



article number

1002730

barcode (item)

006040"293675

barcode (packaging)



**eco-ID** 88713



#### Brand

Rapunzel

# Quality

EU organic logo, EU agriculture

### Marketing text

With its neutral flavor, this oil is well-suited for frying and baking. Only sunflower seeds that are rich in oleic acids are used for this product. This oil is therefore suitable for high-temperature cooking. The sunflower seeds are pressed carefully. After the pressing, the oil is slightly steamed. Because of its neutral flavor, it can be used in many ways.

#### **Particularities**

high oleic acid concentration, optimal fatty acid spectrum, well-suited for high temperatures, bottled in-house by Rapunzel

## Usage instructions

for baking, roasting and deep-frying

## Consumer storage instructions supplement

Protect from light and heat.

#### Manufacturing

Oleic acid rich sunflower seeds are cleaned and carefully pressed. After the filtration, the oil is carefully treated with steam.

### Origin

Netherlands (NL)

#### Origin of the raw materials

Various countries

### Ingredients

sunflower oil\* rich in oleic acid
\*= ingredients from organic farming

#### Allergy notes

not in production and pollution excluded: Eggs and egg products, Peanuts and peanut products, Fish and fish products, Gluten, Crustaceans and products, Lupine and lupine products, Milk and dairy products including lactose, Nuts and nut products, Celery and celery products, Mustard and products thereof, Sesame seeds and sesame products, Soybeans and soyproducts, Molluscs and mollusc products, Spelt, Barley, Oats, Kamut, Rye, Wheat, Cashew, Hazelnut, Macadamia, Brazil nut, Pecan, Pistachio, Walnut, Lactose, Cocoa, Cinnamon

no: Sulphur dioxide and sulphites> 10mg/kg







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#### Further properties

vegan**√** vegetarian**√** 

#### Product group specific information

Legal product category food

Sweetener not sweetened

Quality

Organic product.....ves

Official organic labels. 

Other designations

Product name medium version..... Frying oil

Legal information

info@rapunzel.de

E-Mail of distributor info@rapunzel.de

#### Nutritional values & analysis results based on 100 ml

Energy in kJ / 100 g or 100 ml	
Fat	91,00 g
of which saturates	7,30 g
Carbohydrates	0,00 g
of which sugars	0,00 g
Fibre	0,0 g
Protein	0,00 g
Salt	

#### Nutritional values

vitamin e 36,00 mg

# Details of the trade (btob)

Batch-numbered batched 

Trade item date on packaging...... best before on the packaging

Min. lifespan from time of departure warehouse...... 210 days Storage minimum temperature 8 °C Storage maximum temperature......30 °C

Storage instruction for wholesalers storage in a dry environment

Import classification value 15121990 





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# Details of the consumer unit

Orderable piece	no
Sales designation of piece	piece
Packaging marked language code	

# Dimensions and weights of the consumer unit

Width of a piece	70 mm
Depth of a piece	70 mm
Height of a piece	245 mm
Gross weight of a piece	0,783 kg
Net weight in kg	

# Details of pul (packaging unit / container)

Orderable unit trade item 1yes	
GTIN pu printed on cardboardves	
Quantity of pieces in PU1	3
Sales designation of PU1	าท

# Dimensions and weights of the retailer unit

Width of pul	151 mm
Depth of pul	
Height of pul	255 mm
Gross weight of the pul	4.872 ka

# Details of the pallet

Pallet	1 / 1 EURO pallet
Handling of pallet	
Width of the pallet	800 mm
Depth of the pallet	1200 mm
Height of unloaded pallet	144 mm
Max. height of the pallet	910 mm
Gross weight pallet	429,248 kg
Quantity of PU in 1 layer	28
Quantity of PU on pallet	84
Pallets stackable	yes
Transport stacking factor	
Unit stacking factor	2

# Prices and conditions

Base price factor	2.222
base price factor	2,000

#### Other

Is packaging marked with ingredients	yes
Full declaration on label	no