

	TECHNICAL SPECIFICATIONS	REVIEW: 09
	RBD Long Life deep-frying oil	DATE: 3/2019 Page 1 of 1

DESCRIPTION

A liquid oil suitable for frying and deep-frying. There is no need to label as genetically modified according to Reg. (EC) No 1829/2003 & 1830/2003 and their amendments.

INGREDIENTS

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

100 ml (92 grams) contains on average

Nutritional values	Per 100 ml (92 grams)
Energy	3404 kJ/828 kcal
Proteins	0 g
Carbohydrates	0 g
of which sugar	0 g
Fat	92 g
of which	
saturated fats	11,6 g
monounsaturated fats	25,8 g
polyunsaturated fats	54,6 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