

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Organic rapeseed oil DB</b>
<b>Code</b>	<b>15184</b>
<b>Country of agricultural origin</b>	<b>EU/Non-EU</b>
<b>Country of last processing</b>	<b>The Netherlands</b>
<b>Last update</b>	<b>25-01-2021</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Rapeseed oil</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>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.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Neutral</b>
<b>Colour</b>	<b>&lt; 2.0 red (Lovibond 5¼" cell)</b>
<b>Taste</b>	<b>Neutral</b>
<b>Appearance</b>	<b>Clear liquid</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 L</b>
<b>Kind of packing</b>	<b>Jerrycan</b>
<b>Pieces per pallet</b>	<b>24</b>

<b>Shelf life</b>	
<b>Recommended storage conditions</b>	<b>Cool (&lt;20°C), dry and dark</b>
<b>Minimum shelf life</b>	<b>12 months after production</b>

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 <sub>2</sub> /kg)	< 2.0 (at loading)
FFA (%)	< 0.1
Specific gravity (g/cm <sup>3</sup> ) 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

<b>Microbiological Properties (indicative)</b>	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 100</b>
<b>Yeast (cfu/g)</b>	<b>&lt; 100</b>
<b>Moulds (cfu/g)</b>	<b>&lt; 100</b>
<b>E. Coli (cfu/g)</b>	<b>Absent</b>
<b>Enterobacteriaceae (cfu/g)</b>	<b>Absent</b>
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>

<b>Allergy list (+ = present, - = absent and *= possible cross contamination)</b>			
<b>Cow's milk protein</b>	-	<b>Peanuts/groundnuts (-derivatives)</b>	-
<b>Lactose or milk sugar</b>	-	<b>Peanutoil</b>	-
<b>(Chicken) egg</b>	-	<b>Sesame</b>	-
<b>Soya protein (-derivatives)</b>	-	<b>Sesame-oil</b>	-
<b>Soya oil</b>	-	<b>Glutamate added E620-E625</b>	-
<b>Gluten</b>	-	<b>Sulfite E220-E228</b>	-
<b>Wheat</b>	-	<b>Benzoic acid/Parabens E210-E213</b>	-
<b>Rye</b>	-	<b>Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155</b>	-
<b>Beef (-derivatives)</b>	-	<b>Tartrazine E102</b>	-
<b>Pork (-derivatives)</b>	-	<b>Cinnamon</b>	-
<b>Chicken (-derivatives)</b>	-	<b>Vanillin</b>	-
<b>Fish</b>	-	<b>Coriander</b>	-
<b>Shell-fish</b>	-	<b>Celery</b>	-
<b>Corn /Maize (-derivatives)</b>	-	<b>Umbelliferae</b>	-
<b>Cocoa</b>	-	<b>Carrot</b>	-
<b>Yeast</b>	-	<b>Lupine</b>	-
<b>Pulses</b>	-	<b>Mustard</b>	-
<b>Nuts (-derivates)</b>	-	<b>Mollusc (- derivates )</b>	-
<b>Nut-oil</b>	-		

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Fairtrade IBD</b>	<b>No</b>