

Product Specification

RD Rapeseed Oil

Description: This oil is produced by the refining, bleaching and deodorisation of the crude

oil obtained from rape seeds (Brassica species).

Appearance: Clear and bright pale yellow liquid.

Odour: Bland or faint typical, free from rancid or foreign odours.

Flavour: Bland or faint typical, free from rancid or foreign flavours.

Specification

Free Fatty Acid Content (%) 0.1 maximum

Peroxide Value (meg/kg) 1 maximum

Iodine Value 105 – 125

Colour (Lovibond 5¼") 2.0 red maximum

Typical Values

Fatty Acid Composition (%):

Palmitic Acid (C16:0)	2.5 - 7
Stearic Acid (C18:0)	0.8 - 3
Oleic Acid (C18:1)	51 – 70
Linoleic Acid (C18:2)	15 – 30
Linolenic Acid (C18:3)	5 – 14
Erucic Acid (C22:1)	2 maximum

 Saponification Value
 168 - 192

 Refractive Index (20°C)
 1.465 - 1.476

 Relative Density (20°C)
 0.914 - 0.920

 Moisture (%)
 0.1 maximum

Smoke Point (°C) 200 minimum Flash Point (°C) 300 minimum

Nutritional Values (typical figures per 100g):

Energy	3700 kJ / 900 kcal
Fat	100g
of which saturates	6.6g
monounsaturates	59.3g
polyunsaturates	29.3g
Carbohydrate	0g
of which sugars	0g
Protein	0g
Salt	0g



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Allergens

The oil does not contain any of the allergens required to be declared under current EU legislation, namely:

Cereals containing gluten, Crustaceans, Molluscs, Eggs, Fish, Peanuts, Nuts, Soyabeans, Milk, Celery, Mustard, Sesame, Lupin, Sulphur Dioxide.

Dietary Status

The product is suitable for:

Vegetarians	Yes
Vegans	Yes
Kosher	Yes
Halal	Yes

Genetic Modification

The oil does not contain, and is not obtained from, genetically modified organisms.

Packaging Data

Packed in various packaging formats, based on customer requirements (including IBCs, 190kg Drums, 25 litres, 20 litres and 5 litre containers)

Storage Information

Stable at normal climatic temperatures, for best results store in upright containers, in cool dark ambient conditions, with closure firmly intact, away from strong odours.

Shelf Life

12 months from date of receipt at Multifry

Label Data

All labels are set out to a customer specific format.

Country of Origin

Mainly UK, Europe, Eastern Europe, Denmark and Australia.

Country of Manufacture

UK