

PRODUCT INFORMATION

See also www.organic.nl

| | |
|--------------------------|---|
| Product | High Oleic Sunflower oil Crude |
| Code | 52084 |
| Certificate | Ecocert |
| Country of origin | France |
| Last update | 08 June 2015 |
| Date of issue | 08 June 2015 |
| This product is | Organic and not genetically modified or irradiated |

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|--------------------|---|
| Production | |
| Ingredients | Organic sunflower oil |
| Additives | No additives |
| Process | Seeds cleaning, seeds crushing, filtration without additives |

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|-----------------------------|---|
| Sensorial properties | |
| Smell | Typical crude sunflower oil, without off smell |
| Colour | Golden yellow |
| Taste | Typical crude sunflower oil |
| Appearance | Liquid at 20°C |

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|------------------------|-------------|
| Packing | |
| Net content | |
| Kind of packing | Bulk |

| | |
|---------------------------|--|
| Shelflife | |
| Storage conditions | Cool (<20°C) dry and dark |
| Maximum shelflife | Max. 12 Months after production |

| Nutritional values (per 100 gram) | | (from supplier) |
|-----------------------------------|---------------------|---|
| Energy | 3700 kJ 900 kCal | |
| Protein (g) | 0 | |
| Fat (g) | 100 | Saturated: 8-17 Mono-unsaturated: 75-85 Poly-unsaturated: 3-35 |
| Carbohydrates (g) | 0 | Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - % |
| Dietary fibre (g) | 0 | |
| Moisture (g) | < 0,1 | |

| Analytical properties | |
|---|---|
| Peroxide value (meq O ₂ /kg) | <20,0 |
| FFA (%) | <3.0 |
| Iodine Value | 125 145 |
| Specific Gravity (20°C) | 0,917 - 0,924 |
| Fat analysis | C16:0 3-10% C18:0 1-10% C20:0 - C18:1 75-85% C20:1 - C18:2 3-35% 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 |

| 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 certified | No |