

ABN: 95 351 586 097

**HO: 29 Derrimut Drive, Derrimut, VIC 3026** 

Phone: 1300 88 22 99 | Fax: 1300 88 33 99

Product Name	PREMIUM COOKING OIL
<b>Product Base Code</b>	ULTAFRYB

Pack Size Details	Pack Size	Product Code
	15Lt Bag in Box	ULTAFRYB15BB
	20Lt Bag in Box	ULTAFRYB20BB
	Bulk in Tanker	ULTAFRYBBUTA

<b>Product Description</b>	A specifically formulated blend of Refined, Bleached and Deodourised High Oleic and			
	Normal Vegetable Oils for use in deep frying applications.			
Ingredients	Vegetable Oil, Antifoam (900a)			
<b>Country of Origin</b>	Made in Australia from local and/or imported ingredients			

Physical	PARAMETER	Spec.	Test Method
Characteristics	Appearance	Free flowing cloudy, 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	Free Fatty Acids (as % oleic)	0.1 Max	AOCS Ca 5a-40
Parameters	Peroxide Value (meq/Kg)	1.0 Max	AOCS Cd 8b-90
	Moisture (%)	0.1 Max	AOCS Ca 2e-84

Nutritional Information	Parameter		Average per 100g
(Theoretical Calculation)	Energy	kJ	3700
,	Protein	g	0
	Fat, total	g	100
	-Saturated	g	9.4
	-Trans	g	0.2
	-Mono-unsaturated	g	74.5
	-Poly-unsaturated	g	15.9
	- Cholesterol	mg	0
	Carbohydrate	g	0
	-Sugars	g	0
	Sodium	mg	0
	Potassium	mg	0

GM Status	This product does not require labelling as a genetically modified food in accordance with FSANZ						
	Standard 1.5	Standard 1.5.2					
Halal & Kosher Status	Halal Certified Y Kosher Certified Y Organic Certified N F				RSPO Approved	NA	
Dietary Suitability	Vegan         Y         Ovo-Lacto Vegetarian         Y         Lacto Vegetarian         Y						
Allergen Declaration	No known allergens in accordance with FSANZ Standard 1.2.3						

Packaging	Primary (Inner)	LLDPE Bag		
	Secondary (Outer/Shipper)	Recyclable Cardboard carton		

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### PRODUCT SPECIFICATION SHEET

<b>Recommended</b> Best stored in clean, dry conditions at ambient temperatures, sealed in a cool dry place, isolate			
<b>Storage Conditions</b>	from light and free from foreign odours and infestation		
<b>Distribution /</b> Ambient temperatures in clean sealed containers isolated from light and free from moisture			
Transport	foreign odours and infestation.		
Shelf Life	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	No				
(wheat, rye, barley, oats, spelt)					
Crustacea & crustacean products	No				
Egg & egg products	No				
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		•	•	

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### **International Labelling and Information Requirements:**

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

### **Additional Labelling and Information Requirements:**

Food / Component		Present?	Additional Information		
Added antioxidants		No	Туре		
			Amount added (mg/kg)		
Added Caffeine		No	Amount added (mg/kg)		
Alcohol (residual)		No	Level % v/v		
Added fats &	Animal	No	Specify types of fats and oils		
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	N/A	
			certified?		
			Has fatty acid composition been	No	
			altered?		
			Process used to alter composition		
	Acid hydrolysed	No	Specify type of vegetable protein		

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Hydrolysed			100% hydrolysis	100% hydrolysis?		
vegetable	Enzyme hydrolysed	No	Specify type of v	Specify type of vegetable protein		
proteins			100% hydrolysis	100% hydrolysis?		
Intense sweetener		No	Name of	Number	Amount added	
			preservative		(mg/kg)	
Preservatives		No	Name of	Number	Amount added	
			preservative		(mg/kg)	
Flavour enhancers		No	Name of flavour	Additive nur	Additive number	
			enhancer			
Add do a la come		No	Specify type/s	Additive pur	Additive number/s	
Added colours		NO	Natural	Additive flui	liber/s	
			Synthetic			
			Not			
			defined			
Added flavours		No	5.55	Specify overall flavour status		
			Flavouring			
			Natural Flavouri	ng		
			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)			

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