

<b>Product</b>	<b>Sunflower Oil Deodorizing Organic</b>
<b>Deutsch</b>	Sonnenblumenöl desodrierend Bio
<b>Nederlands</b>	Zonnenbloemolie ontgeurd Biologisch
<b>Latin</b>	HELIANTHUS oleum deodorizing Jr.
<b>Country of Origin</b>	Ukraine, France
<b>Article Number / Artikelnummer</b>	80182
<b>Issue date / Ausgabedatum</b>	09-07-2020
<b>Reference Code / Referenznummer</b>	20201016
<b>Control Body Number</b>	NL-BIO-01
<b>HS-Code</b>	15121191

<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>
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<b>Production</b>	
<b>Ingredients</b>	<b>Organic crude sunflower oil</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<ul style="list-style-type: none"> <li>- Extraction of oil from the seeds</li> <li>- Filtering the oil on a cotton- and paper-filter</li> <li>- Bleaching the oil (method: filtering the oil by a filter of nonactive clay and norit)</li> <li>- Deodorization in a vacuum kettle at a temperature of <math>\pm 250^{\circ}\text{C}</math>.</li> </ul> <p><b>All the bad odours and flavours disappear during this</b></p>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Neutral</b>
<b>Colour</b>	<b>&lt;1.5 red lovibond 5%" cell</b>
<b>Taste</b>	<b>Neutral</b>
<b>Appearance</b>	<b>Clear liquid</b>

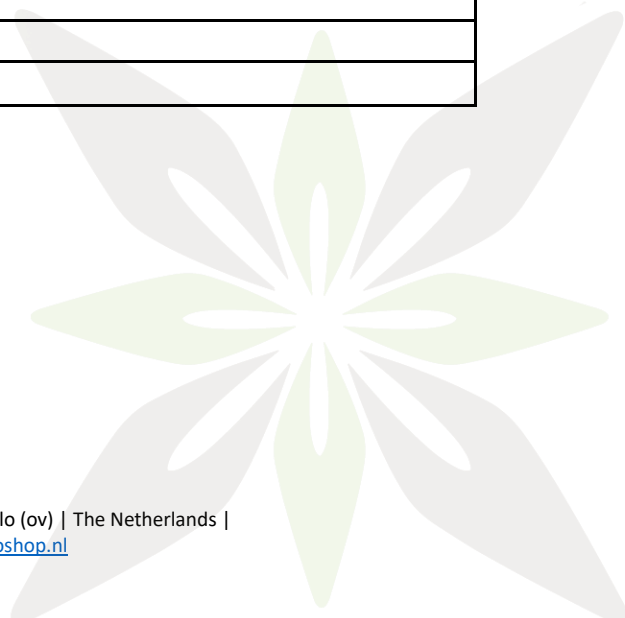
<b>Packing</b>	<b>15022</b>	<b>15023</b>	<b>15030</b>
<b>Net content</b>	<b>5 litre</b>	<b>25 litre</b>	<b>920 kg</b>
<b>Kind of packing</b>	<b>Jerrycan</b>	<b>Jerrycan</b>	<b>Cubi</b>
<b>Packing size (L x W x H)</b>	<b>18 x 16 x 24</b>	<b>29 x 24 x 43</b>	<b>120 x 100 x 116</b>
<b>Packing/layer</b>	<b>30</b>	<b>16</b>	<b>1</b>
<b>Layers/pallet</b>	<b>2</b>	<b>2</b>	<b>1</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	Cool (<20°C) dry and dark
<b>Maximum shelf life</b>	12 months after production

Nutritional values (per 100 gram)		(from supplier)
<b>Energy</b>	3760 kJ 900 kCal	
<b>Protein (g)</b>	0	
<b>Fat (g)</b>	100	Saturated: 9 %
<b>Carbohydrates (g)</b>	0	Sugars: 0
<b>Dietary fibre (g)</b>	0	
<b>Salt (g)</b>	0	

Analytical properties	
<b>Moisture (%)</b>	< 0.1
<b>Peroxide value (me/kg)</b>	< 2.0 (at loading point)
<b>FFA (%)</b>	< 0.2 (at loading point)
<b>Iodine Value</b>	78-90
<b>Specific Gravity (20°C)</b>	0.917 - 0.924
<b>Fat analysis (%)</b>	C16:0 2.6-5 C18:0 2.9-6.2 C18:1 80-90.7 C18:2 2.1-17 C18:3 <0.3 C22:0 <1.6

Microbiological Properties	
<b>Total Plate Count (cfu/g)</b>	< 100
<b>Yeast &amp; Moulds (cfu/g)</b>	< 100
<b>Enterobacteriaceae (cfu/g)</b>	Absent
<b>E. Coli (cfu/g)</b>	Absent
<b>Salmonella (cfu/25g)</b>	Absent



*Provided by earth!*

<b>Allergy list (+ = present, - = absent and * = possible cross contamination)</b>			
<b>Cow's milk protein</b>	-	<b>Peanuts/groundnuts (-derivatives)</b>	-
<b>Lactose or milk sugar</b>	-	<b>Peanutoil</b>	-
<b>(Chicken) egg</b>	-	<b>Sesame</b>	-
<b>Soya protein (-derivatives)</b>	-	<b>Sesame-oil</b>	-
<b>Soya oil</b>	-	<b>Glutamate added E620-E625</b>	-
<b>Gluten</b>	-	<b>Sulfite E220-E228</b>	-
<b>Wheat</b>	-	<b>Benzoic acid/Parabens E210-E213</b>	-
<b>Rye</b>	-	<b>Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155</b>	-
<b>Beef (-derivatives)</b>	-	<b>Tartrazine E102</b>	-
<b>Pork (-derivatives)</b>	-	<b>Cinnamon</b>	-
<b>Chicken (-derivatives)</b>	-	<b>Vanillin</b>	-
<b>Fish</b>	-	<b>Coriander</b>	-
<b>Shell-fish</b>	-	<b>Celery</b>	-
<b>Corn /Maize (-derivatives)</b>	-	<b>Umbelliferae</b>	-
<b>Cocoa</b>	-	<b>Carrot</b>	-
<b>Yeast</b>	-	<b>Lupine</b>	-
<b>Pulses</b>	-	<b>Mustard</b>	-
<b>Nuts (-derivates)</b>	-	<b>Mollusc (-derivates )</b>	-
<b>Nut-oil</b>	-		

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Fairtrade IBD</b>	<b>No</b>

