

PRODUCT INFORMATION

See also www.organic.nl

| | |
|---------------------------------------|---|
| Product | Organic Rapeseed oil DB |
| Code | 15183 |
| Country of agricultural origin | Romania |
| Country of last processing | The Netherlands |
| Last update | 09-08-2021 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|--|
| Production | |
| Ingredients | Organic rapeseed oil |
| Additives | No additives |
| Process | The rapeseed oil is pressed out of the rapeseed and deodorised. Transported to The Netherlands where it is deodorised and bleached to obtain a neutral oil. |

| | |
|-----------------------------|---|
| Sensorial properties | |
| Smell | Neutral |
| Colour | < 2.0 red (Lovibond 5¼" cell) |
| Taste | Neutral |
| Appearance | Clear liquid |

| | |
|------------------------|---------------|
| Packing | |
| Net content | 920 kg |
| Kind of packing | IBC |
| Packing/layer | 1 |

| | |
|---------------------------------------|--------------------------------------|
| Shelf life | |
| Recommended storage conditions | Cool (<20°C), dry and dark |
| Minimum shelf life | 12 months after production |

| Indicative nutritional values (per 100 gram) | | (from supplier) |
|--|---------------------|-----------------|
| Energy | 3760 kJ 900 kcal | |
| Protein (g) | 0 | |
| Fat (g) | 100 | Saturated: 8 |
| Carbohydrates (g) | 0 | Sugars: 0 |
| Dietary fibre (g) | 0 | |
| Salt | 0 | |

| Analytical properties | |
|--|--------------------|
| Moisture (%) | < 0.1 |
| Peroxide value (meq O ₂ /kg) | < 2.0 (at loading) |
| FFA (%) | < 0.1 |
| Specific gravity (g/cm ³) at 20°C) | 0.914 – 0.920 |
| Saponification value (mg KOH/g) | 182 – 193 |

| Fatty Acid Composition | MIN | MAX |
|------------------------|-----|-----|
| C14:0 Myristic | 0 | 0.2 |
| C-16:0 Palmitic | 2.5 | 7.0 |
| C-16:1 Palmitoleic | | 0.6 |
| C-18:0 Stearic | 0.8 | 3.0 |
| C-18:1 Oleic | 51 | 70 |
| C-18:2 Linoleic | 15 | 30 |
| C-18:3 Alpha Linolenic | 5 | 14 |
| C-20:0 Arachidic | 0.2 | 1.2 |
| C-20:1 Eicosenoic | 0.1 | 4.3 |
| C-22:0 Behenic | | 0.6 |
| C-22:1 Erucic | | 2.0 |

| Microbiological Properties (indicative) | |
|--|-----------------|
| Total Plate Count (cfu/g) | < 100 |
| Yeast (cfu/g) | < 100 |
| Moulds (cfu/g) | < 100 |
| E. Coli (cfu/g) | Absent |
| Enterobacteriaceae (cfu/g) | Absent |
| Salmonella (cfu/25g) | Absent |

| Allergy list (+ = present, - = absent and * = possible cross contamination) | | | |
|--|---|------------------------------------|---|
| Cow's milk protein | - | Walnut | - |
| Lactose or milk sugar | - | Cashew | - |
| (Chicken) egg | - | Pecan nut | - |
| Soya protein (-derivatives) | - | Brazil nut | - |
| Gluten | - | Macadamia or Queensland nut | - |
| Wheat | - | Pistachio nut | - |
| Peanuts/groundnuts (-derivatives) | - | Coconut | - |
| Sesame | - | Hickory nut or kola nut | - |
| Sesame-oil | - | Lichee nut | - |
| Celery | - | Pili nut | - |
| Mustard | - | Sheanut | - |
| Fish | - | Pine nut or pinon nut | - |
| Shell-fish | - | Beech nut | - |
| Mollusc | - | Butternut or pumpkin seed | - |
| Lupine | - | Chestnut | - |
| Sulfite E220-E228 | - | Ginko nut | - |
| Nuts (-derivates) | - | Chinquapin | - |
| Almond | - | | - |
| Hazelnut | - | | - |

| Acceptable for: | |
|--------------------------|------------|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | No |
| Fairtrade IBD | No |