

Material Specification

Description: Cold Pressed Rapeseed Oil - Oak & Applewood Smoked Flavoured

Inci Name: Brassica Campestris Oleifera (Rapeseed) Oil

Cas No: 8002-13-9 / 90989-79-0

Einecs No 232-299-0 / 292-737-1

Analytical Details	Range
Appearance	Viscous liquid
Colour @ 20 deg C	Gold coloured, crystal clear liquid oil
Odour	Strong smoky aroma with oak & applewood notes
Colour (Lovibond 5.25" cell)	<35y, 3.5r
Specific Gravity	0.912 - 0.928
Free fatty acid (as % oleic)	45 - 65
Iodine 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 Specification		Per 100ml
Energy		3000 - 3900 KJ 800 - 920 kcal
Protein		<0.2g
Ash		<0.1g
Moisture		max 1g
Available carbohydrate		<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 or Oak & Applewood Smoked Oil.**
- **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: 60% Hillfarm Cold Pressed Rapeseed Oil
40% Oak & Applewood Smoked Oil**