

Specification code **RO/2/L/E**

Date 30/12/2024

Product description

Description	Refined rapeseed oil produced by full refining of crude oil (degumming, bleaching, deodorization)
Taste and smell	Neutral, free from any foreign tastes and smells
Colour	Pale yellow to yellow

Microbiological analysis

Moulds and yeasts	<10 jtk/cfu
Salmonella /25g	absent

Others specs

Allergens	Product free of allergens
Ionizing radiation	The product has not been subjected to ionizing radiation
GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	Away from air, light and at room temperature (< 25°C). Packaging: bulk/ drums/ bottles/IBC

Physical chemical analysis

Moisture	≤ 0.1 %
Free Fatty Acid	≤ 0.1 %
Phosphorus content	≤ 5 mg/kg
Iodine value	100- 126 gl2/100g
Peroxide value	≤ 2 meg O2 /kg
Acid value	≤ 0,6 mg KOH/g
Trans fatty acid	≤ 2%
Sum of dioxins	≤ 0,75 pg/g of fat
Sum of dioxins and dioxinlike	≤ 1,25 pg/g of fat
Benzo(a)pyrene	≤ 2,0 µg/kg
Erucic acid	≤ 20 g/kg
Lead content	≤ 0,1 mg/kg
Glycidyl acid esters	≤ 1000 µg/kg
Sum of 3-MCPD esters	≤ 1250 µg/kg

Our certificates

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Formulated

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