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	Opgesteld door: Kwaliteitsmanager Beoordeeld door: Sales Manager Kopie aan: QA		Goedkeurder QAM

Product specification BESS GR000004: Refined Rapeseed Oil + Antifoam agent (E900)

1. General supplier and manufacturer information


NAME SUPPLIER	BESS International	
Street + number	Ordamstraat 9	
Zip code	2030	
City	Antwerpen	
Country	Belgium	
Phone number	0032 (0)3 888 39 20	
Website		
Commercial contact person	Name	Danny Droog
	Phone number	0032 (0)3 808 58 20
	E-mail address	danny@bess-int.com
Quality Assurance contact person	Name	Sandra De Beukelaer
	Phone number	0032 (0)3 808 58 22
	E-mail address	Quality@bess-int.com
Emergency contact person in case of emergency / recall and telephone number.	0032 (0)3 808 58 20	
What kind of organization are we.	Manufacturer	

2. Specification

INGREDIENTS OF PRODUCT
100 % Refined Rapeseed oil made from the seeds of Brassica napus.
Anti-foam is added.
Can be used for : baking, seasoning, cooking and frying

CHEMICAL CHARACTERISTICS		
Analyses	Standards	Methods
Free Fatty Acids	Max 0.1 %	ISO 660
Moisture	Max 0,07%	ISO 662
Impurities	Negative	ISO 8534
Color Lovibond 5 ¼ (max)	Max 1.5R / 12Y	ISO 27608
Peroxide value meq/kg (max)	Max 5.0 meq. O ² /kg *	ISO 3960
Specific gravity at 20°C	0.914 – 0.917 g/ml	ISO 6883
Iodine value	110 – 126	AOCS Cd 1c-85
Refractive index 40°C	1.465- 1.467	
Saponification	188-193	
Soap	Absent	
Unsaponifiable matter	Max 1.5%	
Matter insoluble in petrol ether	Max 0.05%	

*Subject to correct storage conditions till the end of the shelf life

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ORGANOLEPTIC CHARACTERISTICS	
Texture of the product	After standing at a temperature of 25°C for 24 hours the oil shall be clear and free from any sediment whatsoever.
Taste	Neutral or very slight rapeseed taste, free from any foreign taste
Odor	Neutral or very slight rapeseed smell, free from any foreign smell
Colour	Light yellow, clear & transparent at 20°C

PHYSICAL DATA	
	Value
Flash point	> 200°C
Boiling point	> 350°C
Melting point (<i>where applicable</i>)	<0°C
NMR values (<i>where applicable</i>)	-

FATTY ACIDS COMPOSITION		
FATTY ACIDS	CARBON	NORM
Myristic	C14:0	< 0.2 %
Palmitic	C16:0	2.5 – 6.0 %
Palmitoleic	C16:1	< 0.6 %
Stearic	C18:0	0.8 – 2.1 %
Oleic (omega 9)	C18:1	51 - 66 %
Linoleic (omega 6)	C18:2	15 – 30 %
Linolenic (omega 3)	C18:3	5.0 - 14 %
Arachidic	C20:0	0.2 – 1.2 %
Gadoleic	C20:1	0.1 – 4.3 %
Behenic	C22:0	ND – 0.5 %
Erucic	C22:1	ND – 2.0
Lignoceric	C24:0	ND – 0.2 %

AVERAGE ENERGY VALUE FOR	100 ml	100g
Energy (kJ /Kcal)	3404 kJ / 828 kcal	3700 kJ / 900 kcal

NUTRITION INFORMATION FOR	100ml	100g
Protein	0g	0g
Carbohydrates	0g	0g
Sugar	0g	0g
Fibres	0g	0g
Fat	92g	100g
Saturated Fatty Acids	6.5g	7g
Mono-unsaturated Fatty Acids	58g	63g
Poly-unsaturated Fatty Acids	27	29g
Trans fatty acids	Max 1.5 g	Max 1.5g
Cholesterol	0 mg	0 mg
Sodium	0 mg	0 mg
Additives	0g	0g
Omega 3	5 - 14g	5 - 14g
Omega 6	15 – 30g	15 – 30g

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VITAMINS AND MINERALS	
Vitamine E	-
Others ...	-

MICROBIOLOGICAL (MAX)	
Oil is an anhydrous product and therefore it doesn't allow the proliferation of microorganisms.	
Total Plate Count	Max 1000/g
Entero Bacteriaceae	Max 10/g
Yeast and mould	Max 100/g
Salmonella	Absent/25g
E.Coli	Max 10/g

CONTAMINANTS

Heavy metals

In accordance with regulation 1881/2006 – 629/2008

Analyses	Norms
Iron (Fe)	Max 0.5 ppm
Copper (Cu)	Max 0.05 ppm
Lead (Pb)	Max 0.1 ppm
Arsenic (As)	Max 0.1 ppm
Cadmium (Ca)	Max 0.03 ppm
Mercury (Hg)	Max 0.02 ppm

Pesticides residues

In accordance with European and French regulations, directive 90/642/CE and modifications 396/2005 , 310/2011 and codex alimentaris)

Analyses	Norms
Organophosphorus	396/2005 ,310/2011 EU and codex
Organochlorine	396/2005 ,310/2011 EU and codex

Polycyclic Aromatic Hydrocarbures (PAH)

(In accordance with regulations CE 208/2005 – 1881/2006 – 835/2011)

Analyses	Norms
PAK 4 =sum of benzo(a)pyreen, benz(a)antracene, benzo(b)fluorantheen en chryseen	Max 10 ppb
Benzo(a)pyrène	Max 2 ppb

Dioxins


Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ =1.5 pg/g in accordance with regulation CE 1881/2006 – 1259/2011

Analyses	Norms
Teneur max. (PCDD+PCDF) OMS-PCDD/F-TEQ :	0.75 pg/g
Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ:	1.25 pg/g
Sum of PCB's – PCB52, 101, 138, 153	< 40 ng/gfat

Mycotoxins

(In accordance with regulation CE 1881/20061)

Analyses	Norms
Total Aflatoxins – (B1+B2+G1+G2) :	Max 15 µg/kg
Aflatoxins B1	Max 5 µg/kg

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Others

Analyses	Norms
Mineral oil Hydrocarbon C10-C56	<= 50 mg/kg
Melamine	< 2.5 mg/kg

TREATMENTS

Is the product treated by?

Irradiation	No
Fumigation	No
Ionisation	No

SUITABLE FOR

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

STORAGE CONDITIONS

To be protected from direct sunlight, stored at room temperature (20°C), then the characteristics of the refined rapeseed oil are firm.

MINALE SHELF LIFE

Unopened	Max 24 months
After opening	Max 24 months in good storage conditions

GMO INFORMATION

The following statement relates to the Regulations (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.


In compliance with above regulations rapeseed seeds and rapeseed seed products delivered to your company are not subject to the labelling requirements.

DECLARATION PACKAGING MATERIAL

Food contact materials used for packaging of food oils supplied are in compliance with following EU legislations:

- Regulation (EC) No 1935/2004 Of the European parliament and of the council of 27 October 2004 on materials and articles intended to come into contact with food an repealing directive 80/590/EEC and 89/109/EEC.
- Commission regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.
- Commission regulation (EU) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Bess packaging material overall migration limits are below 10 mg/dm² under testing conditions mentioned in regulation (EC) No 10/2011.

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Allergenic		
	Absent	Present
Cow milk protein	X	
Lactose	X	
Chicken egg	X	
Soy protein	X	
Soy oil refined	X	
Gluten	X	
Wheat	X	
Rye	X	
Beef	X	
Pork	X	
Chicken meat	X	
Fish	X	
Shell Fish	X	
Corn	X	
Cocoa	X	
Yeast	X	
Legumes	X	
Nuts	X	
Oils from nuts	X	
Peanut	X	
Peanut oil	X	
Sesame	X	
Sesame oil	X	
Glutamate (E620-E625)	X	
Sulfites (E220-E228)	X	
Benzoic acid (E210 – E213)	X	
Parabens (E214-E219)	X	
Azorubine (E122)	X	
Tartrazine (E102)	X	
amarante (E123)	X	
Rouge cochenille A (E124)	X	
Jaune orangé S (E110)	X	
Cinnamon	X	
Vanilla	X	
Coriander	X	
Celery	X	
Mustard	X	
Carrot	X	
BHA/BHT (E320-E321)	X	
Acide sorbique (E200-E203)	X	
Lupin	X	