



Enhancing Flavours Naturally

- At Australian Mustard Oil (AMO), we take pride in producing premium Volatile Oil of Mustard (VOM) that is rich in Allyl isothiocyanate (AITC), a natural compound known for its pungent taste and various beneficial properties. 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



Why Choose AMO's VOM?

1. **Premium Quality:** Our VOM is extracted using specialty-built machinery under precise pressure and temperature conditions, ensuring the highest quality product.
2. **Chemical-Free:** We adhere to a strict no-chemical manufacturing process, providing you with a fresh, natural, and pure VOM.
3. **Versatile Applications:** AMO's VOM is widely used in the flavour and ingredient industry, with potential benefits in enhancing flavours, improving shelf life, and as a natural antimicrobial compound.

AITC: A Natural Superstar

Allyl isothiocyanate (AITC), the key compound in our VOM, has been recognized for its antimicrobial properties in combating pathogens like *Listeria monocytogenes* and *Salmonella typhimurium*. Additionally, studies have shown its effectiveness in enhancing the shelf life of various food products without compromising quality.

Exploring Beyond Food Applications

Apart from its culinary uses, research suggests that AITC holds promise in the realm of cancer research. Studies have highlighted its potential chemo preventative and anticancer activities, identifying a new frontier for this natural compound.

Let AMO Elevate Your Products

Whether you're in the food industry looking to enhance flavors and shelf life or exploring innovative applications in health and wellness, AMO's VOM with AITC is a versatile ingredient to elevate your products.

For inquiries and orders, contact Andrew Puckeridge at AMO to discover the natural excellence of Volatile Oil of Mustard:

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

Product: Fractionated Volatile Oil of Mustard
Description: Golden viscous liquid
Ingredient: All-Natural Mustard Seed
Filtration: Filtered through a One-micron filter
Legal Status: Food Chemicals CODEX, Fourth Edition.

Australian Mustard Oil Product Characteristics	
Total Ally Isothiocyanate (C3N5NCS)	95%
Refractive Index	1.524 -1.534 at 20 Degrees C
Specific Gravity	1.008 - 1.019
Colour	Colourless to pale yellow
Additives	0
Heavy Metals Allowable heavy metal limits are (mg/kg)	
Arsenic (As)	<0.01
Lead (pb)	<0.1
Cadmium (cd)	<0.01
Copper (Cu)	<0.1
Zinc (Zn)	<1
Mercury (Hg)	<0.01
Antimony (Sb)	<0.01
Tin (Sn)	<0.05

Storage: Keep cool. Keep away from direct sunlight.

Product: Unfractionated Volatile Oil of Mustard (Standard VOM)
Description: Golden viscous liquid
Ingredient: All-Natural Mustard Seed
Filtration: Filtered through a One-micron filter
Legal Status: Food Chemicals CODEX, Fourth Edition.

Australian Mustard Oil Product Characteristics	
Total Ally Isothiocyanate (C3N5NCS)	93%
Refractive Index	1.524 -1.534 at 20 Degrees C
Specific Gravity	1.008 - 1.019
Colour	Colourless to pale yellow
Additives	0
Heavy Metals Allowable heavy metal limits are (mg/kg)	
Arsenic (As)	<0.01
Lead (pb)	<0.1
Cadmium (cd)	<0.01
Copper (Cu)	<0.1
Zinc (Zn)	<1
Mercury (Hg)	<0.01
Antimony (Sb)	<0.01
Tin (Sn)	<0.05

Storage: Keep cool. Keep away from direct sunlight.

