 to 0.910   |
| Refractive Index at 40 Degree Celsius          | 1.4646 to 1.4662   |
| Saponification value                           | 168 to 177   |
| Unsaponifiable matter                          | 1.20% max  |
| Percentage of natural essential oils           | <0.3%  |
| Presence of other oils                         | Nil  |
| Moisture and insoluble matter                  | 0.25 Max   |
| Rancidity test (Kries)                         | Negative   |
| Mineral oil test                               | Negative   |

**Storage:** Keep cool. Keep away from direct sunlight.

Final Report

Report Number: R22-00416-F-V1

Wagga Wagga Oil Testing Service  
Edible Oil Fatty Acids Profile

**Sample 0001**  
**Mustard Oil - 220302**

| Test                     | %    |
|--------------------------|------|
| Myristic acid C14:0      | 0.07 |
| Palmitic acid C16:0      | 4.1  |
| Palmitoleic acid C16:1   | 0.3  |
| Heptadecanoic acid C17:0 | 0.1  |
| Heptadecanoic acid C17:1 | 0.1  |
| Stearic acid C18:0       | 2.5  |
| Oleic acid C18:1         | 45.1 |
| Linoleic acid C18:2      | 30.8 |

| Test                     | %          |
|--------------------------|------------|
| Linolenic acid C18:3     | 14.0       |
| Arachidic acid C20:1     | 1.2        |
| Eicosenoic acid C20:1    | 1.2        |
| Behenic acid C22:0       | 0.3        |
| Erucic acid C22:1        | 0.1        |
| Lignoceric acid C24:0    | 0.2        |
| Tetracosenoic acid C24:1 | 0.4        |
| <b>Total Fatty Acids</b> | <b>100</b> |

Comment(s): Results are reported as a % of Total Fatty Acids

