

1. Product Description

Refined Rapeseed oil for technical use
Refined Rapeseed oil for technical use "sustainable"

Article number: 5012043
Article number: 5012044

2. Chemical and physical Parameters

Parameter	Unit	Limit	Method
Free fatty acids (FFA)	%	max. 0.1	ISO 660
Moisture	%	max. 0.05	ISO 8534
Impurities		ok	Filtertest
Peroxid value (POV)	meq O ₂ /kg	max. 1.0	ISO 3960
Iodine value	g J/100g	105 - 120	ISO 3961
Colour Lovibond (5 ¼")	Lovibond Unit	max. 1.5 r / max. 20 y	ISO 27608
Phosphorus	mg/kg	max. 5	ISO 10540

3. Fatty Acid Composition (in accordance with Codex Alimentarius and the Guidelines for Edible Fats and Oils)

Myristic Acid	C14:0	%	0 – 0.2	ISO 12966
Palmitic Acid	C16:0	%	2.5 – 7.0	
Palmitoleic Acid	C16:1	%	0 – 0.6	
Stearic Acid	C18:0	%	0.8 – 3.0	
Oleic Acid	C18:1	%	51.0 – 70.0	
Linoleic Acid	C18:2	%	15.0 – 30.0	
Linolenic Acid	C18:3	%	5.0 – 14.0	
Arachidic Acid	C20:0	%	0.2 – 1.2	
Eicosenoic Acid	C20:1	%	0.1 – 4.3	
Behenic Acid	C22:0	%	0 – 0.6	
Erucic Acid	C22:1	%	< 2.0	
Lignoceric Acid	C24:0	%	0 – 0.3	
Nervonic Acid	C24:1	%	0 – 0.4	
Sum of trans-fatty acids		%	max. 1.5	

4. Manufacturer

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

5. Packaging: bulk

Loading only in food grade tank truck

6. 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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