

SUMMUM PREMIUM FRYING OIL

Last update: 23-04-2018

Product Features	
Ingredients	Vegetable oils (sunflower oil, rapeseed oil)
Additives	Antioxidants: tocopherol-rich extract, Antifoam: E900
Packings	10 liter HDPE, 10 liter bag in box
Country of origin	On request
Use	Suitable for use in the food industry, do not heat over 175°C

Product description
Fully refined high value vegetable oils with antifoam and antioxidant. Antioxidant is added in order to have a slower oxidation and longer shelf life.

Storage Conditions
Store in a dry and dark place at room temperature ($\leq 20^{\circ}\text{C}$). Close after use.

Shelf life	
Shelf life from manufacture	18 months
Minimum shelf life at delivery	9 months

Organoleptic characteristics	
Texture	liquid
Taste	Neutral
Odor	Neutral
Color	Pale yellow

Physical and chemical characteristics		
Analyses	Standard	Methods
Specific gravity at 20°C	910 - 930 kg/m ³	Not analysed
Smoke point	~ 210°C	Not analysed
Flash point	~ 300°C	Not analysed
Peroxide value (meq/kg)	10,0 max	AOCS cd8b-90

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Fatty acids composition		
Fatty acid	Carbon	Composition (%)
Myristic acid	C14:0	≤ 0,2
Palmitic acid	C16:0	4,3 – 7,4
Palmitoleic acid	C16:1	≤ 0,2
Stearic acid	C18:0	2,1 – 5,4
Oleic acid	C18:1	25,1 – 48,6
Linoleic acid	C18:2	38,3 – 60,8
Linolenic acid	C18:3	1,5 – 4,4
Arachidic acid	C20:0	0,1 – 0,7
Gadoleic acid	C20:1	≤ 1,5
Behenic acid	C22:0	0,2 - 1,2
Erucic acid	C22:1	≤ 0,8
Lignoceric acid	C24:0	≤ 0,4
Trans fatty acids		< 1,2

Average nutritional value		
	Per 100 g	Per 100 ml
Energy	3700 kJ / 900 kcal	3404 kJ / 828 kcal
Fat	100 g	92 g
of which saturates	9,8 g	9 g
mono-unsaturates	39 g	36 g
poly unsaturates	51 g	47 g
Carbohydrates	0 g	0 g
of which sugars	0 g	0 g
Proteins	0 g	0 g
Salt	0 g	0 g

Microbiological characteristics
Since oil is a dry and microbiological stable product, have microbiological analyses absolutely no importance to this type of product. We conduct therefore none.

Contaminants	
Heavy metals (according to Regulation EC 1881/2006 and Codex Stan 210)	Standards
Lead (Pb)	Max. 0,1 mg/kg
Iron (Fe)	Max. 1,5 mg/kg
Copper (Cu)	Max. 0,1 mg/kg
Arsenic (As)	Max. 0,1 mg/kg
Pesticides (according to Regulation EC 396/2005 and its amendment EU 310/2011)	Standards
Pesticides residues	EU 310/2011

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Polyaromatic hydrocarbons (according to Regulation EC 1881/2006 and its amendment EU 835/2011)	Standards
PAH 4: Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Max 10 ppb
Benzo(a)pyrene	Max 2 ppb
Dioxin (according to Regulation EG 1881/2006 and its amendments & EU 1259/2011)	Standards
Sum of dioxins (WHO-PCDD/F-TEQ)	Max. 0,75 µg/g fat
Som of dioxins and dioxin-like PCB's (WHO-PCDD/F-PCB-TEQ)	Max. 1,25 µg/g fat
ICES-6 (Som van PCB28, PCB52, PCB101, PBC138, PCB153 en PCB180)	Max. 40 ng/g fat
Glycidyl-esters (according to Regulation EU 2018/290, amending EC 1881/2006)	
Glycidyl fatty acid esters expressed as glycidol	Max 1000 µg/kg

Allergens				
Gluten	:	-	Additional allergens (LeDa alba version 2.0/2011)	
Crustaceans	:	-	Lactose	: -
Egg	:	-	Cocoa	: -
Fish	:	-	Glutamate (E620 – E625)	: -
Groundnuts (peanuts)	:	-	Chicken meat	: -
Soy	:	-	Coriander	: -
Cow's milk	:	-	Corn/maize	: -
Nuts	:	-	Legumes	: -
Celery	:	-	Beef	: -
Mustard	:	-	Pork	: -
Sesame	:	-	Carrot	: -
Sulphur dioxide and sulphites (E220 – E228) at concentrations of greater than 10 mg/kg of 10 mg/l, expressed as SO ₂	:	-		
Lupine	:	-		
Molluscs	:	-		

- = absent + = present

Declaration GMO

We herewith provide you with the following information concerning the GM status of our frying oils. In view of Regulation (EC) 1829/2003 and 1830/2003 our frying oils are not subject to GM labeling and traceability requirements.

Packing

The packing is free from unwished fysical land chemical comtamination and meets the European legislation EG 1935/2004 and 10/2011.

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