

Description

Expeller Pressed Canola Oil undergoes a controlled refining, bleaching and deodorizing process which ensures a quality product with enhanced flavor and shelf-life stability. The canola seeds do not undergo genetic modification in any way.

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

Physical Characteristics

As Shipped

Country of Origin	USA or Canada
Type	Refined, bleached and deodorized
Appearance	Clear and brilliant
Flavor	Bland / Pleasing
Color (Lovibond)	1.0 Red / 10.0 Yellow max.
OSI Stability (@ 110°C)	8 hrs min.
Cold Test	20 hrs min
Smoke Point	232°C min (450°F)
Trans Fatty Acids	2.0% max.
Allergens	None

Chemical Characteristics

Free Fatty Acid %	0.05% max.
Moisture %	0.05% max.
Peroxide Value meq/ kg	1.0 meq/ kg max.
p-Anisidine Value	4.0 max.
Iodine Value	107 - 116
Saponification Value	182 - 193
Specific Gravity (@25°C)	0.912- 0.914
Refractive Index (@40°C)	1.465 - 1.467
Anti-oxidants	None
Anti-foaming	None
Anti-crystallization	None

Ingredients

100% Pure Expeller Pressed Canola Oil from Non-Genetically Modified Seed

Packaging and Storage

Packaged in Tankers, 2009, 2093 or 2511 Lb Totes, 419 Lb Drums, 35 Lb Containers and 1 Gallon Jugs.

12 months from date of manufacture, if un-opened.

Store at room temperature (66°F - 77°F)