

1. Product name

Neutralized Rapeseed Oil
Neutralized Rapeseed Oil "sustainable"

Article number 5012032
Article number 5012033

2. Chemical and physical characteristics

Parameter	Unit	Limit	Methods
Free fatty acids (FFA)	%	max. 0.1	ISO 660
Moisture	%	max. 0.08	ISO 8534
Impurities	mg/kg	max. 100	ISO 12662
Phosphorus	mg/kg	max. 10	ISO 10540
Soap	mg/kg	max. 100	MTLB 007 Wolf

3. Legal requirements

The product complies with current relevant legal requirements:

- Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.
- Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.
- Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.
- Directive 2002/32/EC of the European Parliament and of the Council of 7 May 2002 on undesirable substances in animal feed.

4. Manufacturer

Bunge Deutschland GmbH
Bonadiesstr. 3-5, 68169 Mannheim, Germany

5. Further product information

REACH (Regulation (EC) No 1907/2006) https://eur-lex.europa.eu/eli/reg/2006/1907/oj/eng	All products intended for use in food and feed are exempt from registration according to Article 2, point 5b. Instructions for safe use are available upon request.
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