

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Soyoil DBW</b>
<b>Code</b>	<b>15170, 15171, 15180</b>
<b>Certificate</b>	<b>Skal / Ecocert</b>
<b>Country of origin</b>	<b>France/Netherlands</b>
<b>Last update</b>	<b>29 May 2013</b>
<b>Issue Date</b>	<b>10 February 2015</b>
<b>This product is</b>	<b>Organic and not genetically modified</b>

<b>Production process</b>	<ul style="list-style-type: none"> <li>- Extraction of oil from the beans</li> <li>- Filtering the oil on a cotton- and paper-filter</li> <li>- Degummed soya oil</li> <li>- Deodorization in a vacuum kettle at a temperature of <math>\pm 250^{\circ}\text{C}</math>. All the bad odours and flavours disappear during this process</li> <li>- Bleaching the oil (method: filtering the oil by a filter of non-active clay and norit)</li> <li>- Winterisation: mix the oil with filter aid, cooling the oil at <math>10^{\circ}\text{C}</math>, then filter the oil at <math>10^{\circ}\text{C}</math>.</li> </ul>
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<b>Physical properties</b>	
<b>Smell</b>	<b>Neutral</b>
<b>Colour</b>	<b>Light Yellow</b>
<b>Taste</b>	<b>Neutral, without off taste</b>
<b>Appearance</b>	<b>Clear liquid, filtered oil</b>

<b>Productcode</b>	<b>15170</b>	<b>15171</b>	<b>15180</b>
<b>Net content</b>	<b>190 kg</b>	<b>5 litre</b>	<b>900 kg</b>
<b>Kind of packing</b>	<b>Drum</b>	<b>Jerrycan</b>	<b>Cubi</b>
<b>Packing size (L x W x H)</b>	<b>59 x 59 x 88</b>	<b>18 x 16 x 24</b>	<b>120 x 100 x 116</b>
<b>Packing/layer</b>	<b>4</b>	<b>30</b>	<b>1</b>
<b>Layers/pallet</b>	<b>1</b>	<b>2</b>	<b>1</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool (<math>&lt;20^{\circ}</math>) and dark</b>
<b>Maximum shelflife</b>	<b>Jerrycan: Max. 6 months after production Drums (190 kg) max 18 months after production</b>

Nutritional values (per 100 grams)		
Energy	3700 kJ 900 kCal	
Protein (g)	0	
Fat (g)	100	Saturated: 10 – 18 % Mono-unsaturated: 17 – 30 % Poly-unsaturated: 54 – 72 %
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	< 0,1	
Salt (g)	0	

Chemical properties		
Peroxide value (meq O <sub>2</sub> /kg)	< 3,0	
FFA (%)	< 0,25	
Fat analysis	Min Max	Min Max
	C14:0 0,2	C18:1 17.0- 30.0
	C16:0 8.0 - 13,5	C18:2 50.0- 62.0
	C16:1 0,2	C18:3 4.5 –10.0
	C17:0 0,1	C20:0 0,1 – 0,6
	C17:1 0,1	C20:1 0,5
	C18:0 2.0 - 5,4	C22:0 0,7
Dioxins	Max 0.75 pg/g fat	
Additives	No Additives	

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast & Moulds	< 100
Campylobacter (cfu/g)	Absent
Listeria monocytogenes(cfu/g)	Absent
E. Coli(cfu/g)	Absent
Salmonella(cfu/25 g)	Absent

<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 (possible on request)</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>