

Data Sheet for Feed Materials

Manufacturer / distributor	Bunge Deutschland GmbH Bonadiesstr. 3-5 D-68169 Mannheim
Feeding stuff / Product	Vegetable oil (no. 2.20.1 of the Catalogue of feed materials)
Product description	Oil obtained from plants (excluding castor oil from the ricinus plant), it may be degummed and refined.
Information about the production process	Vegetable oils are derived from oil seeds (rapeseed) by pressing and extraction. A detailed description of the manufacturing process can be found in the „EFISC Guide – Sector reference document on the manufacturing of safe feed materials from oilseed crushing and vegetable oil refining“ ¹ .
Information about the use of processing aids	The oil is extracted using hexane, which is subsequently separated from the oil by distillation and recycled back into the process. A detailed description of the manufacturing process can be found in the „EFISC Guide – Sector reference document on the manufacturing of safe feed materials from oilseed crushing and vegetable oil refining“.
Information about composition	The vegetable oil is produced from rape seed oil. It consists of 98% crude fat and thus contains much energy in a highly digestible form. The oil is characterized by the typical composition of the fatty acids of its oil types, which again account for the specific properties of the oil grades like iodine number, solidification point, etc. In addition, crude vegetable oils also contain small quantities of lecithin, free fatty acids, colour pigments and tocopherol (natural vitamin E).
Details about relevant undesirable substances within the scope of risk-oriented self-control	Regular monitoring of undesirable substances in accordance with the relevant applicable legal regulations and the requirements for controls plans for industry-specific certifications.
Information regarding shelf life, storage and transport	Vegetable oils, in particular those with relatively high proportions of unsaturated fatty acids, may oxidise (become rancid) when stored over longer periods of time and in an unsuitable way. Vegetable oils should therefore be stored in such a way that oxidation is largely prevented: temperatures as low as possible, low variation in temperature, little or no air admission, storage as dark as possible. When stored under appropriate conditions, a maximum shelf life of 6 months is recommended. The guidelines and standards for feed transport must be observed during transport.
Safety instructions	Vegetable oils are non-toxic, biodegradable, and do not require any particular safety measures with respect to storage and transport. Safety data sheets are available for more detailed information ¹ .
Information on critical ingredients	Residues of seed contaminants in the oil cannot be excluded.

¹ to be obtained from the manufacturer/distributor

The above information is for information purposes only and does not constitute a contractual assurance of product properties. The sales agreements of the sales contract apply. The contract numbers are indicated on the delivery notes.