

PRODUCT SPECIFICATIONS

CANOLA SALAD OIL

Description

- Controlled deodorization process guarantees a quality product enhancing flavor and shelf-life stability
- Can be used in various applications, such as mayonnaise, salad dressings, sauces, salad oils, canned foods, bakery products, and as cooking oil
- High monounsaturated, low polyunsaturated fats, and high omega-3 fatty acid profile

Physical Characteristics

Physical State:
Appearance:
Flavor:
Odor:

As Shipped

Liquid
Clean, clear, brilliant and free of foreign material
Bland
Bland

Chemical Characteristics

Free Fatty Acid %:	0.05 max.
Peroxide Value meq/kg:	1.0 meq/kg max.
Color (Lovibond):	10.0 - 15.0 Yellow / 1.0 - 1.5 Red
Iodine Value (Wijs):	105 - 126
Moisture %:	0.03 - 0.1 %
AOM:	20 Hours min
Cold Test:	12 hrs @ 32°F
Smoke Point:	220°C - 232°C min

Microbiological Requirements

Canola Oil has an extremely low water activity

Total Plate Count:	0.0 UFC/g max
Yeast & Mold:	0.0 UFC/g max
Coliform:	Negative
Salmonella:	Negative in 25g
<i>E. coli</i> :	Negative

Ingredients

100% Canola Oil

Packaging and Storage

- Packaged in railcars, tank trucks, 2125 lb totes, 425 lb drums, and 35 lb cases.
- 12 months from date of manufacture, if un-opened

Certificates

- Kosher Certified