

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

Aveno NV - Nieuwelandenweg 32 /1 - 2030 Antwerpen - Belgium

TEL: +32 3 544 18 17 - aveno@aveno.be

VAT: BE 0864 281 282

BE approval number: B103838

RSPO Supply Chain Certified - 2-0691-16-000-00 / cert nr 102502



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General product information

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Product name	VP 682	BS-O-FRI 4 x 2,5kg
Packaging		4 x 2,5 kg poly ethylene wrappers in cardboard box
Composition		fully refined oils (edible beef tallow, palm), antifoam (E900)
Country of origin raw materials		Malaysia, Indonesia, EU.
Intrastat / Customs code		15021090
Shelflife		78 weeks
Storage conditions (incl. transport)		Cool (<20°C) dry and dark, avoid variation of temperature

Advantages / Applications

Advantages		stable and durable deep frying oil, free of allergens
Applications		suitable for deep frying

Organoleptic characteristics

Visual aspect		neutral white
Taste / Odour		neutral

Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)	Max.	0,50	%
Moisture and Volatiles	Max.	0,10	%
Peroxide value (at filling)	Max.	2,00	meq/kg at loading
Slip melting point		n.a.	(+/- 2) °C

Solid fat content by NMR

	Min	Max
10 °C	55	64
15 °C	47	56
20 °C	35	44
25 °C	26	35
30 °C	19	26
35 °C	13	20

GMO Declaration

Suitable for

Potential GMO source involved: No
 Identity preserved: Not applicable
 GMO labeling required (EU 1830/2003): No
 GMO status evidence: By Suppliers Declaration
 In accordance with regulation EU nr. 1829/2003 and 1830/2003

Vegans	No
Vegetarians	No
Celiaques (<20 ppm)	Yes

Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004

Nutrition information Typical Value per 100 gram

Energy value (kJ)	3700
Energy value (kcal)	900
Protein (g)	0,00
Carbohydrates (g)	0,00
of which sugar (g)	0,00
of which starch (g)	0,00
Fats (g)	100,0
Saturated fat (g)	53,0
- of which trans unsaturated fat (g)	<1,5
Mono unsaturated fat (g)	41,0
Poly unsaturated fat (g)	6,0
Fibres (g)	0,00
Minerals (g)	0,00
Vitamins A / D3 (µg/100g - % RDA)	0 - 0% / 0 - 0%
Salt (g)	0,00



Glycidyl esters max. 1mg/kg (regulation CE 290/2018)

Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap) max 2 ppb

PAH4 max 10 ppb

In accordance with regulation CE 1881/2006

Pesticides Residues

In accordance with European and French regulations – directive CE 396/2005 and modifications

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation CE 1259/2011

Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g in accordance with regulation CE 1259/2011

Extraction solvents (Hexane) max 1 mg/kg

HEAVY METALS | Cd<0,02mg/kg ; Pb<0,10mg/kg ; Hg<0,05mg/kg

In accordance with regulation CE 1881/2006

Allergens information (LEDA LIST)

Ingredient	In raw material	On production line	In factory
Cereals containing gluten	-	-	n
Wheat	-	-	n
Rye	-	-	n
Barley	-	-	n
Oats	-	-	n
Spelt	-	-	n
Khorasan wheat	-	-	n
Crustaceans	-	-	n
Eggs	-	-	n
Fish	-	-	n
Peanuts (refined groundnut oil)	-	-	y
Soybeans	-	-	n
Milk (incl. lactose)	-	-	n
(Tree) Nuts	-	-	n
Almond	-	-	n
Hazelnut	-	-	n
Walnut	-	-	n
Cashews	-	-	n
Pecan nut	-	-	n
Brazil nut	-	-	n
Pistachio nut	-	-	n
Macadamia nut	-	-	n
Celery	-	-	n
Mustard	-	-	n
Sesame seeds	-	-	n
Sulphur dioxide and sulphites (E220 - E228)	-	-	n
Lupin	-	-	n
Molluscs	-	-	n

