

**Description:**

A non hydrogenated vegetable oil, specifically blended for deep frying applications.

**Country of Manufacture:**

United Kingdom

**Ingredients (in descending weight order)**

Vegetable Oil (Palm, Rape ), Antifoaming Agent – E900

**Ingredient Origins:**

Palm Oil Fractions	:	Malaysia, Indonesia, Papua New Guinea, Solomon Isles, Ivory Coast, Benin, Cameroon, Brazil, Honduras, Costa Rica, Colombia, Ecuador	
Rapeseed Oil	:	UK, Germany, France	
E900	:	Netherlands	
Texture	:	Pourable above 18°C	
Odour	:	Free from rancid and foreign odours	
Flavour	:	Free from rancid and foreign flavours	
Free Fatty Acid	(%) :	0.1 max	IUPAC 2.201
Peroxide Value	(meq/kg) :	1.0 max	AOCS Cd 8 - 53

**Nutritional Information: Typical values g/100g**

Energy	:	3696 kJ /899 kcal
Protein	:	0 g
Carbohydrate	:	0 g
Fat	:	99.9 g
of which		
Saturates	:	31 g
Monounsaturates	:	51 g
Polyunsaturates	:	18 g
Trans fatty acids	:	<1 g
Fibre	:	0 g
Sodium	:	0 g

**Storage & Shelf Life:**

Store unopened in a cool (10 - 20°C) dry place away from direct sunlight and strong odours, Product will start to thicken at temperatures below 10°C. Under these conditions the product has a shelf life of 52 weeks from date of manufacture. Batch coding and durability information are ink jet coded onto the outer packaging of each unit.

**Allergens:**

Information regarding the presence of allergens according to EU directives 2000/13/EC & 2003/89/EC

Allergen	Presence as an ingredient or additive	
	Yes/No	Comments
Cereals Containing gluten	No	
Crustaceans and products thereof	No	
Fish and products thereof	No	
Egg and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub> .	No	
Molluscs of products thereof	No	
Lupins and products thereof	No	



**Microbiological Testing:**

The refined oils used in the manufacture of this product are automatically sterilised in the final processing stage. Moreover, the product's composition precludes the growth of pathogens, spoilage organisms and virtually all other micro-organisms

Because of this AarhusKarlshamn UK Ltd does not undertake routine microbiological QC of products. However, processes and products are monitored for hygiene.

**Other Information:**

- This product is suitable for vegetarian applications.
- This product does not contain genetically modified ingredients.
- This product has not been irradiated.
- This product does not contain hydrogenated fats.
- This product does not contain alcohol.
- This product does not contain gelatine.
- This product is suitable for Halal applications

AGREEMENT SECTION		
For and on behalf of :	Signature	Date
AarhusKarlshamn UK Ltd		
Specification Reference: PREP ZT	VERSION : 3	Issue Date : 12/07/2011

The information in this specification is based upon our own research and development and is to the best of our knowledge reliable. The material will comply with the specification at the time of manufacture. AarhusKarlshamn UK cannot guarantee the suitability of this material for any particular application, users should conduct their own tests to determine the suitability of the product for their own specific purposes.

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