

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Soyoil DBW</b>
<b>Code</b>	<b>15172</b>
<b>Certificate</b>	<b>BCS-Öko-Garantie</b>
<b>Country of origin</b>	<b>EU/Germany/Brazil</b>
<b>Last update</b>	<b>12 June 2012</b>
<b>Issue Date</b>	<b>29 May 2013</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</li> <li>- Bleaching the oil</li> <li>- Winterisation</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>Packing</b>			
<b>Net content</b>	<b>25 Litre</b>		
<b>Kind of packing</b>	<b>Jerrycan</b>		
<b>Packing size (L x W x H)</b>	<b>29*24*43</b>		
<b>Packing/layer</b>	<b>16</b>	<b>Layers/pallet</b>	<b>2</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool (&lt;20°) and dark</b>
<b>Maximum shelflife</b>	<b>6 months after production</b>

Nutritional values (per 100 grams)		From USDA Database
Energy	3701 kJ 884 kCal	
Fat (g)	100	Saturated: 15.34 Mono-unsaturated: 21.70 Poly-unsaturated: 58.21
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	< 0,1	

Chemical properties																			
Peroxide value (meq O <sub>2</sub> /kg)	< 3,0																		
FFA (%)	< 1.0																		
Iodine value	120-143																		
Gravity (20 °C)	0.925																		
Fat analysis\	<table border="0"> <thead> <tr> <th></th> <th>Min</th> <th>Max</th> </tr> </thead> <tbody> <tr> <td>C16:0</td> <td>7.0</td> <td>14.0</td> </tr> <tr> <td>C18:0</td> <td>1.0</td> <td>6.0</td> </tr> <tr> <td>C18:1</td> <td>17.0</td> <td>30.0</td> </tr> <tr> <td>C18:2</td> <td>44.0</td> <td>62.0</td> </tr> <tr> <td>C18:3</td> <td>4.0</td> <td>11.0</td> </tr> </tbody> </table>		Min	Max	C16:0	7.0	14.0	C18:0	1.0	6.0	C18:1	17.0	30.0	C18:2	44.0	62.0	C18:3	4.0	11.0
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Dioxins	Max 0.75 pg/g fat																		

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
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>Yes( to be specially ordered)</b>
<b>Ecosocial-certified</b>	<b>No</b>