DESCRIPTION

A liquid oil suitable for use in baking, frying, margarine, mayonnaise, salad dressing and (bottled) salad oil. Clear and brilliant at room temperature.
The product is a vegetable oil of non-lauric and non-GM origin.

QUALITY STANDARDS AT LOADING

	Size	Limits	Method
Free Fatty Acids	%	0,10 max	ISO 660
Peroxide Value	$meqO_2$/kg	1,0 max	ISO 3960
Taste/Odour		Neutral/Bland	
Colour, red	Lovibond 5¼"	1,5 max	ISO 15305 (Lange)

ADDITIONAL INFORMATION

	Size	Typical Ranges
Iodine Value	gl_2/100g	105 – 126

FATTY ACID COMPOSITION*

	Size	Typical Ranges	Method
C14:0	%	ND – 0,2	
C16:0	%	2,5 – 7,0	
C18:0	%	0,8 – 3,0	
C18:1	%	51 – 70	
C18:2	%	15 – 30	
C18:3	%	5,0 – 14	
C20:0	%	0,2 – 1,2	Gas Chromatography ISO 5508
C20:1	%	0,1 – 4,3	
C22:0	%	ND – 0,6	
C22:1	%	ND – 2,0	
Erucic Acid	%	2,0 max	

*According to CODEX STAN 210 (ND: non-detectable, defined as ≤ 0.05%)

NUTRITIONAL INFORMATION

	Size	Typical
Energy	kcal/g	9*
Energy	kJ/g	37*
Fat	g/100 g	100
- **Saturates**	g/100 g	5-8,5
- **Mono-unsaturates**	g/100 g	51-77
- **Poly-unsaturates**	g/100 g	20-44
- **Trans fatty acids**	g/100 g	1,5 max
Carbohydrate	g/100 g	0
- **Of which Sugars**	g/100 g	0
Protein	g/100 g	0
Salt	g/100 g	0

*According to article 5.1 of directive 90/496/EEC (ND: Not Detectable)

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.