



Freeline Organic Food

PRODUCT SPECIFICATION ORGANIC CANOLA OIL
REFINED BLEACHED AND DEODORISED

Description	Organic Canola seeds are pressed using cold-pressing Technology, degummed, bleached (if necessary), and deodorized under vacuum and controlled temperature.		
Certification	Skal and/or Control Union (NOP) EU 834/2007 Skal 023384 NL-BIO-01 NOP – USDA certified Control Union 802069		
Country of Origin	Italy, Rumania		
Used for	Human Consumption		
Improper use	No effects known of improper use (Temperature, Light etc.)		
Max. shelf life	12 months after production		
Storage Cond.	Cool (<20 °C), dry and dark		
Additives	No additives		
Specifications	Specific Gravity (20 °C)		Max 0,92
	F.F.A.		Max 0,10 % of oleic acid
	Peroxyde		Max 2,00 meq O2/kg
	Iodine		100-130
	Moisture		Max 0,10
	P.A.H. (Benzo(a)pyrene)		Max 2,00
Fatty Acid Distribution	Myristic	C14:0	Max 0,20
	Palmitic	C16:0	3,0 - 6,0
	Palmitoleic	C 16:1	Max 0,60
	Stearic	C18:0	1,03 - 3,0
	Oleic	C 18:1	51 - 70
	Linoleic	C18:2	15 - 30
	Alpha Linolenic	C18:3	5 - 15
	Arachidic	C20:0	0,2 - 1,2
	Eicosenoic	C20:2	0,1 - 3,0
	Behenic	C22:0	Max 0,5
	Erucic	C22:1	Max 2,0

Freeline
Organic Food B.V.

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Heavy metals	Iron	< 5,00 mg/kg
	Arseen	< 0,10 mg/kg
	Copper	< 0,40 mg/kg
	Cadmium	< 0,10 mg/kg
Pesticides	Total residues	< 0,01 ppm
	According to EUR legislation	
Insecticides	According to EU legislation	
Dioxines	According to EU legislation	
Sensorial parameters	Taste	Nuetral/Light
	Odour	Typical for canola oil
	Colour	Light green/yellow 1.5 red max
	Appearance	Clear
	GMO	Free
Kind of Packaging	Drum 190 Kg	
	Cubi Container 900 Kg/920 Kg	
	Bulk	

Nutritional Values (in 100 grams)

Energy Values	3760 KJ	
	900 Kcal	
Fat	100	Saturates: 8%
		Mono-Unsaturated: 61%
		Poly-Unsaturated: 31%
Protein	0	
Carbohydrate	0	

MICROBIOLOGICAL PROPERTIES

Total Plate Count (cfu/g)	< 10,000
Yeast & Moulds (cfu/g)	< 100,00
Enterobactireaceae (cfu/g)	Absent
E.Coli (cfu/g)	Absent
Salmonellae	Absent in 25 gram

TRANSPORT CONDITIONS

Temperature (C)	Liquid < 30
Bulk, IBC and Drums	Sealed and Nitrogen blanket

LABELLING

Name Product, Quantity, Lotnumber, Expiry Date, Certification

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