

PRODUCT DATA SHEET

CSM Ingredients
www.csmingredients.com



Last changed on: 24.05.2022

Frytol

MATERIAL CODES

Article number	
CSM article number	10142464
Company	
CSM Global One	Product code 10142464
Others	
EAN code	5025183003674
CN code (EU)	1515909999

NAME OF THE FOOD

Name of the food:	Vegetable oil blend for frying
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PRODUCT DESCRIPTION

Non hydrogenated vegetable fats and oils, tfa-level < 1 %, Vegetable oil
Blend of vegetable oils for frying.

GENERAL INFORMATION

Country of origin:	United Kingdom
Physical condition:	Liquid, Oil

USER INSTRUCTION

Ready for use:	Ready to use.
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SENSORIAL INFORMATION

Taste:	Not rancid, Free from off-taste	Odour:	Not rancid, Free from off-flavours
Visual aspect:	Liquid, Oil	Colour:	Light yellow
Structure:	Liquid, Oil		

INGREDIENT DECLARATION

Vegetable oils: Sunflower, Palm, Rapeseed; Anti-foaming agent: Dimethylpolysiloxane.
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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	3.404 kJ	(828 kcal)
Fat:	92,0 g	
of which saturated fatty acids:	18,0 g	
of which mono unsaturated fatty acids:	58,0 g	
of which poly unsaturated fatty acids:	11,0 g	
Carbohydrate:	0,0 g	
of which sugars:	0,0 g	
Fibre:	0,0 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,0000 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,9 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,9 g
Salt (NaCl):	0,0 mg
Minerals - Sodium:	0,0 mg
Water:	0,0 g

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ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	No	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	Yes
Peanuts and products thereof	No	No	Yes
Soybeans and products thereof	No	No	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	Yes
Pistachio nuts	No	No	Yes
Macadamia/Queensland nuts	No	No	Yes
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	Yes
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No
* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.			
"May contain" allergens			
May contain traces of: MILK / LACTOSE.			
Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.			

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

SUSTAINABILITY

Type:	Palm oil	Value:	100 %	Supply chain model:	Segregation
Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.org . RSPO ID: 2-0001-04-000-00; RSPO #: CU-RSPO SCC-849722					

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	Yes
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	Yes		
"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.			

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Fats				
Fat content:	99,9 %			Calculated

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Colour				
Colour Red:	Lovibond	>= 2		BS 684 1.14

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	100				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Enterobacteriaceae:	/ g	10				DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06
Moulds:	/ g	10				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Yeasts:	/ g	10				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Salmonella:	/ 25 g	Absent				DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	540 Days
Storage temperature:	10 - 20 °C
Storage advice:	Store in a cool, dry place, away from strong light and odours.
Storage conditions once opened (Lab simulation)	
Shelf life:	548 Days
Storage temperature:	10 - 20 °C
Remarks:	As BB if resealed and stored correctly
Transport conditions	
Transport temperature:	10 - 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	13,8 kg	Weight gross:	14,507 kg		
Pallet					
Pallet type:	Pallet Wooden				
DU's per layer:	11 PCE	Layers:	4 PCE	DU's per pallet:	44 PCE
Weight net:	607 kg	Weight gross:	666 kg	Total pallet height:	165 cm
Primary packaging					
Description:	Liner, blue	Material:	HDPE		
Dimensions:	380				
Weight:	15 g				
Colour:	Orange				
Secondary packaging					
Coding					
		Expiry date:	DDMMYYYY	Lot code:	Batch number
Tertiary packaging					
Description:	Pallet		Material:	Wood	
Dimensions:	1200x1000x150 mm				
Weight:	25.000 g				

CONTAMINATION

	Legally maximum allowed level	Maximum value	Typical value	Method / Remarks
Heavy metals				
As:		0,1 mg/kg		
Cd:		0,05 mg/kg		
Cu:		0,05 mg/kg		
Fe:		0,5 mg/kg		
Hg:		0,02 mg/kg		
Ni:		0,2 mg/kg		
Pb:		0,1 mg/kg		
Dioxines and PCB's				
Sum of dioxines (WHO-PCDD/F-TEQ):		0,75 pg/g		
Sum of dioxines and dioxine-like PCB's:		1,25 pg/g		
Polycyclic aromates hydrocarbons				
Benzo(a)pyrene:		2 µg/Kg		
PAH4:		10 µg/Kg		

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FOOD SAFETY / HACCP

Physical hazards - specific control system

	Present	Remarks
Filters:	Yes	50 µm

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	1515909999	
All products are conform to the European and National food legislation.		

STATEMENT

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.

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Change:	Nutritional information, Packaging Information