

SUMMUM RAPESEED OIL

Last update: 27-03-2018

General	
Ingredients	100% rapeseed oil
Additives	No additives
Packing	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
Refined oil from rape seeds: refined, bleached and deodorised.

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	Productspecific
Odor	Productspecific
Color	Pale yellow

Physical and chemical characteristics		
Analyses	Standard	Methods
Specific gravity at 20°C	910 – 920 kg/m ³	
Smoke point	~ 210°C	Not analysed
Flash point	~ 300°C	Not analysed
Peroxide value meq/kg	Max 10,0	AOCS cd8b-90

Fatty acids composition		
Fatty acid	Carbon	Composition (%)
Myristic acid	C14:0	0 – 0,2
Palmitic acid	C16:0	2,5 – 7
Stearic acid	C18:0	0,8 – 3
Oleic acid	C18:1	51,0 – 70
Linoleic acid	C18:2	15,0 – 30

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Linolenic acid	C18:3	5,0 – 14
Arachidic acid	C20:0	0,2 – 1,2
Eicosenic acid	C20:1	0,1 – 4,3
Behenic acid	C22:0	0 – 0,6
Erucic acid	C22:1	0 – 2
Lignoceric acid	C24:0	0 – 0,3
Trans fatty acids		< 1,5

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	7,5 g	7 g
mono-unsaturates	65 g	60 g
poly unsaturates	27,5 g	25 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
Our refined oils and fats comply with the microbiological criteria for foodstuffs according to Directive (EC)2073/2005. Please note that refined oils and fats undergo a sterilization step and are then not susceptible to the growth of microorganisms due to the low water activity levels in commercially available refined oils and fats. Oils and Fats are deodorized according to FEDIOL Code of Practice (min 180°C for min 2 hrs), which effectively eliminates microbiological activity.

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
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 amendements & EU 1259/2011)	Standards
Sum of dioxins (WHO-PCDD/F-TEQ)	Max. 0,75 pg/g fat

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Som of dioxins and dioxin-like PCB's (WHO-PCDD/F-PCB-TEQ)	Max. 1,25 pg/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 rapeseed oil. In view of Regulation (EC) 1829/2003 and 1830/2003 our rapeseed 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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