

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Sunflower oil cold pressed</b>
<b>Code</b>	<b>15000, 15010</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>France</b>
<b>Last update</b>	<b>29 May 2013</b>
<b>Issue Date</b>	<b>29 May 2013</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Sunflower oil</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Crushing seeds, Extraction of oil, crude sunflower oil, 1e filtration, 2e filtration, organic virgin sunflower oil, packing</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific, without off smell</b>
<b>Colour</b>	<b>Golden yellow</b>
<b>Taste</b>	<b>Product specific, without off taste</b>
<b>Appearance</b>	<b>Clear liquid</b>

<b>Packing</b>	<b>15000</b>	<b>15010</b>
<b>Net content</b>	<b>5 liter</b>	<b>200 Kg</b>
<b>Kind of packing</b>	<b>Jerrycan</b>	<b>Drum</b>
<b>Packing size (L x W x H)</b>	<b>18 x 16 x 24</b>	<b>59 x 59 x 88</b>
<b>Packing/layer</b>	<b>30</b>	<b>4</b>
<b>Layers/pallet</b>	<b>2</b>	<b>1</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool (&lt;20°C), dry and dark</b>
<b>Maximum shelflife</b>	<b>5 ltr jerrycan, max 6 months after production Drum max. 18 Months after production</b>

Nutritional values (per 100 gram)		(from USDA Database)
Energy	3701 KJ 884 Kcal	
Protein (g)	0	
Fat (g)	100	Saturated: 10.30 Mono-unsaturated: 19.5 Poly-unsaturated: 65.70
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	< 0.1	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2: Vitamin E :0.04-012	Niacin: Vitamin B6: Vitamin C:

Analytical properties																									
Peroxide value	< 10 meq O <sub>2</sub> /kg																								
FFA	< 1.5%																								
Fat analysis	<table> <tr> <td>C14:0</td> <td>0 – 2</td> <td>C18:1</td> <td>14.0 – 39.4</td> </tr> <tr> <td>C16:0</td> <td>5 – 7.6</td> <td>C18:2</td> <td>48.3 – 74.0</td> </tr> <tr> <td>C16:1</td> <td>&lt; 0.3</td> <td>C18:3</td> <td>&lt; 0.3</td> </tr> <tr> <td>C17:0</td> <td>&lt; 0.2</td> <td>C20:0</td> <td>0.1 – 0.5</td> </tr> <tr> <td>C17:1</td> <td>&lt; 0.1</td> <td>C20:1</td> <td>&lt; 0.3</td> </tr> <tr> <td>C18:0</td> <td>2.7 – 6.5</td> <td>C22:0</td> <td>0.3 – 1.5</td> </tr> </table>	C14:0	0 – 2	C18:1	14.0 – 39.4	C16:0	5 – 7.6	C18:2	48.3 – 74.0	C16:1	< 0.3	C18:3	< 0.3	C17:0	< 0.2	C20:0	0.1 – 0.5	C17:1	< 0.1	C20:1	< 0.3	C18:0	2.7 – 6.5	C22:0	0.3 – 1.5
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Dioxins	Max 0.75 pg/g fat																								

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
Campylobacter (cfu/g)	Absent
Listeria Monocytogenes(cfu/g)	Absent
E. Coli (cfu/g)	Absent

<b>Salmonella (cfu/25g)</b>	<b>Absent</b>
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<b>Allergy list (+ = present, - = absent and ? = unknown * 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>Yes</b>