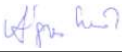



| Product Specification – Bottled vegetable oil | | | | |
|---|---|----------------|---------------|-----------------------|
| Name of the product: | BUNGE PRO U2 Refined rapeseed oil | | | |
| Legal name: | Vegetable oil / Refined rapeseed oil | | | |
| Product description : | Physically refined rapeseed oil obtained from rapeseed made by pressing and extraction. The oil is degummed, bleached and deodorized. | | | |
| Net weight/volume: | 916 g/1 litre | | | |
| Producer name & address: | BUNGE ZRt Martfű plant , 5435 Martfű, Szolnoki út 201., Hungary | | | |
| Ingredients : | 100% rapeseed oil | | | |
| Sensory characteristics | | | | |
| Appearance, colour | liquid, light yellow, clear & transparent at 20°C | | | |
| Taste | neutral or slight rapeseed taste, free from any foreign taste | | | |
| Smell | neutral or slight rapeseed smell, free from any foreign smell | | | |
| Chemical and physical properties | | | | |
| Characteristics | Unit | Typical values | Limit values | Method |
| Free Fatty Acids (FFA) | % | 0,06 | max. 0,1 | ISO 660 |
| Moisture | % | 0,02 | max. 0,05 | ISO 8534 |
| Insoluble impurities | % | <0,01 | max. 0,03 | ISO 663 |
| Phosphorus content | ppm | 3 | max. 5 | ISO 10540-1 |
| Soap content | ppm | 3 | max. 5 | Wolff MTLB 007 |
| Peroxide value (at bottling) | meq. O ₂ /1 kg | 0,5 | max. 1,0 | ISO 3960 |
| Lovibond colour (5 1/4" cell) | Lovibond unit | 1,0 R / 10 Y | 1,5 R / 15 Y | ISO 27608 |
| Iodine Value | g I ₂ /100 g oil | 111 | 105-126 | ISO 3961 or ISO 14111 |
| Erucic acid (C22:1) | % | 0,5 | max. 1,4 | ISO 12966 Part 1-4 |
| Trans fatty acids | % | 0,9 | max. 1,5 | ISO 12966 Part 1-4 |
| Chlorophyll | mg/kg | <0,02 | max. 0,03 | AOCS Ca 12-55 |
| Density at 20 °C | g/cm ³ | 0,916 | 0,914 - 0,920 | ISO 6883 |
| Fatty acid profile | | | | |
| C14:0 myristic | % | 0,1 | <0,2 | ISO 12966 Part 1-4 |
| C16:0 palmitic | % | 4,5 | 3,0 - 6,5 | ISO 12966 Part 1-4 |
| C16:1 palmitoleic | % | 0,2 | <0,6 | ISO 12966 Part 1-4 |
| C18:0 stearic | % | 1,6 | 1,0 - 2,5 | ISO 12966 Part 1-4 |
| C18:1 oleic | % | 63,7 | 55,0 - 70,0 | ISO 12966 Part 1-4 |
| C18:2 linoleic | % | 19,1 | 15,0 - 26,0 | ISO 12966 Part 1-4 |
| C18:3 linolenic | % | 8,2 | 6,5 - 9,0 | ISO 12966 Part 1-4 |
| C20:0 arachidic | % | 0,6 | <1,0 | ISO 12966 Part 1-4 |
| C20:1 gadoleic | % | 1,3 | 0,6 - 1,5 | ISO 12966 Part 1-4 |
| C22:0 behenic | % | 0,2 | <0,6 | ISO 12966 Part 1-4 |
| C22:1 erucic | % | 0,5 | 0,1 - 1,4 | ISO 12966 Part 1-4 |
| C24:0 lignoceric | % | 0,0 | <0,4 | ISO 12966 Part 1-4 |
| Microbiological values | | | | |
| Salmonella | CFU/25 g | 0 | 0 | ISO 6579 |
| E.coli | CFU/g | 0 | 0 | ISO 16649-2 |
| Aerobic plate count | CFU/g | 0 | 100 | ISO 4833 |
| Yeast and Mould | CFU/g | 0 | 10 | ISO 21527-2 |
| Enterobacteriaceae | CFU/g | 0 | 10 | ISO 21528-2 |
| Staphylococcus Aureus | CFU/g | <10 | 10 | ISO 6888-1 |
| Bacillus Cereus | CFU/g | <10 | 10 | ISO 7932 |

| Contaminants, undesirable substances | | | | |
|--|---|---|--|---|
| Characteristics | Unit | Typical values | Limit values | Method |
| Benzo(a)pyrene (ppb) | ug/kg | <1 | max. 2 | ISO 15302 |
| sum. PAH (4) | ug/kg | | max. 10 | HPLC |
| Dioxins (PCDD+PCDF) | pg/g | | max. 0,75 | HRGCMS/HRMS / external lab. |
| Sum of dioxins and dl PCBs | pg/g | | max. 1,25 | HRGCMS/HRMS / external lab. |
| Sum of non-dl PCBs (ICES-6) | ng/g | | max. 40 | HRGCMS/HRMS / external lab. |
| Copper (Cu) | mg/kg | <0,02 | max. 0,1 | atomic absorption/external lab. |
| Iron (Fe) | mg/kg | 0,1 | max. 0,5 | atomic absorption/external lab. |
| Lead (Pb) | mg/kg | <0,05 | max. 0,1 | atomic absorption/external lab. |
| Cadmium (Cd) | mg/kg | <0,02 | max. 0,02 | atomic absorption/external lab. |
| Mercury (Hg) | mg/kg | <0,01 | max. 0,02 | atomic absorption/external lab. |
| Arsenic (As) | mg/kg | <0,02 | max. 0,05 | atomic absorption/external lab. |
| Glycidyl Esters | mg/kg | < 1 | 1,0 | 3 in 1 method, AOCS Cd29b-13 |
| Micotoxins and pesticide residues limit according to valid EU Reg. | | | | |
| GMO statement: | The product is not the subject to GM labelling requirements as laid down in Reg 1829/2003 and 1830/2003 (EC). | | | |
| Origin: | Hungary | | | |
| Allergens (1169/2011/EU Reg, Annex II.): | | | Present or cross contact Yes / No | |
| Peanuts and products thereof | | | No | |
| Crustaceans and products thereof | | | No | |
| Fish and products thereof | | | No | |
| Eggs and products thereof | | | No | |
| Nuts and products thereof (Walnuts, Brazil nuts, cashew nuts, pecan, hazelnuts, pistachio, almonds, pine nuts and macadamia nuts) | | | No | |
| Milk and products thereof | | | No | |
| Soybean and products thereof | | | No | |
| Cereals containing gluten and products thereof (Wheat, rye, barley, oats, spelt, kamut or their hybridised strains) | | | No | |
| Sulphur dioxide and Sulphites (> 10 mg/kg) | | | No | |
| Celery and products thereof | | | No | |
| Sesame and products thereof | | | No | |
| Mustard and products thereof | | | No | |
| Lupin and products thereof | | | No | |
| Molluscs and products thereof | | | No | |
| Nutritional data | | | | |
| Typical | unit | 100 g | 1 portion (10g) | |
| Energy value | kJ (kcal) | 3700 (900) | 370 (90) | |
| Fat | g | 100 | 10 | |
| of wich | | | | |
| - saturates | g | 7 | 0,7 | |
| - mono-unsaturates | g | 66 | 6,6 | |
| - poly-unsaturates | g | 27 | 2,7 | |
| Carbohydrate | g | 0 | 0 | |
| of wich | | | | |
| - sugars | g | 0 | 0 | |
| Fibre | g | 0 | 0 | |
| Protein | g | 0 | 0 | |
| Salt | g | 0 | 0 | |
| VitaminE (α-tocopherol equivalent) | mg | 25 | 2,5 | |
| Packaging information | | | | |
| Primary packaging | PET bottle | | | |
| Secondary packaging: | corrugated box | | | |
| Storage & transport requirem. | Protect from direct sunlight, store at room temperature. | | | |
| Shelf life | Shelf life is 12 months. | | | |
| Traceability data | See expiry date on the neck of the bottle. | | | |
| Legal aspects | This product complies with existing and relevant Hungarian and EU legislation. | | | |
| Application | vegetable oil ideal for frying, cooking and salad-dressing | | | |
| Issued by : | Ágnes Szemők |  | QA manager |  |