



Retail | Food Service | Bulk | Private Label

Processors & Packers
of Vegetable, Olive
& Blended Oils

www.cataniaoils.com | oils@cataniaoils.com

CSC-803

Material Specification Data ORGANIC CANOLA OIL, RBD

Property	Typical Analysis	Method
Appearance @ 25°C	Clear/Hazy Yellow liquid	Visual
Color (Lovibond)	2.0 Red Max	AOCS Cc 13b-45, 5-1/4 cell
Free Fatty Acids (% oleic)	0.15% Max	AOCS Ca 5a-40
Peroxide Value	2.0 mEq/kg Max*	AOCS Cd 8b-90
Iodine Value	90 - 130 cg/g	AOCS Cd 1d-92
Moisture	0.10% Max	AOCS Ca 2e-84

*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	3 - 6
C18:0	Stearic Acid	1 - 3
C18:1	Oleic Acid	50 - 70
C18:2	Linoleic Acid	15 - 30
C18:3	Linolenic Acid	5 - 15

Nutritional Information			
	Per 100 gm	Per 14 gm (1 Tbsp.)	% DV* per 14 gm (1 Tbsp.)
Calories	900	120	--
Fat (g)	100	14	18
Saturated (g)	7.4	1.0	5
Trans Fat (g)	0.4	0	--
Monounsaturated Fat (g)	63.3	9	--
Polyunsaturated Fat (g)	28.1	4.0	--
Cholesterol (mg)	0	0	0
Sodium (mg)	0	0	0

Product Name: Organic Canola Oil, RBD

Revision Number: 14

Specification Number: CSC-803

Reason for Revision: update countries of origin

Date: 2/20/2020

Reviser: Adela Chovancova

Date of Approval: 2/20/2020

Approved By: *Daniel Adigun, Director of QA*

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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
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: Organic Canola Oil, NonGMO

Country of Origin: The oilseed and/or crude oil may be sourced from the USA, the Netherlands. The oil is refined and processed in the USA.

Applications: Canola Oil is considered a healthier oil because it has zero trans fat, healthy levels of monounsaturated and polyunsaturated fats, and the lowest level of saturated fats of all common culinary oils. Canola Oil is widely used in the food industry for baking, frying, sautéing, in salad dressings, etc. The oil also has industrial applications as an ingredient in lubricants, candles, cosmetics, and inks, as well as in the manufacturing of biodiesel fuel.

Claims:

Kosher Pareve Certified Organic (Certified by QAI) Halal Compliant (not certified)

Process Flow:

Organic Canola Oil is derived from certified organic seeds. Expeller pressed. Refined, bleached, and deodorized by organic certified processes.

Status of Ingredient Statement:

Organic Canola 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.

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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:

Organic Canola 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:

Organic Canola Oil is Proposition 65 compliant, pre-registered on the European REACH program, meets CONEG requirements, registered and compliant with Public Health & Safety.

CAS #: 8002-13-9

EC #: 232-299-0

Botanical Name: Brassica rapa, Brassica napus

INCI Name: Canola Oil

Synonyms: Rape Oil, Rapeseed Oil, Low Erucic Acid Rape Oil

FDA Bioterrorism Preparedness and Response Act of 2002 and 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, Chromium, Mercury, and Arsenic.

Pesticide Residues: No detected levels of Organophosphate and Organochlorinated 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:

Organic Canola Oil is expeller pressed from certified organic seed that have not been genetically modified (GM) via recombinant DNA, i.e. NonGMO. No ingredients, additives or processing aids have been derived from commodities that have commercially grown GMO varieties in the supply chain. It is packed using clean lines and is free from all extraneous material that might harbor genetically modified organisms (GMO's) or substances derived thereof.

Microbiological Statement:

Catania-Spagna vegetable oils have low moisture content, 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

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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. Our 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.

Allergen Cross-Contamination Prevention:

Catania-Spagna has 2 products, which the FDA considers major food allergens, in our facility. Macadamia Nut Oil is not run any of the production lines.

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.

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.

Allergens applicable to countries of destination:

Toasted Sesame Oil contains sesame, which is considered a major food allergen in Canada and Europe. Catania receives this product pre-packaged. Product which Catania ships to Canada is labelled "May contain traces of Sesame." We do not run this oil on any production line; nor do we allow it for rework.

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