

Product specification 100 % vegetable frying oil

18 April 2023

General product information

Article name	100 % vegetable frying oil
Product description	Oil suitable for frying
Ingredients	Sunflower oil, rapeseed oil, high oleic sunflower oil, E900
Country of filling	The Netherlands
Intended product use	Frying max. temperature 180 °C

Product features

Chemical parameters	Free fatty acid	0,1 %
	Peroxide value, at loading	1,0 meq/ kg
	Moisture content	0,05 %
	Density	917 – 923 kg/ m3

Fatty acid composition		Min.	Max.
¹ in accordance with EU directive 1881/ 2006 and amendments ² in accordance with WHO Codex 210/1999	C16:0 Palmitic ²	4,2%	7,4%
	C18:0 Stearic ²	2,2%	5,7%
	C18:1 Oleic ²	27,7%	51,0%
	C18:2 Linoleic ²	36,8%	59,3%
	C18:3 Linolenic ²	1,0%	1,7%
	C22:1 Erucic ^{1 2}	0,0%	0,3%
	Trans fatty acids (total)		1,0%

Nutritional per 100 g	Energy	3700 kJ / 900 kcal
Average values, may vary per batch	Fat	100 gram
	Fat of which saturates	10 gram
	Fat of which mono unsaturated	41 gram
	Fat of which poly unsaturated	49 gram
	Carbohydrate	0 gram
	of which sugar	0 gram
	Protein	0 gram
	Fiber	0 gram
	Salt	0 gram

Product specification 100 % vegetable frying oil

18 April 2023

Contaminants

Metals	Max.	Accordance
Lead (Pb)	0,1 mg/ kg	EU no. 1881/ 2006
Iron (Fe)	0,5 mg/ kg	WHO codex 210/ 1999
Copper (Cu)	0,1 mg/ kg	WHO codex 210/ 1999
Arsenic (As)	0,1 mg/ kg	WHO codex 210/ 1999
Dioxins & dioxins like PCB's		
WHO-PCCD/ F-TEQ	0,75 pg/ g fat	EU no. 1881/ 2006
WHO-PCCD/ F-PCB-TEQ	1,25 pg/ g fat	EU no. 1881/ 2006
Sum PCB 28, 52, 101, 138, 153, 180	40 ng/ g	EU no. 1881/ 2006
PAH		
Benzo(a)pyrene	2 µg/ kg	EU no. 1881/ 2006
Sum PAH (4)	10 µg/ kg	EU no. 1881/ 2006
Melamine		
Melamine	2,5 mg/ kg	EU no. 1881/ 2006
Glycidyl fatty acid esters		
Glycidol	1000 µg/ kg	EU no. 1881/ 2006
3-MCPD	1250 µg/ kg	EU no. 1881/ 2006

Pesticide

Pesticide residue according to EU no. 396/ 2005. The MRLs for processed products like oils and fats should be derived from the EU MRLs for raw agricultural products. Concentration or dilution caused by processing must be taken into account.

Microbiological standards at loading

Microbiological	Max.	Accordance
Total plate count	1000 cfu/ g	EU no. 2073/ 2005
Yeasts	10 cfu/ g	EU no. 2073/ 2005
Moulds	10 cfu/ g	EU no. 2073/ 2005
Enterobacteriaceae	10 cfu/g	EU no. 2073/ 2005
Salmonella	Absent in 25/ g	EU no. 2073/ 2005



Product specification 100 % vegetable frying oil

18 April 2023

Allergen, gluten, GMO, radiation

Allergens, present in product, according EU no. 1169/ 2011	None
Notification	Contamination with allergens from field, storage, and handling cannot be totally excluded. We will not accept any claims if allergen traces are found.
GMO statement	We certify, to the best of our knowledge, that the product described in this specification, has not been genetically modified as mentioned in EC 1829/2003 and EC 1830/2003.
Radiation statement	Products are not irradiated.

Shelf life, storage conditions, packaging, labeling, traceability and transport

Shelf life	Best before 12 months after production. Provided the goods are stored under right conditions.
Storage conditions	Store the product in its original closed packaging. Keep away from direct sunlight. Store the product at room temperature and below 70% relative humidity.
Packaging	The packaging used for this product is food grade according the requirements of EC 1935/2004 and therefore suitable for direct contact with products for human consumption.
Packaging, primary	HDPE cans, PET cans, PE buckets
Labeling and traceability	Each production run has a unique batch code, which is printed on the packaging.
Transport	Clean, dry and odorless, non-refrigerated.

Food legal issues

Product complies with standards and regulations concerning hygiene and food safety as set by European law

Company and contact info

Address	Original Product Food Ingredients B.V. Oudelandsedijk 10a 3244 LR Nieuwe Tonge The Netherlands
Purchase contact	A.vanSchelven@schelven.nl
Quality contact	Quality@schelven.nl