

# Raps Ölsaatenverarbeitungs GmbH

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## Datasheet: refined rapeseed oil

### Technical specifications

Specification	Value		
Origin	German, Nordic, EU seed		
Color (Lovibond)	max.:	25Y – 1,5R *	
Taste and flavor		neutral	
Free fatty acids (as oleic acid)	max.: typical value:	0.10 0.05	% of fatty acids
Stearic acid		1-3	% of fatty acids
Oleic acid		55-70	% of fatty acids
Linoleic acid		15-30	% of fatty acids
Eruca acid	max.: typical value:	2.0 < 0.5	% of fatty acids
Trans-fatty acids	max.: typical value:	gem. VO (EU) 2019/649 < 1.5	% of fatty acids
Peroxide value **	max.: typical value:	0.5 < 0.2	meq / kg
Iodine value		105 - 120	g iodine / 100 g oil
Anisidin value	max.:	2.0	
Water	max.:	0.05	%
Flash point	min.:	~ 270	°C
Smoke point	min.:	~ 210	°C
Viscosity	typical value	68 - 82	cP at 20°C
Melting point		-8	°C
Saponification value		182 - 193	mg KOH / g
Density		~ 0.91	g / ml at 20°C
Metals	According to EU and German legislation		
Pesticides	According to EU and German legislation		
Dioxin	According to EU and German legislation		
Nutritional value: - Energy - Protein - Carbohydrate - Fat		3.700 (900) 0 0 100	kilojoule (kcal) g g g
Temperature ***		5 - 25	°C
PAH (Benzo(a)pyren): Sum of (Benzo(a)pyren), benz(a)anthracen, benzo(b)fluoranthen og chrysen):	max.:	2 10	ppb
Durability****	6 months under following storage conditions:	dark cold	(< 20°C)

\* More narrow limits can be individual agreed.

\*\* Value at loading – value will rise during expiry period.

\*\*\* More narrow limits can be individual agreed.

\*\*\*\*Durability can be extended if stored without oxygen contact

The oil is refined from a crude oil, obtained from pressing without use of extraction agents.

Applications: Refined rapeseed oil is fit for human consumption (admixed with other products, e.g. mayonnaise, margarine, dressings, marinade.), frying and baking.

Max 30 % of daily energy intake should origin from fat.