

		Verfahrensanweisung Product specification Fully refined rapeseed oil	
Rev. 1 vom 17.07.2024 14:48	Owner: Standort POR: GF_Handel, GF_Prod & Tec	Freigabe: Henry Kämpf (17.07.2024)	Seite 1 von 3

1. General Information

Manufacturer	Power Oil Rostock GmbH
Address	Am Düngemittelkai 5 18147 Rostock
Tel.:	+49 (0) 381 208709 0
Fax:	+49 (0) 381 208709 51
E-Mail:	info@power-oil.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	<table border="0"> <tr> <td>☒ 110171 Bulk</td><td>☒ 110172 IBC 1000 l</td></tr> <tr> <td>☒ 210172 IBC 1000 l (P)</td><td>☒ 210176 IBC 600 l (P)</td></tr> <tr> <td>☒ 110176 IBC 600 l</td><td>☒ 110178 IBC 800 l</td></tr> <tr> <td>☒ 210178 IBC 800 l (P)</td><td>☒ 110173 canister 10 l</td></tr> <tr> <td>☒ 110182 BiB 10 l</td><td>☒ 110224 K-bottle 2 l</td></tr> <tr> <td>☒ 110220 PET 10 l</td><td></td></tr> </table>	☒ 110171 Bulk	☒ 110172 IBC 1000 l	☒ 210172 IBC 1000 l (P)	☒ 210176 IBC 600 l (P)	☒ 110176 IBC 600 l	☒ 110178 IBC 800 l	☒ 210178 IBC 800 l (P)	☒ 110173 canister 10 l	☒ 110182 BiB 10 l	☒ 110224 K-bottle 2 l	☒ 110220 PET 10 l	
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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

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5. Analytical Data				
Parameter		Limit	Unit	Method
Free fatty acid		< 0,1	%	DGF - C – V2
Peroxide number (at loading)		< 1,0	meq O ₂ /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 ₂ /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
Fatty acid composition				
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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7. Mikrobiological Standards	
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

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