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## Material Specification

**Description:** Rapeseed Oil, Cold Pressed  
**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	Fresh nutty aroma with straw & asparagus 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

Fatty Acid Profile (Major Acids)	Acid Name	C-Chain	Range
	Palmitic	C16:0	3.0 - 8.0
	Palmitoleic	C16:1	<1.0
	Stearic	C18:0	<3.0
	Oleic	C18:1	45.0 - 65.0
	Linoleic	C18:2	16.0 - 32.0
	Linolenic	C18:3	6.0 - 12.0
	Icosanoic	C20:0	<3.0
	Icosenoic	C20:0	<5.0
	Decosanoic	C22:0	<1.0
Others	C22:0	<2.0	

Typical Saturation Levels %	Range
Monounsaturated fatty acids (Omega 9)	50 – 60g
Saturated fatty acids	4 – 9g
Omega 6 EFA	15 – 25g
Omega 3 EFA	7 – 12g
Trans-fatty acids	0

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

Nutritional Specification		Per 100ml
Energy		3000 - 3900 KJ 800 - 920 kcal
Protein		<0.1g
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		150 - 280mg/kg
Erucic acid		<5%

- **There are no allergens present in Cold Pressed Rapeseed Oil.**
- **Cold Pressed Rapeseed Oil is an ambient product and should be stored in a cool, dark place and away from direct sunlight.**
- **Contains no additives, preservatives, flavourings or colourants.**
- **Has not been processed, heat treated or chemically extracted.**
- **Shelf life is 2 years in glass bottles and 18 months in plastic containers (including IBCs)**

Issue Date: 21/10/2022	Authorised By: Elizabeth Fox
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