



Cargill - Global Edible Oil Solutions Europe
Evert van de Beekstraat 378
PO Box 75840 1118 CZ Schiphol The Netherlands
Tel: +31 (0)20 500 6000
Fax: +31 (0)20 500 6950

Product data sheet

FRYING OIL BLEND + DMPS / SG_R65203

This document is intended to provide information about the current product specification. Only when signed by the customer does it constitute to an agreed specification. Otherwise, this product data sheet should be considered as indicative, and may be subject to change.

If you have questions, please contact COP-QA_support@cargill.com

Description

Possible legal names

Frying oil
Blend of vegetable oils for frying
Vegetable oil for frying

Local food regulations should always be consulted as legislation regarding legal name may vary from country to country.

Product Description

The product is a blend of vegetable oils of non-GM origin and is non-hydrogenated. The product contains DMPS (E900) as anti-foaming agent. The palm oil is sourced under the RSPO Segregated (SG) supply chain system.

Process Description

Crude oils are refined, winterised (sunflower), bleached, deodorised, fractionated (palm) and blended. Addition of anti-foaming agent DMPS (E900).

Production location(s)

Izegem - Belgium

Raw materials (soft seeds / beans / crude oils)

For information on the countries of origin, please ask for our origin statement

Origin refined products

The origin of the refined oils and blends of refined oils is the European Union.

Ingredients possible declarations

Palm oil, high oleic sunflower oil, rapeseed oil, high oleic rapeseed oil, anti-foaming agent : E900

Please note :
High oleic sunflower oil can either be labelled as 'sunflower oil' or as 'high oleic sunflower oil'

"E900" can be replaced by "dimethyl polysiloxane"

High oleic rapeseed oil can either be labelled as 'rapeseed oil' or as ' high oleic rapeseed oil'

Intended use	Food
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Does not fulfil all requirements for Infant Food Nutrition

Analyses and specifications

- Analyses are done by our refineries/ suppliers before reception of the oil in the bottling plant
- Cargill reserves the right to use internal analytical methods that are in compliance with the International Reference Methods.

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Sensoric Analysis - Conformity

		Typ.	Method
Appearance	-	clear to slightly hazy	Internal Method
Taste	-	bland	Internal Method

Quality and Chemical Parameters - Conformity

		Min	Typ.	Max	UoM	Method
Colour Red	Lov. 5 1/4"			3		ISO 15305
Free Fatty Acids	as oleic (282)			0.1	%	ISO 660
Moisture Content	Karl Fisher			0.1	%	ISO 8534
Peroxide Value	at bottling			2	meq/kg	ISO 3960

Fatty Acid Composition - Conformity

		Min	Typ.	Max	UoM	Method
C 16:0	[palmitic acid]	16		22.5	%	ISO 12966
C 18:0	[stearic acid]	2		4.5	%	ISO 12966
C 18:1 total	[total oleic acid (c&t)]	53		64.5	%	ISO 12966
C 18:2 total	[total linoleic acid (c&t)]	9.5		18	%	ISO 12966
C 18:3 total	[total linolenic acid (c&t)]	1		4	%	ISO 12966
Total TFA calc.	-			2	%	ISO 12966

Typical product data

		UoM	Typically
Soaps	-	ppm	<5
Density	at 20 °C	kg/m ³	~913
Smoke Point	-	°C	~220

[MVO](#) (Dutch Product Board of Margarine, Fats and Oils) has published specifications for refined vegetable and marine oils (excluding olive oil), which are not legally regulated. These quality and food safety parameters shall provide additional information on the quality and safety of refined oils and fats.

Please note: we have conducted a risk evaluation for the relevant groups of contaminants for each type of product and not all deliveries are checked on all the items mentioned below, but a monitoring program is in place in order to control these levels.

Microbiological specifications

Refined oils and fats do not support microbial growth due to their low water activity (standard moisture and volatile materials do not exceed 0.10% for finished vegetable oils). In the final processing step the oils and fats are deodorized according to FEDIOL Code of Practice (min 180°C for min 2 hrs), which effectively eliminates microorganisms. Following that step pre-requisite programs are in place to prevent re-contamination. The products run in closed systems. To control for potential cross-contamination, we have written requirements for finish storage tank cleaning, truck and railcar inspection and washing requirements in place. In summary, our controls focus on procedural controls and monitoring in place, since currently there are also no validated microbiological test methods available for oils and fats. By using that preventive approach we ensure the safety of our oils and fats complying with regulation [\(EC\) 178/2002](#).

Metals

		UoM	Max	Text	Comment
Arsenic	-	mg/kg	0.1		
Cadmium	-	mg/kg	0.02		
Copper	-	mg/kg	0.05		



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		UoM	Max	Text	Comment
Iron	-	mg/kg	0.5		
Mercury	-	mg/kg	0.02		
Nickel	-	mg/kg	0.2		applies only to hydrogenated products
Lead	-	mg/kg	0.1		EC 1881/2006

List of allergens

Legal directives

Presence of allergens according to [EU Regulation 1169/2011](#) and its amendments

Allergen information

	Presence	Comment
Cereals containing gluten and products thereof	No	*
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Lupins and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	**
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Molluscs and products thereof	No	

* Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut

** Nuts i.e.: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts or Queensland nuts

Nutritional Information

Nutritional data

	UoM	Typical /100g	Typical /100ml	Comment
Energy (kJ)		3700	3404	
Energy (kcal)		900	828	
Fat	g	100	92	
of which saturates	g	24	22	
of which mono-unsaturates (cis)	g	60	55	voluntary
of which polyunsaturates (cis)	g	16	15	voluntary
Carbohydrate	g	0	0	
of which sugars	g	0	0	
Fibre	g	0	0	voluntary
Protein	g	0	0	



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	UoM	Typical /100g	Typical /100ml	Comment
Salt	g	0	0	

The nutritional values are in accordance with Regulation (EU) n° 1169/2011 and its amendments on food information to consumers.

Additional Product Information

Dietary information

		Halal/kosher transported	Comment
Vegans	Yes		
Vegetarian	Yes		
(Ovo)-Lacto Vegetarians	Yes		
Coeliacs	Yes		
Free from alcohols	Yes		
Source of Phenylalanine	No		
Organic product	No		

Certifications

Available certificates are listed in the Cargill Site Info Pack (SIP) which is available on request.

Processing treatments

	Treated	Comment
Heating	Yes	as required for processing
Fumigation	No	
Ionisation	No	
UV – and Gamma Irradiation	No	

Thermal heating fluids

Strict legislation for the transport of refined oils and fats by sea and by land prevents the contamination of refined oils and fats with mineral oils. There is no risk of contamination of refined oils and fats with thermal heating fluids because Cargill Global Edible Oil Solutions Europe only uses steam heating.

Compliance with food legislation

This product complies with all current and relevant EU food legislation. Cargill's "Standards on Unwanted Components" is available upon request and contains legal limits for contaminants, quality and food safety parameters.

Novel Food

Product should not be seen as novel food (EC) regulation [No 258/1997](#)

GMO statement

No labelling and traceability requirement according (EC) legislations No 1829/2003 and 1830/2003, except for products containing GM soybean oil (detailed information regarding product ingredients is specified above).

[EU 1829/2003](#)

[EU 1830/2003](#)

REACH

(EC) regulation No 1907/2006 on REACH find through: [Website REACH legislation](#)
All products for food and feed application are exempted from registration according to Article 2, point 5b. Guidance on safe use (GSU) is available on request.

Packaging and Storage Information/Recommendations

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Standard packaging

Packed

Recommended storage conditions

Store at room temperature or preferably in a cool place
(but not refrigerated) and away from (day) light
The oil may become cloudy if stored at cold temperature.
This is normal and does not affect the quality of the oil.
The oil will become clear again at room temperature.

Shelf life for packed product

Shelf life after packaging in months	max. 24
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The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

Instructions for use

When used for deep-frying : recommended frying temperature : max. 175°C.

Compliance food contact packaging materials

GENERAL:

All food contact packaging materials used for products bottled by/for Cargill locations will meet all relevant requirements, which are set by EU legislation as specified below.
Reference is made to the current versions and includes amendments.

All food contact materials:

Regulation (EC) 1935/2004 of the European Parliament and of the council of 27 October 2004 on materials and articles intended to come into contact with food.

Plastic Food Contact materials:

Commission Regulation (EU) 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with foodstuffs.

In case Recycled Polyethylene Terephthalate material is used for the manufacturing of the bottle, the preforms are in compliance with Regulation (EC) No 282/2008 of 27 March 2008 on recycled plastic materials and articles intended to come into contact with foods.

Compliance packaging materials and waste

European Parliament and Council Directive 94/62/EC of 20 December 1994 on packaging and packaging waste.

Migration testing for plastic food contact packaging

All plastic food contact packaging materials used, complies with the requirements of Commission Regulation (EU) 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with foodstuffs.

Results of migration test are in compliance with Regulation (EU) 10/2011.
This is based on a Declaration of Compliance provided by our Suppliers.

For PET bottles blown at Cargill premises we have in house supporting documentation like migration testing available to demonstrate compliance.

Signature



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Herewith the customer confirms to agree with above mentioned specification:

Customer:

Name and function:

E-mail address:

Date:

Signature:

Disclaimer:

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