



Canola Oil (Fry)

Version 1

Revision Date: 4/20/16
QUA-SPC-005

PRODUCT SPECIFICATION

Product Information	
Product Name:	Canola Oil (Fry)
Product Description:	Refined, Bleached & Deodorized Canola Oil
Ingredient statement:	Canola Oil, TBHQ and citric acid added to help preserve freshness, Dimethylpolysiloxane, an anti-foam agent added
Certifications:	Kosher Pareve
Country of Origin:	United States, Canada
GMO Statement:	Produced with canola seeds that have been genetically modified
Code Dating:	Letter followed by production date in MM/DD/YYYY Format. Example: A4/20/2016

Physical Standards	
Clarity:	Clear & Brilliant
Taste:	Clean, neutral
Texture:	Liquid

Packaging and Storage Conditions	
Storage:	Ambient Conditions
Shelf Life:	1 year

Physical Standards	
Red Color	1.80 max
Free Fatty Acid	.05 max
Flavor	8.0 min
Peroxide Value (Truck)	.50 max
Peroxide Value (Rail)	1.0 max
Filterable Impurities	8.0 min
OSI	7.0 Hrs. Min @ 110C
Moisture %	0.5 max
Cold Test	5.5 Hrs. min @ 32F
Chlorophyll (PPB)	100.0 max
Iodine Value	106 - 120

Nutrition Information		
	Per Serving (14g)	Per 100g
Calories	120	900
Fat Total	14 Grams	100 Grams
Moisture	0	0
Protein	0	0
Ash	0	0
Available Carbohydrates	0	0
Complex	0	0
Sugar	0	0
Calcium	0	0
Iron	0	0
Sodium	0	0
Potassium	0	0
Vitamin A	0	0
Vitamin C	0	0

Fatty Acid Composition	
Trans Fatty Acids	< 1.5%
Saturates	7%
Cis-MONOUNSATURATES	64%
Cis-POLYUNSATURATES	27.5%
C16:0	0.1 – 0.6
C18:0	0 – 0.3
C18:1	0 – 0.3
C18:2	1.0 – 2.5
C18:3	52 – 70



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Microbiological Statement:

This statement addresses the potential presence of microbes in edible oils and fats that have been refined, bleached and deodorized (RBD). RBD processing steps are sufficient to kill and eliminate microorganisms that may be present in crude unrefined oil and the resulting finished product is a poor medium for growth.

Temperature is one of the most important factors in the survival and growth of microorganisms and the thermal processing of food is a common and effective method of microbial destruction. During deodorization of refined oils and fats, the oil is heated to temperatures as high as 500°F under vacuum while being sparged with steam. The high temperature used in this processing step will destroy microorganisms that might be present in unrefined oils. This process also effectively removes residual water from the refined oil or fat, resulting in moisture levels as low as 0.05% or less, which will not support microbial growth.

Microbial contamination and growth in finished RBD edible oils and fats should not occur, provided that the subsequent handling and storage procedures maintain sanitary conditions that effectively minimize the potential for contamination with moisture.

Allergen Statement:

Allergens in highly refined edible oils- The potential causative agents of oil related food allergies are the proteins of the oilseed from which edible oils (soybean, canola, cottonseed, sunflower, corn, palm, palm kernel, coconut, and peanut) are extracted. These edible oils are then processed through refining, bleaching and deodorization unit operations. These edible oils described in studies as "highly refined" do not demonstrate a significant hazard to allergic individuals, as shown in studies using the "gold standard" for food allergy diagnosis, the double-blind placebo-controlled food challenge.

Additionally, the "Food Allergen Labeling and Consumer Protection Act of 2004, Sec. 203, subsection 7, par C.c.1.qq.2.1" under Conforming Amendments, states that highly refined oils are exempted as major food allergens and thus no petition is needed. (1) Milk, egg, fish (e.g., bass, flounder, or cod), Crustacean shellfish (e.g., crab, lobster, or shrimp), tree nuts (e.g., almonds, pecans, or walnuts) wheat, peanuts, and soybeans. (2) A food ingredient that contains protein derived from a food derived from a food specified in paragraph (1), except the following: 1. (A) Any highly refined oil derived from a food specified in paragraph (1) and any ingredient derived from such highly refined oil." Allergies to Vegetable and Olive Oil-

The studies indicate that allergenic individuals react to protein fractions of oilseeds rather than refined oils. Crude Oil from various oilseeds may contain trace amounts of protein; however, after the refining, bleaching, and deodorizing process no detectable protein remains.

Oil supplies from the process commonly known as Cold Press may not remove all traces of protein and should not be consumed by persons with allergies to oilseed proteins.

Healthy Brand packaged oils, olive, soybean canola, peanut, and corn, are not from cold press extraction processes and have no detectable proteins. All studies located to date indicate that no allergenic reactions are likely when consuming fully refined, bleached, and deodorized vegetable oils.