

Frying oil *Summum extra*

Version: 01

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General	
Product description	Refined vegetable oils (high oleic sunflower oil and sunflower oil) with the addition of anti-foaming agent.
Ingredient declaration	High oleic sunflower oil, sunflower oil, antifoaming agent: E900
GMO status	GMO-free : in view of Regulation (EC) 1829/2003 and 1830/2003 this product is not subject to GM labeling and traceability requirements.
Country of origin	On request
Intended use	Suitable for use in the food industry Do not heat over 175°C

Packaging, storage and shelf life		
The packing is free from unwanted physical and chemical contamination and meets the European legislation EG 1935/2004 and EU 10/2011.		
Store in a dry and dark place at room temperature ($\leq 20^{\circ}\text{C}$). Close after use.		
<i>Available in packaging:</i>	<i>Shelf life from manufacture:</i>	<i>Minimal shelf life at delivery:</i>
10 liter bag in box	18 months	9 months
10 en 20 liter HDPE		
1000 liter IBC	12 months	6 months

Organoleptic characteristics	
Texture	Liquid
Taste	Productspecific
Odor	Productspecific
Color	Pale yellow

Physical and chemical characteristics	
Parameters	Norm
Density at 20° C	910 - 916 kg/m ³
Smoke point	~ 210°C
Flash point	~ 300°C
Peroxide value	Up to max 10,0 meq/kg (at the end of shelf life Codex Stan 210-1999)

Fatty acids composition (%)		
Fatty acid	Min.	Max.
C16:0 Palmitic acid	2,8	5,5
C16:1 Palmitoleic acid	ND	0,2
C18:0 Stearic acid	2,8	6,5
C18:1 Oleic acid	69	85
C18:2 Linoleic acid	6,5	23
C18:3 Linolenic acid	ND	0,3
C20:0 Arachidic acid	ND	0,5
C20:1 Gadoleic acid	ND	0,5
C22:0 Behenic acid	ND	1,6
C22:1 Erucic acid	ND	0,3
C24:0 Lignoceric acid	ND	0,5
Trans fatty acids		1,5

Average nutritional value		
	Per 100 g	Per 100 ml
Energy	3700 kJ / 900 kcal	3404 kJ / 828 kcal
Fat	100 g	91 g
of which saturates	8,3 g	7,6 g
mono-unsaturates	76 g	70 g
poly unsaturates	15 g	13 g
Carbohydrates	0 g	0 g
of which sugars	0 g	0 g
Proteins	0 g	0 g
Salt	0 g	0 g

Microbiological characteristics
Our refined oils and fats comply with the microbiological criteria for foodstuffs according to Directive (EC)2073/2005. Please note that refined oils and fats undergo a sterilization step and are then not susceptible to the growth of microorganisms due to the low water activity levels in commercially available refined oils and fats. Oils and Fats are deodorized according to FEDIOL Code of Practice (min 180°C for min 2 hrs), which effectively eliminates microbiological activity.

Contaminants	
Heavy metals (according to Regulation EC 1881/2006 and Codex Stan 210)	Standards
Lead (Pb)	Max. 0,1 mg/kg
Iron (Fe)	Max. 1,5 mg/kg
Copper (Cu)	Max. 0,1 mg/kg
Arsenic (As)	Max. 0,1 mg/kg
Pesticides (according to Regulation EC 396/2005 and its amendments)	
Pesticides residues	EC 396/2005

Polyaromatic hydrocarbons (according to Regulation EC 1881/2006 and its amendment EU 835/2011)	
PAH 4: Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Max 10 ppb
Benzo(a)pyrene	Max 2 ppb
Dioxin (according to Regulation EC 1881/2006 and its amendments & EU 1259/2011)	
Sum of dioxins (WHO-PCDD/F-TEQ)	Max. 0,75 µg/g fat
Som of dioxins and dioxin-like PCB's (WHO-PCDD/F-PCB-TEQ)	Max. 1,25 µg/g fat
ICES-6 (Som van PCB28, PCB52, PCB101, PBC138, PCB153 en PCB180)	Max. 40 ng/g fat
Glycidyl-esters (according to Regulation EU 290/2018, amending EC 1881/2006)	
Glycidyl fatty acid esters expressed as glycidol	Max 1000 µg/kg
3-MCPD (according to Regulation EU 1322/2020, amending EC 1881/2006)	
Sum of 3-monochloropropanediol and 3-MCPD fatty acid esters, expressed as 3-MCPD	Max 1250 µg/kg

Allergens		
Allergenic substances and products thereof:	Recipe contains	Cross-contamination
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	-	-
Crustaceans	-	-
Eggs	-	-
Fish	-	-
Peanuts	-	-
Soybeans	-	-
Milk	-	-
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamian nuts)	-	-
Celery	-	-
Mustard	-	-
Sesame	-	-
Sulphur dioxide and sulphites (E220 –E228) at concentrations of more than 10mg/kg or 10 mg/l, in terms of total SO ₂	-	-
Lupin	-	-
Molluscs	-	-

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