		<b>QMD Raw Material Specification</b> <b>Fully Refined Rapeseed Oil</b>	
Datum letzte Dok.änderung: 24.07.2019		Änderungsstand: 26	Seite 1 von 3
Prozessowner:	Freigabe (Datum + Unterschrift):	Freigabe QM (Datum + Unterschrift):	

1. General Information	
<b>Manufacturer</b>	<b>Power Oil Rostock GmbH</b>
Address	Am Düngemittelkai 5 18147 Rostock
Tel.:	+49 (0) 381 208709 0
Fax:	+49 (0) 381 208709 51
E-Mail:	power-oil@getreide-ag.de
Internet:	www.power-oil.de

2. General	
Productdescription	Fully refined Rapeseed oil
Ingredients	Rapeseed oil
Processdescription	Vegetable oil from healthy rapeseed by pressing and extraction, refined (degummed, bleached and deodorised)
Order number	<input checked="" type="checkbox"/> 110171 Bulk <input checked="" type="checkbox"/> 110172 IBC 1000 l <input checked="" type="checkbox"/> 210172 IBC 1000 l (P) <input checked="" type="checkbox"/> 210176 IBC 600 l (P) <input checked="" type="checkbox"/> 110176 IBC 600 l <input type="checkbox"/> 110178 IBC 800 l <input type="checkbox"/> 110178 IBC 800 l (P) <input checked="" type="checkbox"/> 110173 Kanister 10 l <input checked="" type="checkbox"/> 110182 BiB 10 l <input type="checkbox"/> 1101... K-Flasche 2 l <input checked="" type="checkbox"/> 110220 PET 10 l

3. Organoleptic and visual Data	
Colour/appearance	Clear, brilliant and light yellow liquid, free from sediments and foreign matters
Smell	Characteristic, free from foreign or rancid odour
Taste	Mild, clean, specific; no bitter taste
Texture	Oily, viscous, not aqueous

4. Physical Data	
Density (20 °C)	0,91 – 0,92 g/ml
Refr. Index (nD 40 °C)	1,465 – 1,469
Viscosity (20 °C/40 °C)	~ 68 mPas/~ 31 mPas
Smokepoint	~ 220 °C
Flashpoint	~ 270 °C

**5. Analytical Data**


Parameter	Limit	Unit	Method	
Free fatty acid	< 0,1	%	DGF - C - V2	
Peroxide number (at loading)	< 1,0	meq O <sub>2</sub> /kg	DGF C-VI 6a	
Moisture	< 0,1	%	Karl Fischer DIN EN ISO 12937	
Colour, Lovibond 5,25“	< 1,5	red	DGF-C-IV-4b	
Iodine number	105 – 126	g J <sub>2</sub> /100g	DGF-C-V-11	
Taste	min 4		DGF-C-II-1	
Erucic acid	< 2	%	DGF – C – VI – 10 a	
Trans fatty acids	< 1,0	%	DGF – C – VI – 10 a	
<b>Fatty acid composition</b>				
Myristic acid	C 14:0	0 – 0,2	%	DGF – C – VI – 10 a
Palmitic acid	C 16:0	2,5 – 7,0	%	DGF – C – VI – 10 a
Stearic acid	C 18:0	0,8 – 3,0	%	DGF – C – VI – 10 a
Oleic acid	C 18:1	51,0 – 70,0	%	DGF – C – VI – 10 a
Linolic acid	C 18:2	15,0 – 30,0	%	DGF – C – VI – 10 a
Linolenic acid	C 18:3	5,0 – 14,0	%	DGF – C – VI – 10 a
Arachidic acid	C 20:0	0,2 – 1,2	%	DGF – C – VI – 10 a
Icosenic acid	C 20:1	0,1 – 4,3	%	DGF – C – VI – 10 a
Behenic acid	C 22:0	0 – 0,6	%	DGF – C – VI – 10 a
Erucic acid	C 22:1	0 – 2,0	%	DGF – C – VI – 10 a
Lignoceric acid	C 24:0	0 – 0,3	%	DGF – C – VI – 10 a

Rapeseed oil is a natural product. Values could deviate. Lit. www.dgfett.de

**6. Nutritional value per 100 g**

Ingredient	Value
Energy value	899,0 kcal
Energy value	3697,0 kJ
Protein	0,0 g
Carbohydrates	0,0 g
Sugar	0,0 g
Fat	99,9 g
Saturated fatty acids (SAFA)	7,0 g
Mono unsaturated fatty acids (MUFA)	65,0 g
Poly unsaturated fatty acids (PUFA)	27,0 g
Vitamin E	0,033 g
Sodium	0 g
Salt	0 g

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<b>7. Mikrobiological Standards</b>	
Total Plate Count	< 100 [CFU/g]
Yeasts	< 10 [CFU/g]
Moulds	< 10 [CFU/g]
Enterobacteriaceae	< 10 [CFU/g]
Salmonella	n.d. / 25 g
E-coli	n.d. / g

<b>8. more product information</b>	
<b>Shelf life</b>	<b>max. 12 month at proper storage</b>
<b>Remaining term at delivery</b>	<b>min. 9 month at proper storage</b>
<b>Storage conditions</b>	<b>at ambient constant temperature, recommendation &lt; 30 °C dark storage at low oxygen disposure to avoid oxidation</b>
	<b>Storage and transport only in dedicated tanks, stainless steel containers/tanks („For foodstuff only“)</b>
<b>Designated use</b>	<b>edible oil, heatable til 200 °C</b>
<b>Law-conformity</b>	<b>The goods and the used packaging materials comply with the food regulations of the Federal Republic of Germany and the European Union.</b>