

## Specification No: 041 REFINED DEODORISED RAPESEED OIL [with additives]

SPEC Is No. 1 / Date: 22.11.2022 Approved by: Eamon McCay

Please note it is assumed that this information is accepted by the customer if Frylite does not receive communication within 10 working days of receipt of specification.

**Description:** Pre-packed non-hydrogenated refined, deodorised rapeseed vegetable oil with

Anti-foaming agent.

**County of origin**: The Netherlands [EU sourced]

Additives: Anti-foaming agent [E900] Dimethylpolysiloxane [3ppm max]

Packaging: [where applicable] 20 litre/ 10 litre white PP/PE food grade plastic lidded bucket

**Quality Standards**: Appearance: light golden yellow free-flowing liquid.

Organoleptic: Bland.odourless taste & flavour, free from taint.

Foreign Bodies: Absent / Colour: pale yellow [Lovibond 5.25" cell: 20Y2.0 R max](Max 1.5 Red)

Nutritional Information: [source: ISO 5508 Ref Method] Energy per 100g: 900kcals / 3700kJ

Total Fat Content: **100g** [of which saturates – 7g; mono-unsaturates – 63g; Polyunsaturates – 29g; trans-fats – 1g;

cholesterol -0]; Protein: Trace; Carbohydrate:0.0; Minerals- trace

**Foreign body control:** In-line metal cone mesh filters -400 micron. This product is not metal detected.

**Microbiological Data:** N/a. This product does not support bacterial growth.

Legislation: Complies with all relevant EU legislation, including EC Reg. No. 852 /2004, 396/2005 and

1881/2006

Produced in accordance with EC Reg. No. 178/2002 - suitable for use in food and feed

production.

Chemical Properties: Free Fatty Acids: 0.1% maximum / Peroxide Value: 1.0 maximum (meq 02/kg)

Handling and Storage: Stable at normal climatic temperatures. For best results, store in upright containers in cool dark

ambient conditions with closure firmly intact.

**Shelf Life:** Maximum 12 months. **Traceability:** batch code is month plus number [e.g. SEP 11]

Safety Information: Smoke Point: 240°C / Flash Point: 332°C / Respiratory protection: none required

Effects on skin: Non-hazardous; normal washing –soap & water

Effects on eves: Normal flushing to remove

Fire Hazard: 1] appropriate protection should be taken against fire for flammable,

organic liquid of low volatility.

2] avoid over heating

Spillage: Use suitable absorbent material, followed by washing down using detergent

solution.

**Allergen Information**: This product is free from the following products or their derivatives: animal products or by-products; milk; cereals; cereals containing gluten; crustaceans; molluscs, seafood, egg; fish; peanuts; sesame; sunflower; cottonseeds; soya; malt; celery; lupin, sulphites; mustard; Wheat; nuts; Cashew; Hazelnuts; Macadamia, Pecan; Pistachio; Queensland; Walnut; Barley; Oats; Kamut; Rye; Spelt

**Genetic Modification:** This product does not contain genetically modified material.

**Suitability:** This product is suitable for Vegan, Vegetarians, (Ovo-) Lacto Vegetarians and Coeliac

Signed: Eamon McCay, Managing Director [This specification is valid from date of issue until otherwise advised]

Customer Approval: Customer:	Signature for Customer:	Date of approval:
Frylite sign-off:	Position:	 Date: