



A mixture of different natural triglycerids – safflowerseed or crude saffloweroil is refined, bleached and deodorised.

| Sensoric, chemical, physical and microbiological parameters: | | | | | | |
|--|--|--|--|------------------------|------|--|
| Methods | | Sensoric parameters | | | | |
| DGF C-II 1 | | appearance | clear, yellow oil, clouding by natural vegetable sources is possible | | | |
| DGF C-II 1 | | smell | neutral to sort specific | | | |
| DGF C-II 1 | | taste | neutral to sort specific | | | |
| Methods | | Chemical parameters | | | | |
| DGF C-III 4 | | free fatty acid | max. 0.1 % as oleic acid | | | |
| DGF C-VI 6 | | peroxid value (PV) | max. 1.0 meq/kg - ex-production | | | |
| | | totox-value | max. 10 - ex production | | | |
| DGF C-V 11 | | iodine value | 85 - 110 | | | |
| DGF C-III 12 + 11a-b | | moisture and impurities | max. 0.1 % | | | |
| DGF C-III 18 | | lead | max. 0.1 mg/kg | | | |
| | | other heavy metal | max. 0.2 mg/kg in total | | | |
| DIN/ISO 10540 / 2+3 | | phosphorus | max. 3 mg/kg | | | |
| DIN/ISO 1528/1-4 | | pesticides | according to german law | | | |
| HRGC - HRMS | | dibenzo-Dioxine / -Furane | max. 1,5 pg/g fat lt. EG-VO 199/2006 | | | |
| HRGC - HRMS | | DI - PCB's | | | | |
| HRGC - HRMS | | PCB's | according to german law | | | |
| DGF C-III 17a | | polycyclic aromatic hydrocarbons | Benzo (a) pyrene: < 2.0 µg/kg PAH (4): < 10 µg/kg | | | |
| DGF F-II 4a | | tocopherols | 400 | mg/kg - guidance level | | |
| DGF C-VI 10a + 11a-e | | typical fatty acids - guidance levels: | | | | |
| | | | | min. | max. | |
| | | C 16:0 Palmitic acid | 4.8 % | 3.5 | 5.5 | |
| | | C 18:0 Stearic acid | 2.4 % | 1.5 | 3.0 | |
| | | C 18:1 Oleic acid | 75.8 % | 60.0 | 80.8 | |
| | | C 18:2 Linoleic acid | 14.7 % | 14.0 | 16.0 | |
| | | C 18:3 Linolenic acid | 0.1 % | 0 | 0.5 | |
| | | C 20:0 Arachidic acid | 0.5 % | | | |
| | | C 20:1 Eicosenoic acid | 0.4 % | | | |
| | | C 22:0 Behenic acid | 0.7 % | | | |
| | | saturated fatty acid | 8.4 % | 7.6 | 9.2 | |
| | | monounsaturated fatty acids | 76.3 % | 68.7 | 83.9 | |
| | | polyunsaturated fatty acids | 14.8 % | 13.3 | 16.3 | |
| | | sum Trans-FAME | 1.0 % | | 1.5 | |

| Methods | Physical parameters | | | | | |
|--|--|---|---------------------|-------------------|-----------------------------|------------------|
| DGF C-IV 2c-f DGF C-IV 5 DGF C-IV 9 ISO 2719 DGF C-IV 4b | density refractive index smoke point flash point LOVIBOND – colour value (red / yellow) | 910 – 930 kg/m³ (20°C) 1,460 - 1,490 (20°C) ca. 220 °C ca. 255 °C max. 3,0 / 30 (5.25 inch) | | | | |
| Microbiological parameters | This product is not susceptible to microbiological contamination. <div><div>total count</div><div>< 500 KbE/g</div></div> <div><div>yeasts</div><div>< 50 KbE/g</div></div> <div><div>mould</div><div>< 50 KbE/g</div></div> <div><div>Staphylococcus aureus</div><div>not detectable</div></div> <div><div>salmonella</div><div>not det. in 25g</div></div> <div><div>Pseudomonas aeruginosa</div><div>not detectable</div></div> | | | | | |
| Nutrition facts : (EU No 1169/2011) | | bas. 100 ml Oil | bas. 100 g Oil | bas. 10 ml Oil | Reference Intakes | |
| 1. Energy: | | 3404 kJ 828 kCal | 3700 kJ 900 kCal | 340 kJ 83 kCal | g per 100 ml | % per 10 ml * |
| 2. Total fat: therefrom: | | 92.0 g | 100.0 g | 9.2 g | 8400kJ 2000 kCal 70 g | 4 % 13 % |
| 3. SFA: | | 8.0 g | 8.7 g | 0.8 g | 20 g | 4 % |
| MUFA: | | 69.0 g | 75.0 g | 6.9 g | | |
| PUFA: | | 15.0 g | 16.3 g | 1.5 g | | |
| 4. Carbohydrate: therefrom: | | 0 g | 0 g | 0 g | 260 g | 0 % |
| 5. Sugars: | | 0 g | 0 g | 0 g | 90 g | 0 % |
| 6. Dietary fibre: | | 0 g | 0 g | 0 g | 25 g | 0 % |
| 7. Protein: | | 0 g | 0 g | 0 g | 50 g | 0 % |
| 8. Salt: | | 0 g | 0 g | 0 g | 6 g | 0 % |
| 9. Vitamin E: | | 40 mg | 43 mg | 4 mg | 12 mg | 33 % |
| * = Reference intake of an average adult (8400 kJ/2000kcal) | | | | | | |
| GMO-potential | This product is in compliance with EU regulation (No. 1829/2003 22.09.2003) on genetically modified food and feed, and the regulation concerning the tracability and labelling of genetically modified organisms, food and feed products not subject to the labelling requirements. With best knowledge of today there are no GMO safflower seeds allowed inside the EU respectively cultivated in world wide. | | | | | |
| REACH - Declaration | In accordance with annex V, break 9 of the EG-VO No. 987/2008, amendment of the ordinance EG-VO No. 1907/2006 (REACH) plant oils are exempted from registration. | | | | | |
| Allergene-potential | See appendix allergene list | | | | | |
| Package | 0.5 l glass-bottle, 0.75 l glass-bottle, 1.0 l PET- bottle, 2.0 l PET- bottle, 3.0 l PET- bottle, 10 l PET- bottle, 10 l Easy-Box, bulk loading in IBC-container, bulk loading in road tank car. | | | | | |

| | |
|---|---|
| Storage and transport conditions | <p><u>packed goods:</u> preferably cool, dry, light-proof ,</p> <p><u>bulk goods:</u> additional to above-mentioned parameters the storage at 10-25°C in stainless steel-tanks, preferably under nitrogen atmosphere, the absence of non-ferrous metal in pipe and pumps and the usage of stainless steel pipes is recommended.</p> <p>Ingredients with a strong smell (e.g. spices) shall not be stored anywhere close to the oil.</p> <p>Tubes to be FDA (foodstuff) approved.</p> |
| Date of expiry | <p><u>original closed package:</u> see text on label or bottle;</p> <p><u>bulk loading at road tank car or IBC-container:</u> under optimal conditions approximately 4 weeks. During summer and in particular during storage without nitrogen atmosphere, there is a higher risk of autoxidation.</p> |
| Purpose | <p>For cold kitchen, also for broiling, baking and stewing.</p> <p>Other specific applications are not under control of Brökelmann+Co, so the user itself has to check, if the product is suitable for his specific application.</p> |
| Remarks | <p>This specification replaces version no. 01/2012 from 2012/05/10.</p> <p>The product is in correspondence with all legal requirements in Germany and the EU.</p> <p>This information does not release the customer from his obligation to control deliveries according to § 377 HGB.</p> |
| | |

| Usage of ingredients with allergenic Potential according to EU classification | | | | | |
|---|---|---------|-----------|------------------|---------|
| | | free of | contained | contained traces | specify |
| 1 | Cereals containing gluten and products thereof | x | | | |
| 2 | Crustaceans and products thereof | x | | | |
| 3 | Eggs and products thereof | x | | | |
| 4 | Fish and products thereof | x | | | |
| 5 | Peanuts and products thereof | x | | | |
| 6 | Soyabeans and products thereof | x | | | |
| 7 | Milk and products thereof, including Lactose | x | | | |
| 8 | Nuts and products thereof | x | | | |
| 9 | Celery and products thereof | x | | | |
| 10 | Mustard and products thereof | x | | | |
| 11 | Sesame and products thereof | x | | | |
| 12 | Sulfur dioxide and sulphites at >10 mg/kg SO ₂ | x | | | |
| 13 | Lupin and products thereof | x | | | |
| 14 | Molluscs and products thereof | x | | | |
| 15 | Others | | | | |

| Usage of ingredients according to ALBA List | | | | | |
|---|--------------------------------------|---|--|--|--|
| 1 | Milk protein | x | | | |
| 2 | Lactose | x | | | |
| 3 | Eggs | x | | | |
| 4 | Soy protein | x | | | |
| 5 | Soyabean oil | x | | | |
| 6 | Gluten | x | | | |
| 7 | Wheat | x | | | |
| 8 | Rye | x | | | |
| 9 | Beef | x | | | |
| 10 | Pork | x | | | |
| 11 | Chicken | x | | | |
| 12 | Fish | x | | | |
| 13 | Shellfish and crustaceans | x | | | |
| 14 | Maize | x | | | |
| 15 | Cocoa | x | | | |
| 16 | Barn | x | | | |
| 17 | Legumes / pulses | x | | | |
| 18 | Nuts | x | | | |
| 19 | Nut oil | x | | | |
| 20 | Peanuts | x | | | |
| 21 | Peanut oil | x | | | |
| 22 | Sesame | x | | | |
| 23 | Sesame oil | x | | | |
| 24 | Glutamate | x | | | |
| 25 | Sulfite (E220 b. E228) | x | | | |
| 26 | Benzoic acid and PHB (E210 bis E219) | x | | | |
| 27 | AZO-colours | x | | | |
| 28 | Tartrazin (E102) | x | | | |
| 29 | Cinnamon | x | | | |
| 30 | Vanillin | x | | | |
| 31 | Coriander | x | | | |
| 32 | Celery | x | | | |
| 33 | Umbellifereae | x | | | |
| 34 | Others | x | | | |