

FRYING OIL

TECHNICAL DATA SHEET

Designation: Deep-frying oil

Product identification: Frying and deep-frying oil

Ingredients:

Non-hydrogenated vegetable oils,
antioxidants, E306, E330 and E900

Net contents:

10 litres, 20 litres and 25 litres

Shelf life:

2 years

FICHE TECHNIQUE

Désignation: Huile de friture

Identification du produit: Huile de rôtissage et de friture

Ingrédients:

Huiles végétales non durcies,
antioxydants, E306, E330 et E900

Contenu net:

10 litres, 20 litres et 25 litres

Durée de conservation:

2 années

100 ml (92 g) deep-frying oil contains on average

Nutritional values	Per 100 ml
Energy	3404 kJ/828 kcal
Proteins	0 g
Carbohydrates	0 g
of which sugar	0 g
Fat	92 g
of which saturated fatty acids	18,4 g
of which monounsaturated fatty acids	34,6 g
of which polyunsaturated fatty acids	39,0 g
Linolenic acids	< 2 g
Trans fatty acids	< 1 g
Dietary fibres	0 g
Sodium	0 g

Chemical and physical properties

Soap:	max 5 ppm
Peroxides:	max 2 meq/kg (at time of filling)
Moisture:	max 0,2%
Free fatty acids:	max 0,2%
Flavour:	neutral
Colour (Lovibond):	max 2 R

Storage conditions

Dry and cool storage

Contains no allergens according RL2003/89/EG and LeDa register.

100 ml (92g) d'huile de friture contiennent en moyenne

Valeurs nutritives	de 100 ml
Valeur énergétique	3404 kJ/828 kcal
Protéines	0 g
Hydrates de carbone	0 g
dont sucre	0 g
Lipides	92 g
dont acides gras saturés	18,4 g
dont monoacides gras insaturés	34,6 g
dont polyacides gras insaturés	39,0 g
Acides linoléiques	< 2 g
Acides trans gras	< 1 g
Fibres alimentaires	0 g
Sodium	0 g

Propriétés chimiques et physiques

Savon:	max 5 ppm
Peroxyde:	max 2 meq/kg (au moment du remplissage)
Humidité:	max 0,2%
Acides gras libres:	max 0,2%
Goût:	neutre
Colorant (Lovibond):	max 2 R

Conditions de stockage

Endroit sec et frais

Ne contient pas d'allergènes selon RL2003/89/EG et LeDa liste.

NOTE:

This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.