

PRODUCT SPECIFICATION

PRODUCT: CAMPANIA OIL BLEND

DESCRIPTION: A MIX OF FRESHLY REFINED, BLEACHED AND DEODORISED CANOLA OIL ALONG WITH EXTRA VIRGIN OLIVE OIL BLENDED TO A PARTICULAR AROMA AND TASTE PROFILE AND SUITABLE FOR SALAD DRESSING AND SHALLOW PAN FRYING .

TYPICAL ANALYSIS:		NUTRITIONAL VALUES Per 100gm	
MOISTURE & IMPURITIES	0.1% MAX	Energy	3700kJ
FFA (AS OLEIC ACID)	0.1% MAX	Protein	0.0gm
PEROXIDE VALUE	<10 mmol/Kg	Fat Total	100gm
COLOUR Lovibond auto	4.0<R<5.3	Fat Saturated	7.5-7.9gm
SPECIFIC GRAVITY	1LT/0.913KG	Carbohydrate Total	0.0g
STANDARD PLATE COUNT	< 3/g	Carbohydrate Sugars	0.0g
COLIFORMS	<10 Est. cfu/g	Trans fatty acids	0.7g
		Sodium	0.0mg

INGREDIENTS: CANOLA OIL (95%-99%)
EXTRA VIRGIN OLIVE OIL (1%-5%)
COLOUR (140,160a)

ORIGIN: PRODUCT OF AUSTRALIA & ITALY
APPEARANCE: A FREE FLOWING GREEN/YELLOW LIQUID ABOVE +5°C

PACKAGING: 20LT & 18LT CLOSED HEAD DRUM WITH TAP BUNG
2 LAYERS OF 16 DRUMS PER PALLET
4LT SQUARE TIN WITHIN CARTON OF THREE

SHELF LIFE: 365 DAYS MINIMUM

GM STATUS: NOT GENETICALLY MODIFIED
ALLERGENS: NO KNOWN ALLERGENS
THIS OIL WAS MANUFACTURED FREE OF ANY HYDROGENATION PROCESS.

STORAGE: OIL SHOULD BE STORED AT AMBIENT TEMPERATURES AWAY FROM HEAT OR DIRECT SUNLIGHT & WITHIN ITS AIRTIGHT CONTAINER