

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

Aveno NV - Rostockweg 21 - Quay 312 - 2030 Antwerpen - Belgium

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ING - BELGIUM: 3200 0358 9070 - IBAN: BE60 3200 0358 9070 - BIC/Swift: BBRUBEBB

BE approval number: BE ST21 EG



15 June 2015

General product information

0002

Product name	VP 79	Delizio Rapeseed oil 4x5L
Packaging		4*5L poly ethylene bottles in carton box
Composition		fully refined vegetable oil (non-hydrogenated): 100% rapeseed oil
Country of origin raw materials		EU
Intrastat / Customs code		15141990
Shelflife		78 weeks
Storage conditions (incl. transport)		Cool (< 20 °C) dry and dark, avoid variation of temperature

Advantages / Applications

Advantages		rich in monounsaturated fatty acids
Applications		suitable for mayonnaise and dressings, as salad oil and for baking and frying

Organoleptic characteristics

Visual aspect		yellow
Taste / Odour		neutral

Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)		Max.	0,10	%
Moisture and Volatiles		Max.	0,07	%
Peroxide value (at filling)		Max.	5,0	meq/kg at loading
Slip melting point			n.a.	(+/- 2) °C

Solid fat content by NMR

	Min	Max
10 °C	-	3
15 °C	-	3
20 °C	-	-
25 °C	-	-
30 °C	-	-
35 °C	-	-

GMO Declaration

Suitable for

Potential GMO source involved: No
 Identity preserved: Not Applicable
 GMO labeling required (EU 1830/2003): No
 GMO status evidence: By Suppliers Declaration
 In accordance with regulation EU nr. 1829/2003 and 1830/2003

Vegans	Yes
Vegetarians	Yes
Vegetarian of ovo-lacto	Yes
Coeliacs	Yes

Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004.

Typical fatty acid composition %

	Min	Max
C 4:0 Butyric	-	-
C 6:0 Caproic	-	-
C 8:0 Caprylic	-	-
C 10:0 Capric	-	-
C 12:0 Lauric	-	-
C 14:0 Myristic	-	0,3
C 16:0 Palmitic	2,6	6,6
C 16:1 Palmitoleic	0,1	0,6
C 18:0 Stearic	0,5	2,5
C 18:1 Oleic (Ω omega9)	52,0	61,7
C 18:2 Linoleic (Ω omega6)	16,0	23,8
C 18:3 Linolenic (Ω omega3)	7,0	12,3
C 20:0 Arachidic	0,2	1,0
C 20:1 Gadoleic	1,0	4,0
C 22:0 Behenic	-	0,4
C 22:1 Erucic	-	-
Energy value (kJ)		3700
Energy value (kcal)		900


Nutrition information
Typical Value per 100 gram

Protein (g)	0
Carbohydrates (g)	0
of which sugar / lactose (g)	0
of which starch (g)	0
Fats (g)	100,00
Saturated fat (g)	7,4
- of which trans unsaturated fat (g)	<1
Mono unsaturated fat (g)	60,5
Poly unsaturated fat (g)	32,1
Fibres (g)	0
Minerals (g)	0
Vitamins A / D3 (µg)	0 / 0
Salt (g)	0

Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap) max 2 ppb
 Total Heavy PAH's max 5 ppb

Pesticides Residues

In accordance with European and French regulations – directive 90/642/CE and modifications - V839/2008

Organophosphorus 90/462/CE
 Organochlorine 90/462/CE

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation CE 1259/2011

Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g in accordance with regulation CE 1259/2011

Extraction solvents (Hexane) max 1 mg/kg

HEAVY METALS | Cd<0,02mg/kg ; Pb<0,10mg/kg ; Hg<0,05mg/kg

In accordance with regulation CE 1881/2006

Allergens information

Ingredient	In raw material	On production line	In factory
Cow milk protein	-	-	n
Lactose	-	-	n
Chicken egg	-	-	n
Refined Soybean oil	-	y	-
Soy protein	-	-	n
Gluten	-	-	n
Wheat	-	-	n
Rye	-	-	n
Beef	-	-	n
Pork	-	-	n
Chicken meat	-	-	n
Fish	-	-	n
Shell fish	-	-	n
Corn	-	-	n
Cocoa	-	-	n
Yeast	-	-	n
Vegetables	-	-	n
Nuts	-	-	n
Nut oil	-	-	n
Peanuts	-	-	n
Refined Groundnut oil	-	-	y
Sesame	-	-	n
Sesame oil	-	-	n
Glutamate (E620-E625)	-	-	n
Sulfites (E220-E228)	-	-	n
Benzoic acid (E210 – E213)	-	-	n
Parabens (E214-E219)	-	-	n
Azorubine (E122)	-	-	n
Tartrazine (E102)	-	-	n
Amarante (E123)	-	-	n
Cinnamon	-	-	n
Vanilla	-	-	n
Coriander	-	-	n
Celery	-	-	n
Mustard	-	-	n
BHT (E320-E321)	-	-	n
Sorbat (E200-E203)	-	-	n
Lupin	-	-	n



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