

## PRODUCT INFORMATION

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

<b>Product</b>	<b>High Oleic Sunflower oil DB</b>
<b>Code</b>	<b>52083</b>
<b>Certificate</b>	<b>Ecocert</b>
<b>Country of origin</b>	<b>France</b>
<b>Last update</b>	<b>22 January 2013</b>
<b>Date of issue</b>	<b>23 April 2015</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic sunflower oil</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<ul style="list-style-type: none"> <li>- Extraction of oil from the seeds</li> <li>- Filtering the oil on a cotton- and paper-filter</li> <li>- Bleaching the oil (method: filtering the oil by a filter of nonactive clay and norit)</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> </ul>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Neutral</b>
<b>Colour</b>	<b>max 2.0 red lovibond 5¼" cell</b>
<b>Taste</b>	<b>Neutral</b>
<b>Appearance</b>	<b>Clear liquid</b>

<b>Packing</b>	
<b>Net content</b>	<b>Minimum order 6.000 L</b>
<b>Kind of packing</b>	<b>Tank truck deliveries;</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 supplier)
Energy	3700 kJ 900 kCal	
Protein (g)	0	
Fat (g)	100	Saturated: 10 Mono-unsaturated: 76 Poly-unsaturated: 14
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	< 0,1	

Analytical properties																	
Peroxide value (meq O <sub>2</sub> /kg)	<10,0																
FFA (%)	<0,3																
Flaming point (°C)	350																
Smoke point (°C)	255																
Iodine Value	78 - 90																
Specific Gravity (20°C)	0,917 - 0,924																
Trans fatty acids	< 1%																
Fat analysis	<table> <tr> <td>C16:0</td> <td>3-10%</td> <td>C18:3</td> <td>&lt;0,5%</td> </tr> <tr> <td>C18:0</td> <td>1-10%</td> <td>C20:0</td> <td>-</td> </tr> <tr> <td>C18:1</td> <td>75-85%</td> <td>C20:1</td> <td>-</td> </tr> <tr> <td>C18:2</td> <td>14-35%</td> <td>C22:0</td> <td>&lt;1,5%</td> </tr> </table>	C16:0	3-10%	C18:3	<0,5%	C18:0	1-10%	C20:0	-	C18:1	75-85%	C20:1	-	C18:2	14-35%	C22:0	<1,5%
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C18:2	14-35%	C22:0	<1,5%														
Dioxins	Max 0.75 pg/g fat																

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast & Moulds	< 100
Enterobacteriaceae (cfu/g)	Absent
E. Coli	Absent
Salmonellae	Absent in 25 gram

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>			
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	-		

<b>Acceptable for:</b>	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial certified	No