

IDENTIFICATION	
Designation	Refined rapeseed oil - low erucic acid
Ingredient	100 % rapeseed
Seeds origin	European Union (mainly France)
'Origine France' French Origin	To be specified in the contract
Additives	None
Post-treatments	None: no hydrogenation or ionization
Crushing, extraction & refining location	VALTRIS CHAMPLOR ZI de Baleycourt 55100 VERDUN - FRANCE

GENERAL INFORMATION	
FSSC 22000 certification	
2BSXtra certification	To be specified in the contract
Kosher certification	To be specified in the contract
Halal compliance	Statement upon request

ORGANOLEPTIC CHARACTERISTICS	
State	Liquid at 20°C
Taste - smell	Neutral
Colour Lovibond 5 1/4"	< 1.5 R/ 20 Y

FATTY ACID COMPOSITION *			
Fatty acids	Carbon	Limits (%)	Methods
Myristic	C14 :0	≤ 0.2	Gaz Chromatography NF EN ISO 5508 NF EN ISO 5509
Palmitic	C16 :0	2.5 - 7.0	
Palmitoleic	C16 :1	≤ 0.6	
Stearic	C18 :0	0.8 - 3.0	
Oleic	C18 :1	51.0 - 70.0	
Linoleic	C18 :2	15.0 - 30.0	
Linolenic	C18 :3	5.0 - 14.0	
Arachidic	C20 :0	0.2 - 1.2	
Gadoleic	C20 :1	0.1 - 4.3	
Behenic	C22 :0	≤ 0.6	
Erucic	C22 :1	≤ 2.0	
Lignoceric	C24 :0	≤ 0.3	

CHEMICAL AND PHYSICAL CHARACTERISTICS			
Criteria	Units	Limits	Methods
Density at 20°C	* g/mL	0.914 - 0.920	ISO 6883
Refractive index	* n <sup>40</sup> <sub>D</sub>	1.465 - 1.467	ISO 6320
Saponification value	* mg KOH/ g	182 - 193	AOCS Cd 3-25
Iodine value	* g I <sub>2</sub> / 100 g	105 - 126	ISO 3961
Moisture	% g/100 g	≤ 0.2	ISO 662
Free fatty acid as oleic acid	% w/w	≤ 0.1	ISO 660
Alcalinity (soaps)	mg/kg	≤ 5	ISO 10539
Peroxyde value (at plant departure)	meq O <sub>2</sub> / kg	≤ 1	ISO 3960
Phosphorus content	* mg/kg	≤ 5	ICP
Unsaponifiable matter	* g/kg	≤ 20	ISO 3596

(\* ) In compliance with CODEX ALIMENTARIUS STANDARD CXS 210-1999, Revised 2023

### AVERAGE NUTRITIONAL CHARACTERISTICS

Criteria	Units	per 100 g
Energy	kJ	3700
	kcal	900
Proteins	g	0
Carbohydrate	g	0
Salt	g	0
Fat	g	100
Saturated fatty acids	g	5 -11
Monounsaturated fatty acids	g	56 -70
Polyunsaturated fatty acids	g	26 -35
Total trans fatty acids	g	< 1

### REGULATORY REQUIREMENTS

Refined rapeseed oil complies with applicable European regulations

**Allergens** Refined rapeseed oil contains no ingredients subject to declaration according to the regulation (EU) N° 1169/2011 and its amendments.

**GMO status** Oil is produced from conventional seeds and is not subject to labelling according to regulations (EC) 1829/2003 and (EC) 1830/2003.

Pesticides residues	Units	Upper Limits	Regulation (EC) N° 396/2006 and its subsequent amendments
Organochlorides	mg/kg	LMR	
Organophosphorus	mg/kg	LMR	
Pyrethrinoids	mg/kg	LMR	
Contaminants	Units	Upper Limits	Regulation (EU) 2023/915
<b>Erucic acid</b>	g/kg	20.0	
<b>Lead</b>	mg/kg	0.10	
Dioxins and PCBs			
Sum of dioxins (OMS-PCDD/ F-TEQ)	pg/g	0.75	
Sum of dioxins and dioxin-like PCBs (OMS-PCDD/F- PCB-TEQ)	pg/g	1.25	
Sum of 6 indicator PCBs	ng/g	40	
PAHs			
Benzo[a]pyrene BaP	µg/kg	2	
Sum of BaP, chrysene, benzo[a]anthracene et benzo[b]fluoranthene (PAH4)	µg/kg	10	
<b>Sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters, expressed as 3-MCPD</b>	µg/kg	1250	
<b>Glycidyl fatty acid esters</b>	µg/kg	1000	
<b>Melamine</b>	µg/kg	2.5	
Mineral Oils	Unit	Upper Limit	European Commission's Standing Committee PAF, April 2022
Mineral Oil Aromatic Hydrocarbons MOAH	mg/kg	2	

## **MICROBIOLOGY**

Refined oil as anhydrous product does not support bacterial growth.

## **PRESERVATION**

**Date of Minimum Durability** | 1 month from the date of shipment

**Special storage conditions** | Away from light, air and at temperature below 25°C

Shelf life of the product may be extended by customer if he believes that his storage conditions after unloading are optimal and if he takes full responsibility.