



Retail | Food Service | Bulk | Private Label

Processors & Packers
of Vegetable, Olive
& Blended Oils

www.cataniaoils.com | oils@cataniaoils.com

CSC-703

Material Specification Data

AVOCADO OIL, RBWD

Property

Appearance @ 20°C
Free Fatty Acids (% oleic)
Peroxide Value
Iodine Value
Refractive Index @ 20°C
Saponification Value
Unsaponifiable Matter
Density @ 20°C
Acid Value

Typical Analysis

Clear, light yellow liquid
0.1% Max
5.0 mEq/kg Max*
65 - 95 cg/g
1.462-1.476
170 – 198 mg KOH/gr
2.0% Max
0.908 -0.923 gr/cm³
1.0 Max

Method

Visual
AOCS Ca 5a-40
AOCS Cd 8b-90
AOCS Cd 1d-92
AOCS Standard Methods
AOCS Cd 3-25

AOCS Standard Methods
AOCS Standard Methods

*Maximum result at packaging as an oil's peroxide value can increase. This increase does not denote the oil is rancid.

Typical Fatty Acid Profile (%) AOCS Ce 1e-91

C16:0 Palmitic Acid 5.0 – 25.0
C16:1 Palmitoleic Acid 1.0 – 12.0
C18:0 Stearic Acid 3.0 Max
C18:1 Oleic Acid 50.0 – 74.0
C18:2 Linoleic Acid 6.0 – 20.0
C18:3 Linolenic Acid 3.0 Max

Nutritional Information			
	Per 100 gm	Per 14 gm(1Tbsp.)	% DV* per 14 gm (1 Tbsp.)
Calories	900	120	--
Calories from Fat	900	120	--
Fat Grams	100	14	18
Saturated (g)	11.6	1.5	10
Trans Fat (g)	0	0	--
Monounsaturated Fat(g)	70.6	10	--
Polyunsaturated Fat (g)	13.5	2	--
Cholesterol (mg)	0	0	0
Sodium (mg)	0	0	0
Total Carbohydrate (g)	0	0	0
Dietary Fiber (g)	0	0	0
Total Sugars (g)	0	0	0
Added Sugars (g)	0	0	0
Protein (g)	0	0	0

Product Name: Avocado Oil, RBWD

Revision Number: 10

Specification Number: CSC-703

Reason for Revision: Updated fruits' COO to remove Mexico

Date: 1/17/2024

Reviser: Adela Chovancova

Date of Approval: 1/17/2024

Approved By: Gwen Farley, Director of QA

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Vitamin D (mcg)	0	0	0
Calcium (mg)	0	0	0
Iron (mg)	0	0	0
Potassium (mg)	0	0	0
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

Ingredients Statement: Avocado Oil

Country of Origin:

Ripe fruit is harvested from Spain, New Zealand, Israel, South Africa, Chile, Kenya, Tanzania, Peru Guatemala. The final product is manufactured in Italy and Spain.

Applications:

Cosmetic industry as a major base for skin and body care products, such as bath lotions, skin moisturizers, creams and soaps. Also used in food industry as an oil for marinades and salad dressings.

Claims: Kosher Pareve Halal certified

Process Flow:

Mechanically expressed from the fruit pulp of the ripe Avocado pear (Persea Americana, resp. Persea Gratissima). The oil is then refined, bleached, deodorized, and winterized.

Status of Ingredient Statement:

Avocado Oil is considered suitable for Vegan diets, Lactose Free, Gluten Free, Glutamate Free, BSE Free.

Packaging & Availability:

Contact your Sales Representative about packaging options and product availability.

Storage & Shelf Life:

Store at 65° - 75° F in a dry and odor-free environment. The shelf-life is 2 years from date of manufacture in unopened containers.

Food Grade Statement:

Avocado Oil is Generally Recognized as Safe (GRAS) as per 21CFR 182.1; it is manufactured to Good Manufacturing Practices and is safe for its intended use in foods.

Regulatory Information:

Avocado Oil is Proposition 65 compliant, meets CONEG requirements, registered and compliant with Public Health & Safety.

CAS #: 8024-32-6

EC #: 232-428-0

INCI Name: Persea Gratissima (Avocado) Oil

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FDA Bioterrorism Preparedness and Response Act of 2002 and FDA FSMA of 2011 Registration #-----
3438

Foreign Material Contamination:

Heavy Metals – When previously tested, no reportable levels of heavy metals have been found. These include but are not limited to Lead, Cadmium, Mercury, and Arsenic.

Pesticide Residues: No detected levels of pesticide residuals in routine testing.

Other contaminants: There is no known content of contamination of potentially hazardous components in this oil. These components include but are not limited to BPA, melamine, ethylene oxide, zearalenone, and organic solvents.

NonGMO Statement:

Avocado Oil is a nonGMO product; it does not contain any ingredients, additives, or processing aids derived from commodities that have commercially grown GMO varieties in the supply chain.

Microbiological Statement:

Catania-Spagna vegetable oils have low moisture content (typically < 0.05%), have been processed at elevated temperatures, and lack nutrients essential to support growth of most microorganisms.

Organisms considered food-borne pathogens or of concern from a quality standpoint are not able to proliferate in oil. Catania packages oil in a closed and sealed system offering little opportunity for contamination from extraneous materials that might harbor pathogens and viral particles.

Sewer Sludge and Irradiation:

Catania-Spagna oil products are not exposed to, nor cultivated in, sewage sludge during production and subsequent processing. The oil is not exposed to any irradiation.

Lot Number Explanation:

As part of our traceability program, Catania assigns each product a lot code number issued sequentially at time of receipt or blending. Effective 3/1/13, our new ERP system automatically assigns a seven (7) digit numeric lot number to the product. [Example: Lot # 1000118]

Date Code Information:

Our date codes are read the Month/Day/Year unless otherwise specified by Customer.

Allergen Information:

Catania-Spagna's refined, bleached, and deodorized (RBD) oils do not contain any proteinaceous material and, therefore, are not considered allergenic. The high temperature and filtration used in the RBD process effectively removes any proteins, the potentially allergenic material from the oil.

Furthermore, refined oils do not require allergen labeling under the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA). This includes our refined soybean, refined peanut, and refined sesame oils. None of our oils contain eggs, milk, wheat, fish, or crustacean fish.

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Allergen Cross-Contamination Prevention:

Catania-Spagna has three products, which the FDA considers major food allergens, in our facility. Macadamia Nut Oil is NOT run through any of the production lines and is only sold prepackaged in drums.

Soy Lecithin, a food additive, is stored in a secured area next to the laboratory, away from production areas. It is added using disposable utensils into one-way bins only.

Toasted Sesame Oil contains sesame, which is considered a major food allergen in the USA, Canada, and Europe. Catania receives this product pre-packaged. We do not run this oil on any production line; nor do we allow it for rework.

Thus, potential allergenic materials are produced using designated storage and processing; the risk of contamination is extremely low. Oils containing allergenic material are never allowed for rework. Flush oils containing allergens are disposed of as Inedible oil. All containers containing allergens are segregated and labeled accordingly.

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