	<b>TECHNICAL SPECIFICATIONS</b>	<i>DATE: 10/02/09</i>
	100% REFINED LONG LIFE DEEP-FRYING OIL (HS-CODE: 15179099)	Page 1 of 2

#### PRODUCT IDENTIFICATION

Deep-frying oil

#### NET CONTENTS

10 litres, 20 litres and 25 litres

#### SHELF LIFE

24 months from date of manufacture

#### INGREDIENTS

Vegetable oils, non-hydrogenated

#### ANTIOXIDANTS

Natural extracts with high tocopherol contents, citric acid and anti-foam

#### STORAGE CONDITIONS


Dry at a storage temperature above 7°C.

#### NUTRITIONAL VALUES PER 100 ML (92g)

Energy	3404 kJ/828 kcal
Proteins	0 g
Carbohydrates	0 g
Of which sugar	0 g
Fatty acids	92 g
- of which saturated	11,2 g
- of which monounsaturated	28,8 g
- of which polyunsaturated	55 g
Linolenic acids	< 2 g
Trans fatty acids	< 1 g
Dietary fibres	0 g
Sodium	0 g

#### CHEMICAL AND PHYSICAL PROPERTIES

Soap	Max. 5 ppm
Peroxides	Max. 2 meq/kg (at time of filling)
Moisture	Max. 0.2%
Free Fatty Acids	Max. 0.2%
Flavour	Neutral
Colour	Max. 2 R

	TECHNICAL SPECIFICATIONS	DATE: 10/02/09
	100% REFINED LONG LIFE DEEP-FRYING OIL (HS-CODE: 15179099)	Page 2 of 2

#### LIST OF ALLERGENES

Milk and milk products (including lactose)	No
Eggs and egg products	No
Soya and soy products	Yes, GMO-free soybean oil (IP soy)
Cereals containing gluten	No
Beef	No
Pork	No
Chicken	No
Fish and fish products	No
Crustaceans and crustacean products	No
Maize and maize products	No
Cocoa and cocoa products	No
Legumes and legume products	No
Nuts and nut products	No
Peanuts and peanut products	No
Sesame and sesame products	No
Glutamate (E 620 to E 625)	No
Sulphur dioxide und sulphites in a concentration greater than 10 mg/kg or 10 mg/l, indicated as SO <sub>2</sub>	No
Azo dyes	No
Tartrazine (E 120)	No
Lupin	No
Mustard and mustard products	No
Umbellifers and umbellifer products	No

#### NOTE:

*This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.*