HEXABOMB STUDIOS

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REFINED CANOLA / RAPESEED ANALYSIS

1. product description

Refined rapeseed oil obtained from crude rapeseed oil, which has undergone the following refining processes:
de-slurring (de-glucing), deacidification (neutralization), decolorization (bleaching) and dehydration (deodorization).
For direct consumption by humans and children over 1 year of age (addition to salads, sauces, cakes, for making mayonnaise) and for thermal processing at higher temperatures, i.e. for frying, stewing, baking.

2. Country of origin

Poland

3. physical and chemical parameters

a) FFA content	max. 0,1 %
b) acid number	max. 0,2 mg KOH/g
c) water content	max. 0,1 %
d) peroxide number	max. 1 meq O_2/kg*
e) phosphorus content	max. 5 ppm
f) soaps content	max. 0,5 ppm
g) red color component	max. 1,5 Lovibond 5,25"
h) Insoluble impurities	max. 0,02 %
i) Erucic acid content	max. 2 %
j) Iodine number	105 - 126 gI_2/100g
k) taste	min. 3

* under proper storage conditions the peroxide number in the product can increase up to 5 meq O2/kg during the shelf life

4. microbiological parameters

a) Listeria monocytogenes	< 100 jtk/g

5. Dioxins, furans and dioxin-like compounds

a) Sum of dioxins (WHO-PCDD/F-TEQ/g of fat	< 0,75 pg/g
b) Sum of dioxins and biphenyls polychlorinated (WHO-PCDD/F-PCB-TEQ)/g of fat	< 1,25 pg/g
c) Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES-6)/g of fat	< 40 ng/g

6. 3-Monochloropropanediol (3-MCPD), 3-MCPD esters of fatty acids and glycidyl esters of fatty acids

a) Glycidyl esters of fatty acids expressed as glycidyl	< 1000 µg/kg
b) The sum of 3-monochloropropanediol(3-MCPD) and 3-MCPD esters of fatty acids wyrażona jako 3- MCPD	< 1250 µg/kg

7. Polycyclic aromatic hydrocarbons

a) benzopyrene	< 2,0 µg/kg
b) sum of benzo(a)pyrene, benz(a)anthracene benzo(b)fluoranthene and chrysene	< 10 µg/kg

8. Content of selected elements

a) lead (Pb)	<0,10 mg/kg

9. Allergens

No allergens according to EU Regulation 1169/2011 on the provision of food information to consumers and the lack of possibility of cross-contamination.

10. GMO Declaration

The raw materials used in the production are not derived from genetically modified organisms according to EC Regulations 1829/2003 and 1830/2003, as amended.

11. Transportation and packaging

A tanker truck designed for transporting food with a Capacity of 25 tons. Pallet container IBC with a capacity of 1 ton. PET unit packages 500 ml, 1 L, 3 L, 5 L, 10 L

12. Nutritional value	**100 ml**
Energy value	3364 kJ/ 818 kcal
Fat, of which	91 g
saturated fatty acids	6,4 g
~ monounsaturated acids	59,1 g
~ polyunsaturated acids	25,5 g
Carbohydrates, of which	0 g
sugar	0 g
proteins	0 g
salt	0 g
Vitamine E	9,8 mg
Vitamine K	21,9 µg
Omega-3 acids	7,4 g

13. minimum shelf life date and storage conditions

Store in sealed containers made of non---steel. rustproof or approved for food contact, free from air and light at 15-25°C.
The date of minimum shelf life is 12 months from the date of production when the above requirements are met.

14. Transport and distribution conditions

Truck transportation. Tanks and means of transport Clean, dry without foreign odors. Food oil during transportation should be protected from external factors.