

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

Aveno NV - Rostockweg 21 - Quay 312 - 2030 Antwerpen - Belgium

VAT: BE 0864 281 282

ING - BELGIUM: 3200 0358 9070 - IBAN: BE60 3200 0358 9070 - BIC/Swift: BBRUBEBB

BE approval number: BE ST21 EG



10 June 2014

General product information

585(0640)

Product name	VP 52	Frit Frying oil Delizio 25L
Packaging		25L can
Composition		fully refined vegetable oils and fats (sunflower oil, soybean oil, palm oil and its fractions) antifoam, flavour
Country of origin raw materials		Malaysia, Indonesia, EU, USA, S. America
Intrastat / Customs code		15179091
Shelflife		78 weeks
Storage conditions (incl. transport)		Cool (< 20 °C) dry and dark, avoid variation of temperature

Advantages / Applications

Advantages		Balanced, durable deep-frying oil rich in unsaturated fatty acids, specially for the professional kitchen
Applications		Suitable for all hot preparations

Organoleptic characteristics

Visual aspect		clear and brilliant
Taste / Odour		neutral to bland

Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)	Max.	<input style="width: 50px;" type="text" value="0,10"/>	%	
Moisture and Volatiles	Max.	<input style="width: 50px;" type="text" value="0,07"/>	%	
Peroxide value	Max.	<input style="width: 50px;" type="text" value="2,0"/>	meq/kg at loading	
Slip melting point		<input style="width: 50px;" type="text" value="n.a."/>	(+/- 2) °C	

Solid fat content by NMR

	Min	Max
10 °C	-	6
15 °C	-	4
20 °C	-	-
25 °C	-	-
30 °C	-	-
35 °C	-	-

GMO Declaration

Suitable for

Potential GMO source involved:	No
Identity preserved:	Not Applicable
GMO labeling required (EU 1830/2003):	No
GMO status evidence: By Suppliers Declaration	
In accordance with regulation EU nr. 1829/2003 and 1830/2003	

Vegans	Yes
Vegetarians	Yes
Vegetarian of ovo-lacto	Yes
Cœliaques	Yes

Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004.
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Typical fatty acid composition %

	Min	Max
C 4:0 Butyric	-	-
C 6:0 Caproic	-	-
C 8:0 Caprylic	-	-
C 10:0 Capric	-	-
C 12:0 Lauric	-	-
C 14:0 Myristic	-	-
C 16:0 Palmitic	14,4	18,4
C 16:1 Palmitoleic	-	-
C 18:0 Stearic	1,7	5,7
C 18:1 Oleic (Ω omega9)	25,3	31,3
C 18:2 Linoleic (Ω omega6)	43,4	49,4
C 18:3 Linolenic (Ω omega3)	1,2	5,2
C 20:0 Arachidic	-	-
C 20:1 Gadoleic	-	-
C 22:0 Behenic	-	-
C 22:1 Erucic	-	-

Energy value (kJ)	3700
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Energy value (kcal)	900
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Nutrition information Typical Value per 100 gram

Protein (g)	0
Carbohydrates (g)	0
of which sugar / lactose (g)	0
of which starch (g)	0
Fats (g)	100,0
Saturated fat (g)	21,4
- of which trans unsaturated fat (g)	<1
Mono unsaturated fat (g)	28,8
Poly unsaturated fat (g)	49,7
Fibres (g)	0
Minerals (g)	0
Vitamins A / D3 (µg)	0 / 0
Salt (g)	0

Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap)	max 2 ppb
Total Heavy PAH's	max 5 ppb

Pesticides Residues

In accordance with European and French regulations – directive 90/642/CE and modifications - 396/2005

Organophosphorus	90/462/CE
Organochlorine	90/462/CE

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation CE 1881/2006

Extraction solvents (Hexane) max 1 mg/kg

HEAVY METALS | Cd<0,02mg/kg ; Pb<0,10mg/kg ; Hg<0,05mg/kg

In accordance with regulation CE 1881/2006

Allergens information

Ingredient	In raw material	On production line	In factory
Cow milk protein	-	-	n
Lactose	-	-	n
Chicken egg	-	-	n
Soy protein	-	-	n
Gluten	-	-	n
Wheat	-	-	n
Rye	-	-	n
Beef	-	-	n
Pork	-	-	n
Chicken meat	-	-	n
Fish	-	-	n
Shell fish	-	-	n
Corn	-	-	n
Cocoa	-	-	n
Yeast	-	-	n
Vegetables	-	-	n
Nuts	-	-	n
Nut oil	-	-	n
Peanuts	-	-	n
Peanut oil	-	-	y
Sesame	-	-	n
Sesame oil	-	-	n
Glutamate (E620-E625)	-	-	n
Sulfites (E220-E228)	-	-	n
Benzoic acid (E210 – E213)	-	-	n
Parabens (E214-E219)	-	-	n
Azorubine (E122)	-	-	n
Tartrazine (E102)	-	-	n
Amarante (E123)	-	-	n
Cinnamon	-	-	n
Vanilla	-	-	n
Coriander	-	-	n
Celery	-	-	n
Mustard	-	-	n
BHT (E320-E321)	-	-	n
Sorbat (E200-E203)	-	-	n
Lupin	-	-	n

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