

PRODUCT SPECIFICATIONS

EXPELLER-PRESSED CANOLA OIL (NON-GMO)

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 meq/kg:	1.0 Max.
Color (Lovibond):	1.0 – 1.5 Red / 10 – 15 Yellow
Iodine Value (Wijs):	108 - 126
Moisture %:	0.03 – 0.05%
AOM:	15 - 20 hrs min
Cold Test:	12 - 15 hrs
Smoke Point:	232°C min (450°F)

Microbiological Requirements

Canola Oil has an extremely low water activity

Yeast & Mold:	0.0 UFC/g max
Coliform:	Negative
<i>E. coli</i> :	Negative

Ingredients

100% Pure Expeller Pressed Canola Oil from non-genetically modified seed

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