

VEGETABLE OIL (OR)	PRODUCT SPECIFICATION	DATE
NO / VERSION: RP / 04		2015-04-28

DISTRIBUTOR: Zakłady Tłuszczowe "Kruszwica" S.A.
 PRODUCER: Zakłady Tłuszczowe "Kruszwica" S.A.

**FLORIOŁ - REFINED
 RAPESEED OIL**

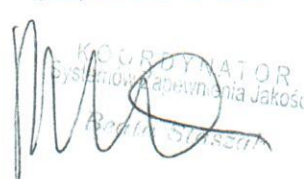

PRODUCT: Bottle 5 l
 Bottle 3 l
 Bottle 2 l
 Bottle 1 l

PACKAGING: Bottle 1 l

SHELF LIFE: 12 months, stored at cool and dark place

<p>Product description 100% refined first pressed rapeseed oil.</p> <p>Product application Designed for foodstuffs.</p> <p>Product specification</p> <p>1. Physico-chemical analysis</p> <p>Colour acc. Lovibond (5.25" cell red) : max.1.5 Moisture and Volatiles (% w/w) : max. 0.05 Insoluble Impurities (%) : max. 0.02 Peroxide Value (meq O₂/1kg) after manufacturing : max 2.0 FFA (mg KOH/1g) : max. 0.1 Soap (as sodium oleate; ppm) : max. 5 Erucic Acid (C22:1; % w/w) : max. 2 Phosphorus (ppm) : max. 5</p> <p>Pb [mg/1kg] : max. 0.10 BaP [ppb] : max. 2.0</p> <p>2. Sensory evaluation (of fresh product)</p> <p>Taste and smell : Neutral or slightly perceptible taste and odour; Clarity : oil is transparent, clear, non precipitate</p> <p>3. GMO</p> <p>According to the Regulation 1829/2003 and Regulation 1830/2003 of the EU Parliament with subsequent amendments product does not require the labelling as a food produced from GMO's.</p>	<p>4. Contaminants</p> <p>Product complies with Commission Regulation (EC) No 1881/2006 of 19 December 2006 with subsequent amendments and Regulation (EC) No 396/2005 of 23 February 2005 with subsequent amendments.</p> <p>5. Nutritional Value (10 g / 100 g of product)</p> <table border="1"> <thead> <tr> <th></th> <th>10 g of product (1table spoon)</th> <th>100 g of product</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>370 kJ / 90 kcal</td> <td>3700 kJ / 900 kcal</td> </tr> <tr> <td>Total fat</td> <td>10,0 g</td> <td>100,0 g</td> </tr> <tr> <td>of which:</td> <td></td> <td></td> </tr> <tr> <td> saturates</td> <td>0,8 g</td> <td>7,5 g</td> </tr> <tr> <td> mono-unsaturates</td> <td>6,6 g</td> <td>65,5 g</td> </tr> <tr> <td> polyunsaturates</td> <td>2,7 g</td> <td>26,5 g</td> </tr> <tr> <td> Carbohydrate</td> <td>0 g</td> <td>0 g</td> </tr> <tr> <td> of which sugars</td> <td>0 g</td> <td>0 g</td> </tr> <tr> <td> Protein</td> <td>0 g</td> <td>0 g</td> </tr> <tr> <td> Salt</td> <td>0 g</td> <td>0 g</td> </tr> <tr> <td> Omega-3 fatty acids</td> <td>0,8 g</td> <td>8,0 g</td> </tr> <tr> <td> Omega-6 fatty acids</td> <td>1,9 g</td> <td>19,0 g</td> </tr> </tbody> </table> <p>6. Allergens (1169/2011/EU Reg, Annex II.) YES/NO</p> <p>6.1 Cereals containing gluten and products thereof (Wheat, rye, barley, oats, spelt, kamut or their hybridised strains) NO</p> <p>6.2 Crustaceans and products thereof NO</p> <p>6.3 Eggs and products thereof NO</p> <p>6.4 Fish and products thereof NO</p> <p>6.5 Peanuts and products thereof NO</p> <p>6.6 Soybean and products thereof NO</p> <p>6.7 Milk and products thereof NO</p> <p>6.8 Nuts and products thereof (Walnuts, Brazil nuts, cashew nuts, pecan, hazelnuts, pistachio, almonds and macadamia nuts) NO</p> <p>6.9 Celery and products thereof NO</p> <p>6.10 Mustard and products thereof NO</p> <p>6.11 Sesame and products thereof NO</p> <p>6.12 Sulphur dioxide and Sulphites (> 10 mg/kg) NO</p> <p>6.13 Lupin and products thereof NO</p> <p>6.14 Molluscs and products thereof NO</p>		10 g of product (1table spoon)	100 g of product	Energy	370 kJ / 90 kcal	3700 kJ / 900 kcal	Total fat	10,0 g	100,0 g	of which:			saturates	0,8 g	7,5 g	mono-unsaturates	6,6 g	65,5 g	polyunsaturates	2,7 g	26,5 g	Carbohydrate	0 g	0 g	of which sugars	0 g	0 g	Protein	0 g	0 g	Salt	0 g	0 g	Omega-3 fatty acids	0,8 g	8,0 g	Omega-6 fatty acids	1,9 g	19,0 g
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LEGAL REQUIREMENTS : Product complies with Polish and EU regulations regarding refined vegetable oils.

Client	Quality Assurance Coordinator	Operation Director / Plant Manager	R&D Consumer Oils Manager
	 KOORDYNATOR Systemowa Aparatura Jakości Beata Staszewska	 Członek Zarządu Dariusz Szymanski	