

PRODUCT INFORMATION

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

Product	Soyoil DB
Code	15173
Certificate	Ecocert
Country of origin	EU
Last update	26 March 2014
Issue Date	26 March 2014
This product is	Organic and not genetically modified

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

Packing	
Net content	Bulk
Kind of packing	Tank truck

Shelflife	
Storage conditions	Cool ($<20^{\circ}$) and dark
Maximum shelflife	24 months after production

Nutritional values (per 100 grams)		
Energy	3701 kJ 884 kCal	
Fat (g)	100	Saturated: 15.34 Mono-unsaturated: 21.70 Poly-unsaturated: 58.20
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	< 0,1	

Chemical properties		
Peroxide value (meq O ₂ /kg)	< 3,0	
FFA (%)	< 2.5	
Iodine value	120-143	
Gravity (20 °C)	0.917-0.925	
Fat analysis	Min Max	Min Max
	C14:0 0,1	C18:1 17.0- 25.0
	C16:0 9.0 – 13.0	C18:2 48.0- 58.0
	C16:1 0,2	C18:3 5.0 –11.0
	C17:0 0,1	C20:0 0.1 – 0.6
	C17:1 0,1	C20:1 0.3
	C18:0 3.0 - 5.0	C22:0 0.7
Dioxins	Max 0.75 pg/g fat	

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Salmonella(cfu/25 g)	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	-		

* Processed on same line

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