

## SA321: Sunflower Frying Oil 6x2L

Uncontrolled if printed

		Version:	11 / 26.04.2024
		Label Code:	SA321-03-21
<b>General Information</b>			
Product Description:	Vegetable oil pressed from organically grown, highest quality sunflower "high oleic" seeds ( <i>Helianthus annuus</i> ).		
Unit Size:	2L		
Country of Origin:	Romania		

**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

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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 &amp; 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):	2L
Unit Description:	Plastic PET bottle with cap
Trade Case description:	Cardboard box
Shelf Ready Packaging:	No
Trade Case Configuration (Front x Side):	02 x 03

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 Unit		 Case		 Pallet	
Barcode:	5021554988830	Barcode:	05021554988847	<b>Block</b> (1000mmx1200mm) Layers/pallet 5 Cases/layer 15	
Net Weight (g):	1832	Net weight (g):	10992		
Gross Weight (g):	1908	Gross weight (g):	11838		
Drained Weight (g):	0			<b>EURO</b> (800mmx1200mm) Layers/pallet 5 Cases/layer 11	
Depth (mm):	110	Depth (mm):	230		
Width (mm):	110	Width (mm):	335		
Height (mm):	263	Height (mm):	298		
Paper (g):	2	Paper (g):	388		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	74	Plastic (g):	2		
Type of Plastic:	OTHER	Type of Plastic:	PP		
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	Bottle: PET Cap : LDPE + HDPE	Type of Other:			

<b>Languages on Label:</b> English	<b>Sizes Available:</b> SA115 6 X 500ml SA120 6 X 1L SA435A 1 X 20L S
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Marketing Information	
<b>Suggestions for use:</b>	Suitable for all cooking purpose including deep-frying. Also ideal for salad dressing due to neutral flavour.

**Pack Shot Image:**



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