

Emu Oil Trade Rule 103

RULE 103 – DEFINITIONS OF GRADES AND QUALITY OF EMU OIL USED FOR SPECIFIC PURPOSES

Section 1: INDIVIDUAL SPECIFICATIONS

Sale of crude and special grades of emu oil on the basis of processor's individual specifications are subject to all Trading Rules of the American Emu Association (AEA) except as to quality settlement and sampling procedure as specified by Rule 102. The quality specifications and sampling procedure are to be determined by agreement between Buyer and Seller.

Section 2: RESPONSIBILITY FOR ADAPTABILITY

Seller shall not be responsible for adaptability of goods for any specific purpose, unless specifically provided for in the contract.

Section 3: DEFINITIONS OF GRADE AND QUALITY OF EXPORT OILS. ALL QUALITY DETERMINATIONS SHALL BE MADE FROM A COMPOSITE SAMPLE OF THE SHIPMENT.

A. Crude Emu Oil - Grade C

Analytical Requirements:

1. The unsaponifiable content shall not exceed 1.5% when determined according to A.O.C.S. Method Ca 6a-40.
2. % FFA (% by wt.) Maximum 0.75 using A.O.C.S. Method Ca 5a-40 procedure.
3. Shall contain not more than 0.05% moisture and volatile matter using A.O.C.S. Method Ca 2d-25.

The chemical analysis to determine quality shall include the qualitative test for non Emu oil products such as Free Fatty acid, Iodine Value and Reflective Index and results shall be negative. (These Values to be determined)

Deviations:

Only the following are allowable with the discounts to apply as shown:

- | | | | |
|---------------------|----------------|----|------------------------|
| a. Free fatty acids | 0.76% -- 0.85% | -- | 0.2% of contract price |
| | 0.86% -- .095% | -- | 0.4% of contract price |
| | 0.96% -- 1.05% | -- | 0.6% of contract price |
| | 1.06% -- 1.15% | -- | 0.9% of contract price |
| | 1.16% -- 1.25% | -- | 1.2% of contract price |

Physical Requirements:

Crude Filtered Emu Oil sold for export shall be pure emu oil. It shall be produced from fair average quality crude emu oil from which the major portion of the impurities naturally present has been removed by filtration and mechanical or physical separation. It shall be equal in quality to emu oil produced for domestic use.

B. Once Refined Emu Oil - Grade B

Analytical Requirements:

1. Clear and brilliant in appearance at (to be determined) at temperature of ____ F ____ C.
2. Free from settlings at (to be determined) at temperature of ____ F ____ C.
3. Shall contain not more than 0.10% moisture and volatile matter using A.O.C.S. Method Ca 2d-25. Shipment up to 0.15% allowed with following discount to be applied over 0.10% as follows:
 - 0.11% of – 0.3% of contract price
 - 0.12% of – 0.6% of contract price
 - 0.13% of – 0.9% of contract price
 - 0.14% of – 1.2% of contract price
 - 0.15% of – 1.5% of contract price
4. Free Fatty Acids shall not be in excess of 0.10%. Shipment up to 0.15% allowed with following discount to be applied over 0.10% as follows:
 - 0.11% of – 0.2% of contract price
 - 0.12% of – 0.4% of contract price
 - 0.13% of – 0.6% of contract price
 - 0.14% of – 0.9% of contract price
 - 0.15% of – 1.2% of contract price
5. Color, when bleached according to A.O.C.S. Method Cc 8e-63 Procedure (a.) shall not be darker than 1.5 red (suggested).
6. The unsaponifiable content shall not exceed 1.5% when determined according to A.O.C.S. Method Ca 6a-40.
7. Fatty Acid Profile must include the following tests and results must fall within the following ranges:
 - Myristic C14:0, Maximum 0.5%, Minimum 0%
 - Palmitic C16:0, Maximum 25.0%, Minimum 17.5%
 - Palmitoleic C16:1, Maximum 5.5%, Minimum 2.5%
 - Linolenic C18:3, Maximum 2.0%, Minimum 0%

The Chemical analysis to determine quality shall include the qualitative test for non Emu oil products such as Free Fatty acid, Iodine Value and Reflective Index and results shall be negative. (These Values to be determined)

Physical Requirements:

Once Refined Emu Oil sold for export shall be pure emu oil. It shall be produced from average quality crude emu oil from which essentially all of the free fatty acids and non-oil substances have been removed by chemical treatments and/or by mechanical or physical separation.

C. Fully Refined Emu Oil - Grade A

Fully Refined Emu oil sold for export shall be pure Emu oil. It shall be produced from fair average quality crude Emu oil from which essentially all of the free fatty acids and non-oil substances have been removed by chemical treatments and by mechanical or physical separation. It shall meet the following specifications:

Analytical Requirements:

1. Flavor shall be bland.
2. Color (Lovibond) Maximum (suggested) 8Y/.8R using A.O.C.S. Method Cc 13b-45 procedure.
3. % FFA (% by wt.) Maximum 0.1 (revised 12/12/01) using A.O.C.S. Method Ca 5a-40 procedure.
4. Clear and brilliant in appearance at (To be determined) at temperature ____ F ____ C.
5. Shall contain not more than 0.05% moisture and volatile matter using A.O.C.S. Method Ca 2d-25.
6. The unsaponifiable content shall not exceed 1.5% when determined according to A.O.C.S. Method Ca 6a-40.
7. The peroxide value Meg./kg. Shall not exceed 2.0 when determined by A.O.C.S. Method Cd 8-53.
8. Stability – OSI, Minimum is 6 hours. When using the A.O.C.S. Method Cd 12b-92
9. Preservatives (GRAS) are permitted if identified per label regulation.
10. Fatty Acid Profile must include the following tests and results must fall within the following ranges:
 - Myristic C14:0, Maximum 0.5%, Minimum 0%
 - Palmitic C16:0, Maximum 25.0%, Minimum 17.5%
 - Palmitoleic C16:1, Maximum 5.5%, Minimum 2.5%
 - Linolenic C18:3, Maximum 2.0%, Minimum 0%

Chemical analysis shall be made in accordance with the methods from "Official and Tentative Methods of the American Oil Chemists' Society, Chapter: Commercial Fats and Oils, Section C."

The chemical analysis to determine quality shall include the qualitative test for non Emu oil products such as Free Fatty acid, Iodine Value and Reflective Index and results shall be negative. (These Values to be determined)

Physical Requirements:

1. The oil shall be clear and brilliant in appearance at (to be determined) at temperature of ____ F ____ C.
2. (2) The oil shall be free from settlings or foreign matter for any kind.
3. The oil shall be bland and free from rancid, painty, musty, soapy, fishy, metallic, beany, and other foreign or undesirable odors and flavors when tested by the method specified in 4.3.2., as outlined in Federal Specifications JJJ-S-30b.

NOTE: The American Emu Association has developed a Standard for Inspection, Sampling, and Measuring Procedures for Shipment and Transfers of Emu Oil. This standard may be incorporated in Sales Contracts.

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Revision Note: 12/12/01 changed Fully Refined FFA to 0.10%.

Revision Note: 01/25/12 changed Crude Emu Oil to Crude Emu Oil - Grade C. Changed Once Refined Emu Oil to Once Refined Emu Oil - Grade B. Changed Fully Refined Emu Oil to Fully Refined Emu Oil - Grade A. Added Fatty Acid Profile under Analytical Requirements for Fully Refined Emu Oil - Grade A and for Once Refined Emu Oil - Grade B.

Revision Note: 05/18/12 changed Once Refined & Fully Refined Fatty Acid Profile - Palmitoleic C16:1 maximum to 5.5%.

Revision Note: 02/23/17 changed Once Refined & Fully Refined Fatty Acid Profile - Palmitic C16:0 minimum to 17.5%.

