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Specification for Smoked Chilli Flavoured Cold Pressed Rapeseed Oil

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Material Specification

Description:Cold Pressed Rapeseed Oil – Smoked Chilli FlavouredInci Name:Brassica Campestris Oleifera (Rapeseed) OilCas No:8002-13-9 / 90989-79-0Einecs No232-299-0 / 292-737-1

Analytical Details	Range
Appearance	Viscous liquid
Colour @ 20 deg C	Deep orange coloured, crystal clear liquid oil
Odour	Bold and spicy chilli aroma
Colour (Lovibond 5.25" cell)	<35y, 3.5r
Specific Gravity	0.912 - 0.928
Free fatty acid (as % oleic)	45 - 65
lodine value (Calc)	105 - 126
Peroxide value (MEQ O2/kg)	<10.0
Acid Value	<4.0
Flash point (deg C)	248
Smoke point (deg C)	220

Microbiological Specification				
Testing	Target	Limit		
Listeria	ND in 25g	<20 cfu/g		
Salmonella	ND in 25g	Detected		
Enterobacteriaceae	<100 cfu/g	10,000 cfu/g		
Yeasts & moulds	n/a	<1,000 cfu/g		

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Nutritional Specific	ation		Per 100ml
Energy			3000 - 3900 KJ
			800 - 920 kcal
Protein			<0.2g
Ash			<0.1g
Moisture			max 1g
Available carbohydr	ate		<5g
Total Sugars			<0.1g
Sodium			<0.1g
Dietary Fibre			<0.1g
Fat			95 - 100g
of which:	Saturates		4 - 9g
	Monounsaturates		50 - 60g
	of which:	Omega 9	50 - 65g
	Polyunsaturates		25 - 35g
	of which:	Linoleic acid Omega 6	15 - 25g
		Alpha Linoleic acid Omega 3	7 - 12g
Vitamin E			20 - 30mg/kg
Erucic acid			<5%

- There are no allergens present in Cold Pressed Rapeseed Oil, Oak & Applewood Smoked Oil or natural chilli flavouring.
- Flavoured Cold Pressed Rapeseed Oil is an ambient product and should be stored in a cool, dark place and away from direct sunlight.
- Shelf life is 18 months.
- Ingredients: 84% Hillfarm Cold Pressed Rapeseed Oil 15% Oak & Applewood Smoked Oil 1% natural chilli flavouring

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