



**PRODUCT SPECIFICATION SHEET**

<b>Product Name</b>	<b>HIGH PERFORMANCE VEGETABLE OIL BLEND</b>
<b>Product Base Code</b>	<b>XLFRYBAB</b>

Pack Size Details	Pack Size	Product Code
	15Lt Bag in Box	XLFRYBAB15BB
20Lt bag in Box	XLFRYBAB20BB	
Bulk in Tanker	XLFRYBABBUTA	

<b>Product Description</b>	<b>A specifically formulated blend of Refined, Bleached and Deodourised Vegetable oils for use in Deep Frying</b>
<b>Ingredients</b>	<b>Vegetable Oil, Antioxidant (320), Antifoam (900a)</b>
<b>Country of Origin</b>	<b>Made in Australia from imported and/or local ingredients</b>

Physical Characteristics	PARAMETER	Spec.	Test Method
	Appearance	Free flowing clear, bright and viscous liquid	Visual
	Odour	Characteristic bland aroma, free of off flavours	Sensory
	Taste	Characteristic bland taste, free of off tastes	Sensory
	Colour	Pale Yellow @ Ambient, Hazy @ Cool Temps	Visual
	Colour (Lovibond 133mm)	2.5R & 25.0Y Max	AOCS Cc 13e-92
	Specific Gravity @ 25°C	0.92	IUPAC 7.1-2.101

Chemical Parameters	Parameter	Spec.	Test Method
	Free Fatty Acids (as % oleic)	0.1 Max	AOCS Ca 5a-40
	Peroxide Value (meq/Kg)	1.0 Max	AOCS Cd 8b-90
	Moisture (%)	0.1 Max	AOCS Ca 2e-84

Nutritional Information (Theoretical Calculation)	Parameter		Average per 100g
		Energy	kJ
	Protein	g	0
	Fat, total	g	100
	-Saturated	g	18.7
	-Trans	g	0.3
	-Mono-unsaturated	g	43.1
	-Poly-unsaturated	g	37.9
	- Cholesterol	mg	0
	Carbohydrate	g	0
	-Sugars	g	0
	Sodium	mg	0
	Potassium	mg	0

<b>GM Status</b>	This product does not require labelling as a genetically modified food in accordance with FSANZ Standard 1.5.2
------------------	--

Issued On: 5/07/2017    Revision: 2    Authorised by: Hari Srinivas    Page 1 of 4  
 DISCLAIMER: Specification may vary without notice. The product contained in this specification is based on data considered to be accurate and reliable as at the date of the specification. Specification Parameters are at the time of Manufacture.  
 CONTROLLED DOCUMENT – Once printed this is an uncontrolled copy



**PRODUCT SPECIFICATION SHEET**

<b>Halal &amp; Kosher Status</b>	Halal Certified	Y	Kosher Certified	Y	Organic Certified	N	RSPO Approved	NA
<b>Dietary Suitability</b>	Vegan	Y	Ovo-Lacto Vegetarian	Y	Lacto Vegetarian	Y		
<b>Allergen Declaration</b>	No known allergens in accordance with FSANZ Standard 1.2.3							

<b>Packaging</b>	Primary (Inner)	LLDPE Bag
	Secondary (Outer/Shipper)	Recyclable cardboard carton

<b>Recommended Storage Conditions</b>	Best stored in clean, dry conditions at 15-25°C, sealed in a cool dry place, isolated from light and free from foreign odours and infestation
<b>Shelf Life</b>	365 days when stored at above conditions

**Supplementary Product Information:**

**Mandatory Advisory or Warning Statements & Declarations:**

Food / Component	Present?
Bee pollen presented as a food or ingredient	No
Propolis presented as a food or ingredient	No
Unpasteurised milk and unpasteurised liquid milk products	No
Aspartame or aspartame-acesulphame sale (or phenylalanine)	No
Unpasteurised egg products	No
Quinine	No
Kola beverages containing added caffeine	No
Guarana or extracts of guarana	No
Phytosterol esters	No
Tall oil Phytosterol	No
Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only.	No
Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only, as reconstituted according to directions for direct consumption	No
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.	No
Royal jelly presented as a food ingredient	No
Polyols, isomalts, polydextrose (lactitol, maltitol, maltitol syrup, mannitol, xylitol, erythritol, isomalt, polydextrose, sorbitol).	No

**Ingredients to be declared as Allergens:**

Food / Component	Present?	Derivative Name	Derivative in product %	Protein in derivative %	Allergenic protein removed?
Cereals containing gluten and their products (wheat, rye, barley, oats, spelt)	No				
Crustacea & crustacean products	No				
Egg & egg products	No				

**PRODUCT SPECIFICATION SHEET**

Fish & fish products (including mollusc with or without shells and fish oils)	No				
Lupin & lupin products	No				
Milk & milk products	No				
Peanut & peanut products	No				
Sesame seed & sesame seed products	No				
Soybean & soybean products	No				
Tree nuts & tree nut products other than coconut	No				
Added sulphites in concentrations of 10 mg/kg or more	No				

**International Labelling and Information Requirements:**

Food / Component		Present?	Name of Food	Derivative Name
Gelatine	Beef - collagen	No		
	Other source	No		
Seafood products	Algae / carrageenan	No		
	Shellfish (mollusc)	No		
Fungi	Matsutake mushroom	No		
	Other mushroom	No		
Fruit	Avocado	No		
	Banana	No		
	Pome fruit – Apples, pears	No		
	Stone fruit – Cherry, peach, plum, apricot	No		
	Berry fruit – blueberry, kiwifruit, strawberry	No		
	Citrus fruit – grapefruit, lemon, lime, orange	No		
Grains, seeds, nuts & spices	Buckwheat	No		
	Coconut, poppy, sunflower, etc.	Yes	Proprietary Information	
	Mustard	No		
Vegetables	Tomato	No		
	Yam	No		
	Allium genus – Chive, leek, onion, garlic, spring onion	No		
	Legumes – other than peanut, soybeans & lupins	No		
	Umbelliferon – aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No		
Yeast & Yeast products (including yeast extracts)	No			
Herbs	No			
Spice (excluding mustard)	No			

**PRODUCT SPECIFICATION SHEET**
**Additional Labelling and Information Requirements:**

Food / Component		Present?	Additional Information		
Added antioxidants		Yes	Type		320
			Amount added (mg/kg)		200
Added Caffeine		No	Amount added (mg/kg)		
Alcohol (residual)		No	Level % v/v		
Added fats & oils	Animal	No	Specify types of fats and oils		
			Has fatty acid composition been altered?		
			Process used to alter composition		
	Vegetable	Yes	Specify types of fats and oils		Proprietary blend
			If palm oil is present, is this RSPO certified?		N/A
			Has fatty acid composition been altered?		No
			Process used to alter composition		
Hydrolysed vegetable proteins	Acid hydrolysed	No	Specify type of vegetable protein		
	Enzyme hydrolysed	No	Specify type of vegetable protein		
			100% hydrolysis?		
Intense sweetener		No	Name of preservative	Number	Amount added (mg/kg)
Preservatives		No	Name of preservative	Number	Amount added (mg/kg)
Flavour enhancers		No	Name of flavour enhancer	Additive number	
Added colours		No	Specify type/s		Additive number/s
			Natural		
			Synthetic		
			Not defined		
Added flavours		No	Specify overall flavour status		
			Flavouring		
			Natural Flavouring		
			Specify flavour composition/s		
			Flavouring precursors		
			Synthetic flavouring substances		
			Natural flavouring substances		
			Natural flavouring complexes/preparations		
			Smoke flavourings		
Other flavouring					
Added salt		No	Amount added (mg/100g)		
Added sugar		No	Amount added (mg/100g)		