

PRODUCT SPECIFICATION



Item code

PRODUCT SUNFLOWER OIL DEODORIZED

Supplier

1) GENERAL DESCRIPTION

Product	Vegetable oil obtained through the process f the sunflower seeds
Origin	Italy

2) NUTRITIONAL VALUES in 100 g

(Average values - Source: USDA Nutrient Database)

Energy value	3404 kJ – 828 kcal
Carbohydrate	0,0 g
Protein	0,0 g
Fat	92,0 g
Ash	0,0 g
Dietary fiber	0,0 g
Water	0,0 g

3) CARATTERISTICHE CHIMICO-FISICHE

Appearance	Characteristic, typical
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste
Alerts	None
Fatty ac. monunsaturated	27 - 32%
Fatty ac. saturated	9 - 12%
Fatty ac. poliunsaturated	48 - 56%
Acidity	0,1 (as oleic acid)
Specific weight	0,918
Sigmastadien	0,5% max
Number of peroxide	5,0
Number of iodine	130
Test of Kreiss	Negative

4) MICROBIOLOGICAL PARAMETERS

Total plate count	≤ 10.000 ufc/g
Moulds and Yeasts	< 100 ufc/g
Salmonella	Absent
Ocratoxine A	Absent
Aflatoxine	B1 < 5 ppb
(B1-B2-G1-G2)	Total < 10 ppb

5) **BIOLOGICAL PARAMETERS**

GMO	Absent
0.11.0	7 NOSCITE

6) **CERTIFICATIONS**

Organic agriculture	Yes
NOP	
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITION

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible	
	cross contamination.	
Notes	Product stored in dedicated warehouse with controlled temperature	

8) PACKAGING AND SHELF LIFE

Packaging	Drum
Net content	25 liters
Shelf -life	Best before date within 18 months from the production

9) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"

10) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place
Cereals containing gluten: wheat, rye, barley,	NO NO	NO	YES
oat, spelt, khorasan and derived products			
Shellfish and derived products	NO	NO	NO
Eggs and derived products	NO	NO	NO
Fish and derived products	NO	NO	NO
Peanuts and derived products	NO	NO	NO
Soy and derived products	NO	NO	YES
Lupin and derived products	NO	NO	YES
Milk and derived products (included lactose)	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis	NO	NO	YES
L.), hazelnuts (Corylus avellana), walnuts (Juglans			
regia), cashew nuts (Anacardium occidentale),			
pecan nuts [Carya illinoesis (Wangenh) K.Koch],			
Brasile nuts (Bertollethia excelsia), pistachio			
(<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia</i>			
ternifolia) and derived products			
Celery and derived products	NO	NO	YES
Mustard and derived products	NO	NO	YES
Sesame seeds and derived products	NO	NO	YES
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020