

1. Product Description

Refined Rapeseed oil
Feed Material

Article number: 5031615

2. Sensory characteristics

Appearance, Colour	Light yellowish, clear, transparent liquid
Odour	Characteristic, free of foreign and rancid odor

3. 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	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

4. 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	

* see also the data sheet for individual feedstuffs at the following link:

<https://bunge.com/deutschland/downloads>

5. 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 1831/2003 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.
- Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food.
- Directive 2002/32/EC of the European Parliament and of the Council of 7 May 2002 on undesirable substances in animal feed.

6. Seed origin

EU 27. In exceptional cases, seeds from third countries are processed if they comply with EU legislation and purchasing specifications.

7. Microbiology

Refined oils undergo a sterilization step in the process and are deodorized according to FEDIOL standard, which effectively eliminates microbiological activity. Furthermore, oils are not susceptible to the growth of microorganisms due to low water activity.

The quality control at Bunge Deutschland GmbH is based on risk assessment, control procedures, and monitoring analyses, rather than on final product testing.

8. Manufacturer

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

9. Packaging: bulk

Loading only in food grade tank truck

10. 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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