

SA120: Sunflower Frying Oil 6x1L

Uncontrolled if printed

		Version:	1K / 21.07.2022
		Label Code:	SA120-11-20
General Information			
Product Description:	Vegetable oil pressed from organically grown, highest quality sunflower "high oleic" seeds (<i>Helianthus annuus</i>).		
Unit Size:	1L		
Country of Origin:	Italy		

Organic Status

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

Ingredients

Organic sunflower frying 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	6 g
of which monounsaturates	69 g
of which polyunsaturates	12 g
Carbohydrate	0 g
of which sugars	0 g
Protein	0 g
Salt	0 g

Nutritional values for the product as sold

Production Process

Production Process:	Clean seeds > mill > cold-press at room temperature (mechanical and hydraulic press) > filtration > winterise > steam-wash (130°C) > filter twice through paper filters
Pasteurisation Process:	N/A
Processing Aids:	Paper fibers (cellulose) and perlite

Dietary Selling Points

Gluten Free:	No
Raw Food:	No
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 190°C

Storage & Shelf Life

Min. Shelf life from Production:	19	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.	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Keep sealed and store in cool dark place (between 10 and 20°C). For retail products: use before expiry date. For bulk products: use in 3 months.	
Notes and Cautions:	Recommended maximum heating: 190°C.	
Usage Instructions:	Suitable for all cooking purpose including deep-frying. Also ideal for salad dressing due to neutral flavour.	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	1L
Unit Description:	Dark glass bottle
Trade Case description:	Cardboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	

 Unit		 Case		 Pallet	
Barcode:	5021554981510	Barcode:	05021554981978	Block (1000mmx1200mm) Layers/pallet 4 Cases/layer 30	
Net Weight (g):	920	Net weight (g):	5520		
Gross Weight (g):	1531.5	Gross weight (g):	9309		
Drained Weight (g):	0				
Depth (mm):	72	Depth (mm):	230	EURO (800mmx1200mm) Layers/pallet 4 Cases/layer 25	
Width (mm):	72	Width (mm):	160		
Height (mm):	315	Height (mm):	325		
Paper (g):	2	Paper (g):	120		
Glass (g):	605	Glass (g):	0		
Aluminium (g):	3	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
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:		Sizes Available:	
English Portuguese Norwegian Danish Swedish German Arabic Slovak Icelandic		SA115 6 X 500ml SA321 6 X 2L SA435A 1 X 20L S	

Marketing Information

Suggestions for use:	
Suitable for all cooking purpose including deep-frying. Also ideal for salad dressing due to neutral flavour.	

Pack Shot Image:



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