Product Description			
Product	Organic Sunflower Oil, Refined		
Code	SUNFL04		
Variety & Species	Hellianthus annuus		
Ambient, Chilled, Frozen	Ambient. Store cool away from sources of heat and light.		
Country of Origin	EU/non-EU origin		
	Typically, Romania, Italy, France, Ukraine, or Bulgaria but may be		
	from other European countries		
	Non-EU origin is normally Russia, Kazakhstan, Moldova or		
	Argentina, but may be from other non-EU countries		
Country of refining	Italy, France, Netherlands		
Country of packing	UK		
Ingredients %	100% Sunflower Oil		

Packaging Description	
Size, Weight, Volume	25litre/23kg or 900kg Pallecon with 3" top bung-
Type, Construction	Food Grade Plastic Can/IBC, tamper evident seal
Staples, Tapes, Adhesives	None
No per Pallet	32/pallet or IBC

Product Marks	
Outer, Inner	Label on outside of Box
Description	Organic Sunflower Oil, Bulk
Size	25 litre/23kg or 900kg
Production Code & Date	To be shown
Best Before Date	6 months from packing
Packed for	RASANCÓ LTD
Organic Certification	SOIL ASSOCIATION GB-ORG-05-P2960 equivalent

Specification	
Scope	The product is prepared from Sunflower Seeds that are cold pressed to extract oil. The oil is then refined by degumming, washing, bleaching, filtering, deodorising and winterising. It is packed into 1000 litre tanks or 23kg food grade plastic containers.
General Requirements	The product complies in all respects with the provisions of the current UK legislation and EU regulations, and in other respects with Rasancó Code of Practice.

Grade of Product	
Foreign Matter	Nil (25µm filter on packing)
Extraneous Veg. Matter	Nil

Physical Characteristics	
Texture & Viscosity	Typical of Sunflower Oil, not waxed
Colour & Appearance	Light yellow, clear liquid, no cloudiness
LOVIBOND	Red Max 2.5%
5 quarter inch cell	Yellow Max 20.0%
Flavour	Typical of De-Odourised Sunflower Oil, no off flavours
Density	0.915-0.925 g/ml at 20°C

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Chemical Characteristics a	Frequency of Testing	
Moisture Content	<0.20%	
Free Fatty Acids	<0.20% (as oleic acid) ex works	Every batch
Peroxide Value	<3.0 Meq/kg Every batch	
Iodine Value	112-145	Every batch
Heavy metals	To EU standards Annual	
Pesticides	<0.01mg/kg	Annual
Benzo (a) pyren	$< 2.0 \mu g/kg$ Annual	
Sum 4 BaP,BaA, Chrysen, BbF	10,0 μg/kg	Annual

Fatty Acid Distribution		Frequency of Testing
C-16:0 Palmitic	5 - 7.6%	Every batch
C-16:1 Palmitoleic	nd - 0.3%	Every batch
C-18:0 Stearic	2.7 - 6.5%	Every batch
C-18:1 Oleic	14 - 39.4%	Every batch
C-18:2 Linoleic	48.3 – 74%	Every batch
C-18:3 Linolenic	nd - 0.3%	Every batch
C-20:0 Arachidic	0.1 - 0.5%	Every batch
C-20:1 Eicosenoic	nd - 0.3%	Every batch
C-22:0 Behenic	nd – 1.5%	Every batch
C-22:1 Erucic	nd - 0.1%	Every batch
Σ trans C18:2–C18:3	nd – 0.2%	Every batch

Microbiological Analysis	
Microbially stable due to low water activity	

Pesticide Residues	
General Requirements	Pesticide Residue levels shall not exceed the limits set for EU
	Organic Products.
Organic Certification	The product meets EU Organic Standards 834/2007 and 889/2008
	and meets the Soil Association Organic Standards. The product is
	covered by Rasancó Organic Certificate P2960.

Nutritional Information	
Source	McCance & Widdowson's 'The Composition of Foods' & supplier
	data
	Value per 100g
Energy	3696 kJ / 899 kcal
Fat	99.9 g
Of which Saturates	12.0 g
Of which monounsaturates	20-35
Of which polyunsaturates	50-70
Of which Trans	Trace
Carbohydrate	0.0 g
Of which Sugars	0.0 g
Fibre (Southgate Method)	0.0 g
Protein	Trace
Sodium	Trace
Salt	0.0g

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Dietary Information	
Additives	None
Processing Aids	As allowed by 834/2007 and 889/2008 regulations
	Citric Acid, Diatomaceous(Fullers, Bleaching) Earth
GMO	None
Vegetarian	Yes
Vegan	Yes

Allergens	Contained in supplied product	Possible contamination/ packed on site
Wheat, rye, barley, oats or derivatives		Processed by producer, refiner or packer.
		No contamination risk
Gluten	No	Processed by producer, refiner or packer.
		No contamination risk
Soya and soya derivatives	No	Processed by producer, refiner or packer.
		No contamination risk
Eggs and egg derivatives	No	No
Milk and milk derivatives	No	No
Fish and fish derivatives	No	No
Shellfish and shellfish derivatives	No	No
Peanuts and derivatives	No	Processed by producer, refiner or packer.
		No contamination risk
Nuts and derivatives	No	Processed by producer, refiner or packer.
		No contamination risk
Seeds including sesame seeds	Sunflower seeds	Other seeds oils processed on site. No
		contamination risk
Mustard or derivatives	No	No
Celery and derivatives	No	No
Sulphides and Sulphur dioxide	No	No
Molluscs and derivatives	No	No
Lupins and derivatives	No	No
December of the second sections of the FEDIOL		•

Processor and refiners process to FEDIOL standards.

FEDIOL have conducted extensive, fully validated research on the risks of allergens from fully refined oils from allergenic sources and have found there is no allergen risk from cross contamination, see http://www.fediol.eu/web/allergens/1011306087/list1187970136/f1.html

Packer only handles oils which are refined and processed to SCOPA, http://www.scopa.org.uk/codes-positions. The Seed Crushers and Oil Processors Association (SCOPA) is the trade association for companies engaged in oilseed extraction and oil/fat processing in the United Kingdom. The key objectives of SCOPA are to promote the common interest of its membership through dealings with Government and other regulatory bodies. SCOPA represents the interests of the industry within the EU through its membership of FEDIOL, the European Association.

Packer has a completely segregated storage and packing line for the organic refined sunflower oil supplied.

There is no cross contamination risk from any other oil.

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Supply Chain Threat and Vulnerability Assessment				
Supply chain	Farm -> (Trading Company) -> Accredited oil producer -> producer dedicated transport -> Accredited oil refinery -> transported to UK by approved international food transport company -> Rasancó designated packer -> Customer			
Country of origin	EU or non-~EU. No known current or historical issues with raw material			
Producer	GFSI or ISO accredited producer. 100% inspection, filtration			
Refiner	GFSI or ISO accredited refiners. Filtration on packing			
Packer	ISO accredited packer. Filtration on packing			
Packaging	Sealed, tamper evident tankers. Tamper evident seal IBCs or drums			
Specific fraud related testing	Fatty acid profiling, iodine value, pesticides, heavy metal			
Threats identified are being monitored by the supplier and product approval prerequisites in place				

Specification Acceptance By Customer					
On behalf of company					
Acceptance by					
Position					
Date					
Please return an authorised copy of final page to customer.service@3vnaturalfoods.com .					
Alternatively, placing of an order will be deemed as an acceptance by the customer.					

Amendment record					
Issue no	Date	Reason for change			
17	04/09/15	General review, nutrition updated, allergen & supply chain info added			
18	20/02/17	Bulgaria or other European countries added as possible country of origin. Allergen web link updated			
19	27/06/18	Filter size on packing			
20	20/08/18	Country of origin			

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