

**Organic rapeseed oil**

Version: 01

Revision from: 27-01-2021

Page 1 / 3

| <b>General</b>         |   |
|------------------------|---|
| Product description    | 100% vegetable oil (organic rapeseed oil)<br>Refined oil from organic rape seeds: refined, bleached and deodorised.                     |
| Ingredient declaration | Organic rapeseed oil  |
| Additives              | No additives  |
| Certificate            | NL-BIO-01, Skal 102405  |
| 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      | EU/non-EU   |
| Intended use           | Suitable for use in the food industry<br>Do not heat over 175°C.  |

| <b>Packaging, storage and shelf life</b>  |                                     |  |
|---|-------------------------------------|--|
| 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 (≤ 20°C). Close after use.  |                                     |  |
| <i>Available in packaging:</i>  | <i>Shelf life from manufacture:</i> | <i>Minimal shelf life at delivery:</i> |
| 10 liter HDPE   | 18 months                           | 9 months                               |
| 1000 liter IBC  | 12 months                           | 6 months                               |

| <b>Organoleptic characteristics</b> |                 |
|-------------------------------------|-----------------|
| Texture                             | Liquid          |
| Taste                               | Productspecific |
| Odor                                | Productspecific |
| Color                               | Pale yellow     |

| <b>Physical and chemical characteristics</b> |  |
|--|--|
| <b>Parameters</b>                            | <b>Norm</b>  |
| Density at 20° C                             | 914 - 920 kg/m <sup>3</sup>  |
| 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) |

**Organic rapeseed oil**

Version: 01

Revision from: 27-01-2021

Page 2 / 3

| <b>Fatty acids composition (%)</b> |             |             |
|------------------------------------|-------------|-------------|
| <b>Fatty acid</b>                  | <b>Min.</b> | <b>Max.</b> |
| C14:0 Myristic acid                | ND          | 0,2         |
| C16:0 Palmitic acid                | 2,5         | 7           |
| C18:0 Stearic acid                 | 0,8         | 3           |
| C18:1 Oleic acid                   | 51          | 70          |
| C18:2 Linoleic acid                | 15          | 30          |
| C18:3 Linolenic acid               | 5           | 14          |
| C20:0 Arachidic acid               | 0,2         | 1,2         |
| C20:1 Eicosenic acid               | 0,1         | 4,3         |
| C22:0 Behenic acid                 | ND          | 0,6         |
| C22:1 Erucic acid                  | ND          | 2           |
| C24:0 Lignoceric acid              | ND          | 0,3         |
| Trans fatty acids                  |             | 2,0         |

| <b>Average nutritional value</b> |                    |                    |
|----------------------------------|--------------------|--------------------|
|                                  | <b>Per 100 g</b>   | <b>Per 100 ml</b>  |
| Energy                           | 3700 kJ / 900 kcal | 3404 kJ / 828 kcal |
| Fat                              | 100 g              | 92 g               |
| of which saturates               | 8 g                | 7 g                |
| mono-unsaturates                 | 61 g               | 56 g               |
| poly unsaturates                 | 31 g               | 28,5 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.

| <b>Contaminants</b>   |                  |
|---|------------------|
| <b>Heavy metals</b> (according to Regulation EC 1881/2006 and Codex Stan 210) | <b>Standards</b> |
| 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   |
| <b>Pesticides</b> (according to Regulation EC 396/2005 and its amendments)    |                  |
| Pesticides residues   | EC 396/2005      |

**Organic rapeseed oil**

Version: 01

Revision from: 27-01-2021

Page 3 / 3

|   |                    |
|---|--------------------|
| <b>Polyaromatic hydrocarbons</b> (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          |
| <b>Dioxin</b> (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   |
| <b>Glycidyl-esters</b> (according to Regulation EU 290/2018, amending EC 1881/2006)                   |                    |
| Glycidyl fatty acid esters expressed as glycidol  | Max 1000 µg/kg     |
| <b>3-MCPD</b> (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     |

| <b>Allergens</b>  |                        |                            |
|---|------------------------|----------------------------|
| <b>Allergenic substances and products therof:</b>   | <b>Recipe contains</b> | <b>Cross-contamination</b> |
| 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 <sub>2</sub> | -                      | -                          |
| Lupin   | -                      | -                          |
| Molluscs  | -                      | -                          |

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