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 Erudus ID
 8345f776186a4cefb3ada8438fe3c749

 Version
 1.0

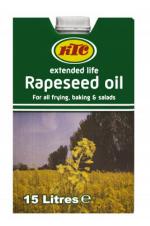
KTC Rapeseed Oil 15L Bottle in Box

Rapeseed Oil 1x

PRODUCT DESCRIPTION

Clear liquid oil suitable for culinary purposes. Produced from Non - GM rape seeds.

KTC (Edibles) Ltd
1078
Food
Oil and Vinegars
Ambient
8345f776186a4cefb3ada8438fe3c749
Legacy



Inner Component GTIN	
Outer Case GTIN	

5013635116805 5013635116805



INGREDIENTS

Ingredient Declaration Rapeseed oil, Anti-foaming agent (E 900)

ΑL	. L E	R	GΕ	Ν	S

SUPPLEMENTARY INGREDIENT INFORMATION

Product Contains:	
Celery/Celeriac	No
Cereals Containing Gluten	No
Barley	No
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	No
Gluten content <20ppm	Yes
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	No
Molluscs	No
Palm Oil	No
Hydrogenated Vegetable Oil/Fat	No

Mustard	No
Nuts (Tree)	No
Almond nuts	No
Brazil nuts	No
Cashew nuts	No
Hazelnuts	No
Macadamia (Queensland) nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Peanuts	No
Sesame Seeds	No
Soybeans	No
Sulphur Dioxide and Sulphites	No
Alcoholic Strength %Vol (ABV)	0 % Vol



GM Protein/DNA

No

ADDITIVES	Product Contains: Artificial Antioxidants	No	Artificial Flavourings	No
	Artificial Colours	No	Artificial Preservatives	No
	Artificial Flavour Enhancers	No	Artificial Sweeteners	No
DIET SUITABILITY	Suitable for Coeliacs	Yes	Halal Diet	Suitable for
SOTTABLETT	Kosher Diet	Suitable for	Vegetarian Diet	Suitable for
	Vegan Diet	Suitable for		

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 899kcal / 3696kj

		
Nutrient	per 100g/ml	RI per 100g/ml
Energy (kJ)	3696 kJ	44%
Energy (kcal)	899 kcal	45%
Fat	99.9 g	143%
of which Saturates	6.6 g	33%
of which Mono-unsaturates	57 g	
of which Polyunsaturates	32 g	
Carbohydrate	0 g	0%
of which Sugars	0 g	0%
of which Polyols	0 g	
of which Starch	0 g	
Fibre	0 g	
Protein	0 g	0%
Salt	0 g	0%
Sodium	0 mg	

VITAMINS AND

М	INE	RAL	. S

per 100g/ml	RI per 100g/ml
0 µg	0%
0 mg	0%
0 µg	0%
0 mg	0%
0 mg	0%
0 mg	0%
	0 µg 0 mg 0 µg 0 mg 0 mg 0 mg

SUPPLEMENTARY NUTRITIONAL INFORMATION

Cholesterol per 100 g/ml (UK/FR)	0 g	
Trans Fats per 100 g/ml	0.7 g	
Fat Percentage in Dry Matter per 100	0 %	
g/ml		
Non Milk Extrinsic Sugars per 100 g/ml	0 g	

HANDLING & STORAGE INFORMATION	Directions For Use None						
	Storage Instructions						
	Store in a cool, dry place, away fr	om direct	sunlight and strong or	dours.			
	Shelf Life from Time of Production	on	540 Days				
ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES	CERTIFICATION BODY						
	Other Accreditation						
	N/A						
ORIGIN	Product Country of Origin/Place Provenance	of Uni	ted Kingdom				
	Additional Origin Details						
	Rapeseed oil : UK Antifoaming ag	ent (E900)) - Netherlands *On ve	ry rare occasions the	seeds ma	y come fro	m: France. Germany
	Hungary, Bulgaria, Romania, Slov			-			-
	Uruguay.						
PRODUCT CHARACTERISTICS	Standards Testing						
	Do you undertake trend analysis	of	No	Is shelf life testing	undertak	en?	No
	microbiological results?						
	Analytical Standards						
	Test Description						
	icst .	Descriptio	on	Frequency	Target	Range	Sample (g or ml)
			on Acids % as oleic acid	Frequency Every Batch	Target <10	Range 0 to 0.1	Sample (g or ml) 100
	Acidity (%)			Every Batch	<10	0 to 0.1	100
CONFIGURATION	Acidity (%) Moisture (%)			Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
CONFIGURATION	Acidity (%) Moisture (%) Peroxide Value (PV)	Free Fatty		Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
CONFIGURATION	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
CONFIGURATION	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration Total Quantity of Inner Compone	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration Total Quantity of Inner Compone Outer Case	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
PRODUCT	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration Total Quantity of Inner Compose Outer Case Is the Outer Case Splittable?	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
PRODUCT	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration Total Quantity of Inner Componer Outer Case Is the Outer Case Splittable? Inner Component	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
PRODUCT	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration Total Quantity of Inner Componer Outer Case Is the Outer Case Splittable? Inner Component Variable Weight Consumer Item	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
PRODUCT	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration Total Quantity of Inner Compone Outer Case Is the Outer Case Splittable? Inner Component Variable Weight Consumer Item Weight/Volume	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
PRODUCT	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration Total Quantity of Inner Componer Outer Case Is the Outer Case Splittable? Inner Component Variable Weight Consumer Item Weight/Volume 15 Litres	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
PRODUCT	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration Total Quantity of Inner Componen Outer Case Is the Outer Case Splittable? Inner Component Variable Weight Consumer Item Weight/Volume 15 Litres Outer Case	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
PRODUCT WEIGHTS PRODUCT	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration Total Quantity of Inner Compone Outer Case Is the Outer Case Splittable? Inner Component Variable Weight Consumer Item Weight/Volume 15 Litres Outer Case Outer Case Outer Case Gross Weight	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
PRODUCT WEIGHTS PRODUCT	Acidity (%) Moisture (%) Peroxide Value (PV) Case Configuration Total Quantity of Inner Componer Outer Case Is the Outer Case Splittable? Inner Component Variable Weight Consumer Item Weight/Volume 15 Litres Outer Case Outer Case Gross Weight Outer Case Net Weight	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
PRODUCT WEIGHTS PRODUCT	Acidity (%)Moisture (%)Peroxide Value (PV)Case ConfigurationTotal Quantity of Inner ComponerOuter CaseIs the Outer Case Splittable?Inner ComponentVariable Weight Consumer ItemWeight/Volume15 LitresOuter CaseOuter Case Gross WeightOuter Case Net WeightInner Component	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
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PRODUCT WEIGHTS PRODUCT	Acidity (%)Moisture (%)Peroxide Value (PV)Case ConfigurationTotal Quantity of Inner ComponerOuter CaseIs the Outer Case Splittable?Inner ComponentVariable Weight Consumer ItemWeight/Volume15 LitresOuter CaseOuter Case Gross WeightOuter Case Net WeightInner ComponentInner ComponentInner Component DepthInner Component WidthInner Component Height	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100
CONFIGURATION PRODUCT WEIGHTS PRODUCT DIMENSIONS	Acidity (%)Moisture (%)Peroxide Value (PV)Case ConfigurationTotal Quantity of Inner ComponerOuter CaseIs the Outer Case Splittable?Inner ComponentVariable Weight Consumer ItemWeight/Volume15 LitresOuter CaseOuter Case Gross WeightOuter Case Net WeightInner ComponentInner Component DepthInner Component HeightOuter Case	Free Fatty	Acids % as oleic acid	Every Batch Every Batch Every Batch	<10 <0.1 <1	0 to 0.1 0 to 0.1	100 100

NFORMATION	Quantity of C	ases Per Pallet Layer	20 Cas	es	Pallet Height		1.2	2 MTR
	Quantity of L	ayers Per Pallet	3 Laye	rs	Pallet Gross Weig	;ht	86	5 kg
	Quantity of C	ases Per Pallet	60 Cas	es				
ACKAGING	Inner Compo	nent Packaging						
	Туре	Materials		Weight	Recycled Plastic %	Recyclable	Returnable	Composite
	Bottle	Plastic		264 g	- %			
	Bottle	Paper/Cardboard		437 g	- %			
	Outer Case Po	ackaging						
	Туре	Materials		Weight	Recycled Plastic %	Recyclable	Returnable	Composit
	Paper/Polyeth	hylene Paper/Cardboard		360 g	- %			
	Transport Pa	ckaging						
	Туре	Materials		Weight	Recycled Plastic %	Recyclable	Returnable	Composite
	Other	Plastic		300 g	- %		Yes	
	Other	Wood		28000 g	- %		Yes	
THER NFORMATION	Intrastat/Tari	ic Code	151499	930				
	Manufacturer	r Comments						
	None							
ONTACT	Address				Technical Contac	ct .		
NFORMATION	KTC (Edibles)				Aleksandra Rybic			
	Moorcroft Driv Moorcroft Par				Food Safety Comp a.rybicka@ktc-edi	-	r	
	Wednesbury							
	West Midland WS10 7DE	ls			<u>P: (Phone</u>) 012150	59217		
		om						
	United Kingdo	om 4 (0) 121 505 9200						
	United Kingdo <u>P: (Phone)</u> +44	4 (0) 121 505 9200			Commercial Con	tact		
	United Kingdo <u>P: (Phone)</u> +44 Complaints C	4 (0) 121 505 9200 Contact			Commercial Con	tact		
	United Kingdo <u>P: (Phone)</u> +44	4 (0) 121 505 9200 Contact m			Commercial Con Donna King Sales Admin Man			
	United Kingdo <u>P: (Phone)</u> +44 Complaints C Technical Tea Technical Tea	4 (0) 121 505 9200 Contact m			Donna King	ager		

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