

PRODUCT SPECIFICATIONS

EXPELLER PRESSED CANOLA OIL

Description

- Expeller-pressed canola oil
- Refined, bleached, deodorized
- Used in 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
Clear, brilliant, and clean free from foreign material
Bland
Bland, pleasing

Chemical Characteristics

Free Fatty Acid:	0.05% max
Peroxide Value:	1.0 meq/kg max
Color (Lovibond):	1.0 / 10 Yellow
Moisture:	0.03%
Oil Stability:	20 hrs min
Cold Test:	15 hrs
Smoke Point:	232°C min (450°F)
Trans:	< 2.0%

Microbiological Requirements

Canola Oil has an extremely low water activity
Yeast & Mold:
Coliform:
E. coli:

0.0 UFC/g max
Negative
Negative

Ingredients

100% Pure Expeller Pressed Canola Oil

Packaging and Storage

- Packaged in railcar, tank trucks, 2125 lb totes, 425 lb drums, and 35 lb cases.
- Store at room temperature 66°F – 75°F
- 12 months from date of manufacture, if un-opened

Certificates

- Kosher Certified