

04/05/2021

Description	1010	Olis Chef Frying oil 15L
Packaging	15L jerrycan in carton box	
Ingrediënts	fully refined vegetable oils and fats (non-hydrogenated): rapeseed oil, palm oil and its fractions, sunflower oil, sunflower oil HO, antifoam, flavour	
Country of origin	Malaysia, Indonesia, EU, USA, S. America	
Intrastat code	15179091	
Shelflife	78	weeks
Storage conditions (incl. transport)	Cool (< 20°C)	dry and dark

Organoleptic characteristics

Visual character	clear and brilliant
Taste / Odour	neutral to bland

Physical and chemical characteristics

Free Fatty Acids	0,50	%
Moisture	0,10	%
Peroxide value	2,0	meq/kg at loading
Slip melting point	n.a.	(+/- 2) °C

Solid fat content by NMR

	Min	Max
10 °C	-	6
15 °C	-	4
20 °C	-	-
25 °C	-	-
30 °C	-	-
35 °C	-	-

GMO Declaration

Suitable for

Potential GMO source involved:	No	Vegans	yes
Identity preserved:	Not Applicable	Vegetarians	Yes
GMO labeling required (EU)	No	Vegetarian of ovo-lacto	Yes
GMO status evidence: By Suppliers Declaration		Coeliaques	Yes

In accordance with regulation EU nr. 1829/2003 and 1830/2003

Declaration of conformity regarding packaging

Packaging and other materials used by OLiS 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	-	0,2
C 14:0 Myristic	-	0,5
C 16:0 Palmitic	11,9	17,0
C 16:1 Palmitoleic	-	0,7
C 18:0 Stearic	1,0	6,0
C 18:1 Oleic (Ω omega 9)	45,0	59,0
C 18:2 Linoleic (Ω omega 6)	18,0	31,0
C 18:3 Linolenic (Ω omega 3)	1,2	5,2



Approval for OLiS by: MA / PS QA Management Belgium / Netherlands.

C 20:0 Arachidic	-	0,4
C 20:1 Gadoleic	-	0,6
C 22:0 Behenic	-	0,4
C 22:1 Erucic	-	-

Nutrition information

Typical values per 100g

Energy (kJ / kcal)	3700 / 900
Protein (g)	0
Carbohydrates (g)	0
of which sugar / lactose (g)	0
of which starch (g)	0
Fats (g)	100,00
Saturated fat (g)	18,0
Mono unsaturated fat (g)	52,0
Poly unsaturated fat (g)	30,0
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 396/2005 and modifications

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0,75 µg/g in accordance with regulation CE 1259/2011
 Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 µg/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	Present In product	Present On production line	Present In factory
Cereals containing gluten	-	-	-
Wheat	-	-	-
Rye	-	-	-
Barley	-	-	-
Oats	-	-	-
Spelt	-	-	-
Khorasan wheat	-	-	-
Crustaceans	-	-	-
Eggs	-	-	-
Fish	-	-	-
Peanuts	-	-	y
Soybeans	-	-	-
Milk (incl. lactose)	-	-	y
(Tree) Nuts	-	-	-
Almond	-	-	-
Hazelnut	-	-	-
Walnut	-	-	-
Cashews	-	-	-
Pecan nut	-	-	-
Brazil nut	-	-	-
Pistachio nut	-	-	-
Macadamia nut	-	-	-
Celery	-	-	-
Mustard	-	-	-
Sesame seeds	-	-	-
Sulphur dioxide and sulphites (E220 - E228)	-	-	-
Lupin	-	-	-
Molluscs	-	-	-