

## FRYING OIL CLASSIC UNIFRIT

Last update: 03-04-2018

Product Features	
Ingredients	Vegetable oils (sunflower oil, rapeseed oil)
Additives	-
Packings	10 liter HDPE
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 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 <sup>3</sup>	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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<b>Polyaromatic hydrocarbons</b> (according to Regulation EC 1881/2006 and its amendment EU 835/2011)	<b>Standards</b>
PAH 4: Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Max 10 ppb
Benzo(a)pyrene	Max 2 ppb
<b>Dioxin</b> (according to Regulation EG 1881/2006 and its amendments & EU 1259/2011)	<b>Standards</b>
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
<b>Glycidyl-esters</b> (according to Regulation EU 2018/290, amending EC 1881/2006)	
Glycidyl fatty acid esters expressed as glycidol	Max 1000 µg/kg

<b>Allergens</b>				
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 <sub>2</sub>	:	-		
Lupine	:	-		
Molluscs	:	-		

- = absent + = present

### Declaration GMO

We herewith provides 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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