

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Sunflower oil cold pressed</b>
<b>Code</b>	<b>15011</b>
<b>Certificate</b>	<b>Skal/NL-BIO-01</b>
<b>Country of origin</b>	<b>France, Ukraine, Argentina, Italy, Rumania</b>
<b>Last update</b>	<b>11 June 2015</b>
<b>Issue Date</b>	<b>11 June 2015</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>Net content</b>	<b>190 kg</b>		
<b>Kind of packing</b>	<b>Drum</b>		
<b>Packing size (LxWxH)</b>	<b>59 x 59 x 88</b>		
<b>Packing/layer</b>	<b>4</b>	<b>Layers/pallet</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>Max. 12 Months after production</b>

Nutritional values (per 100 gram)		(from USDA Database)
Energy	3760 KJ 900 Kcal	
Protein (g)	0	
Fat (g)	100	Saturated: 11 Mono-unsaturated: 23 Poly-unsaturated: 66
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	< 0,1	
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties																					
Peroxide value (meq O <sub>2</sub> /kg)	< 5 (at loading)																				
FFA (%)	< 2																				
Iodine value	118 - 141																				
Specific Gravity (kg/l at 20°C)	0.917 – 0.924																				
Fat analysis	<table> <tr> <td>C16:0</td> <td>5 – 7.6</td> <td>C18:3</td> <td>&lt; 0,3</td> </tr> <tr> <td>C16:1</td> <td>-</td> <td>C20:0</td> <td>-</td> </tr> <tr> <td>C18:0</td> <td>2.7 – 6.5</td> <td>C20:1</td> <td>-</td> </tr> <tr> <td>C18:1</td> <td>14 – 39.4</td> <td>C22:0</td> <td>&lt; 1,5</td> </tr> <tr> <td>C18:2</td> <td>48 - 74</td> <td>C 22:1</td> <td>-</td> </tr> </table>	C16:0	5 – 7.6	C18:3	< 0,3	C16:1	-	C20:0	-	C18:0	2.7 – 6.5	C20:1	-	C18:1	14 – 39.4	C22:0	< 1,5	C18:2	48 - 74	C 22:1	-
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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
Enterobacteriaceae (cfu/g)	Absent
E. Coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent

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

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No