SA105: Sunflower Oil 6x500ml

Uncontrolled if printed

Version:	**1J / 12.07.2022**
Label Code:	**SA105-11-20**

General Information

Product Description:	**Vegetable oil pressed from organically grown, highest quality sunflower seeds (Helianthus annuus).**
Unit Size:	**500ml**
Country of Origin:	**Italy**

Organic Status

Organic:	**Yes**
Cert. at Source:	**CCPB**
Cert. at Point of Sale:	**Soil Association**

Ingredients

Organic sunflower oil

Allergen Information

Cereals containing gluten*:	**Absent**
Peanuts*:	**Absent**
Nuts*:	**Absent**
Soybeans*:	**Absent**
Celery*:	**Absent**
Mustard*:	**Absent**
Sesame*:	**Absent**
Sulfur dioxide and sulphites*+:	**Absent**
Crustaceans*:	**Absent**
Eggs*:	**Absent**
Fish*:	**Absent**
Milk*:	**Absent**
Lupin*:	**Absent**
Molluscs*:	**Absent**

* and products thereof
+(>10mg/kg or 10mg/l)

Nutritional Information

Typical figures in g/100ml	
Energy kJ	**3404 kJ**
Energy kCal	**828 kcal**
Fat	**92 g**
of which saturates	**10 g**
of which monounsaturates	**24 g**
of which polyunsaturates	**53 g**
Carbohydrate	**0 g**
of which sugars	**0 g**
Protein	**0 g**
Salt	**0 g**

Nutritional values for the product as sold

3.6.3 Customer Specification
Author: E. Cicek

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Date: 07.07.2017
Approved: A. Grzeda

Production Process

Production Process:	Clean seeds > mill > cold-press at room temperature (mechanical and hydraulic press) > decant > filter twice through paper filters
Pasteurisation Process:	N/A
Processing Aids:	Paper fibers (cellulose) and perlite

Dietary Selling Points

Gluten Free:	No
Raw Food:	Yes
Kosher:	Yes
Free of Added Alcohol:	Yes
Yeast Free:	Yes
Non-GM:	Yes
Vegan:	Yes
Free from added sugar:	Yes
Free from palm oil:	Yes
Free from hydrogenated oils:	Yes
Free from artificial additives:	Yes

Additional Information

Recommended Maximum Heating Temperature: 100°C

Storage & Shelf Life

Min. Shelf life from Production:	15	Does not exclude shelf-life lost in transport from manufacturer
Min. Shelf life on Delivery:	Please check with your Account Manager	
Recommended Storage:	Store in a cool, dark place at ambient temperature (between 10°C and 25°C)	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Keep sealed and use before expiry date. Store in cool dark place (between 10 and 20°C).	
Notes and Cautions:		
Usage Instructions:	Ideal for salad dressings, low temperature cooking and for use in heavily spiced dishes. Recommended maximum heating temperature: 100°C.	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	500ml
Unit Description:	Dark glass bottle
Trade Case description:	Carboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	03 x 02

	Unit		Case		Pallet
Barcode:	5021554981459	Barcode:	05021554981893		*Block*
Net Weight (g):	460	Net weight (g):	2760		
Gross Weight (g):	856.5	Gross weight (g):	5227		**(1000mmx1200mm)**
Drained Weight (g):	0				Layers/pallet 4
Depth (mm):	58	Depth (mm):	185		Cases/layer 50
Width (mm):	58	Width (mm):	125		
Height (mm):	267	Height (mm):	275		*EURO*
Paper (g):	2	Paper (g):	88		
Glass (g):	390	Glass (g):	0		**(800mmx1200mm)**
Aluminium (g):	3	Aluminium (g):	0		Layers/pallet 4
Steel (g):	0	Steel (g):	0		Cases/layer 38
Plastic (g):	1.5	Plastic (g):	0		
Type of Plastic:	LDPE	Type of Plastic:	N/A		
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:		Type of Other:	N/A		

Languages on Label:	English Portuguese Norwegian Danish Swedish Finnish Polish Lithuanian Latvian

Sizes Available:	SA110	6 X 1L
	SA110IT	6 X 1L
	SA311	6 X 2L

Marketing Information

Suggestions for use:	Ideal for salad dressings, low temperature cooking and for use in heavily spiced dishes. Recommended maximum heating temperature: 100°C.

Pack Shot Image:

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