

Product: Canola Oil, Expeller Pressed, RBD

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Description

Expeller Pressed Canola Oil undergoes a controlled refining, bleaching and deod zation process which ensures a quality product with enhanced flavor and shelf-life stability.

Can be used in various applications, such as mayonnaise, salad dressings, baces, salad oils, canned foods, bakery products, and as cooking oil.

Physical Characteristics

Type: Refir d, each and deodorized

Physical State:

Appearance: Clear, brillian, and free or foreign material

Taste: and/Pleasing

Odor: Bland

Chemical Char terio

Free Fatty Acid %: 0.05% max.

Peroxide Value meg/ kg: 1.0 meg./ kg max.

Color (Lovibond): 1.5 Red / 10.0 Yellow max.

 Iodine Value (Wijs):
 105 - 126

 Relative Density (20°C)
 0.914 - 0.920

 Refractive Index (ND 40°C)
 1.465 - 1.467

 Saponification Value (mg KOH/g)
 182 - 193

 Moisture %:
 0.05 % Max

 Cold Test:
 12 hrs @ 32°F

 Smoke Point:
 232°C min

Typical Fatty Acid Properties

| C12:0 | Lauric Acid | ND |
|-------|------------------|---------------|
| C14:0 | Myristic Acid | ND - 0.2 % |
| C16:0 | Palmitic Acid | 2.5 - 7.0 % |
| C16:1 | Palmitoleic Acid | ND - 0.6 % |
| C18:0 | Stearic Acid | 0.8 - 3.0 % |
| C18:1 | Oleic Acid | 51.0 - 70.0 % |
| C18:2 | Linoleic Acid | 15.0 - 30.0 % |
| C18:3 | Linolenic Acid | 5.0 - 14.0 % |



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| C20:0 | Gadoleic Acid | 0.2 - 1.2 % |
|-------|--------------------|-------------|
| C20:1 | Arachidic Acid | 0.1 - 4.3 % |
| C22:0 | Behenic Acid | ND - 0.6 % |
| C22:1 | Erucic Acid | ND - 2.0 % |
| C22:2 | Docosadienoic Acid | ND - 0.1 % |
| C24:0 | Lignoceric Acid | ND - 0.3 % |
| C24:1 | Nervonic Acid | ND - 0.4 % |

Ingredients

Non-Hydrogenated Canola Oil

Certifications

Star-K Kosher Certified

Country of Original

May be a product of any of the following countries: USA, CA=Canada and/or AU=Australia

Packaging and Storage

Packaged in Tankers, 2,010, 2,093, 2,435 or 2,511 Lb Totes, 419 Lb Drums, 35 Lb Containers, 1 Gallon Containers or 3 Liter Bag in a Box Containers.

This product is best if used within 24 months from date of process, if un-opened.



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| Nutrient | 1 Tablespoon (14 | lg) 100g | Unit |
|---------------------|------------------|----------|------|
| Calories-Energy | 120 | 880 | kcal |
| Total Fat | 14.0 | 100.0 | g |
| Saturated Fat | 1.0 | 75 | g |
| Polyunsaturated Fat | 4.0 | 28.0 | |
| Monounsaturated Fat | 9.0 | 63.0 | g |
| Trans Fat | 0 | | ~ |
| Cholesterol | 0 | 0 | mg |
| Sodium | 0 | 0 | ıng |
| Dietary Fiber | n | 0 | g |
| Sugars | | 0 | g |
| Protein | 0 | 0 | g |
| Total Carbonydrates | | 0 | g |
| Vitamin D(1) | 0 | 0 | IU |
| Calcium(1)(2) | 0 | 0 | mg |
| Iron(1)(2) | 0 | 0 | mg |
| Potassium(1) | 0 | 0 | mg |

Nutritional Statement

- (1) "Contains less than 2% of the Daily Value of this (these) nutrient(s)"
- (2) "Not a significant source of Calcium and Iron"

Source: USDA National Nutrient Database for Standard Reference, Release 28, Revised May 2016





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Quality Assurance Department Centra Foods