Clearspring

3.6.3 Clearspring Customer Specification

SA115: Sunflower Frying Oil 6x500ml

Uncontrolled if printed

		Version:	1J / 01.02.2022
General Information		Label Code:	SA115-11-20
Product Description:	Vegetable oil pressed from organically grown, high seeds (Helianthus annuus).	nest quality s	unflower "high oleic"
Unit Size:	500ml		
Country of Origin:	Italy		

Organic Status	
Organic:	Yes
Cert. at Source:	ССРВ
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

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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 chec	k with your Account Manager	
Recommended Storage:	Store in a cool, dark place.		
Delivery Conditions:	Ambient ten	nperature (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:	Recommend	ded 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):	500ml
Unit Description:	Dark glass bottle
Trade Case description:	Carboard box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	03 x 02

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	Unit		Case	Pallet
Barcode:	5021554981466	Barcode:	05021554981909	Plank
Net Weight (g):	460	Net weight (g):	2760	Block
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	FUBO
Paper (g):	2	Paper (g):	88	EURO
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	Sizes Available:	SA120	6 X 1L
	Portuguese		SA321	6 X 2L
	Norwegian		SA435A	1 X 20L
	Danish		S	
	Swedish			
	German			
	Arabic			
	Slovak			
	Icelandic			

Marketing Informat	ion
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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