

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

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 BE approval number: B103838
 RSPO Supply Chain Certified - 2-0691-16-000-00 / cert nr 102502



23/10/2023

General product information

0012 0012

Product name	VP 70	Delizio Corn oil 1L
Packaging		12*1L poly ethylene bottles in carton box
Composition		fully refined corn oil
Country of origin raw materials		EU
Intrastat / Customs code		15152990
Shelflife		78 weeks
Storage conditions (incl. transport)		Cool (<20°C) dry and dark, avoid variation of temperature

Advantages / Applications

Advantages		rich in monounsaturated fatty acids, heat stable
Applications		suitable for cooking and as salad oil

Organoleptic characteristics

Visual aspect		light yellow
Taste / Odour		neutral

Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)	Max.	<input style="width: 50px;" type="text" value="0,10"/>	%
Moisture and Volatiles	Max.	<input style="width: 50px;" type="text" value="0,07"/>	%
Peroxide value (at filling)	Max.	<input style="width: 50px;" type="text" value="5,00"/>	mEq/kg
Slip melting point		<input style="width: 50px;" type="text" value="n.a."/>	(+/- 2) °C

Solid fat content by NMR

	Winter		Summer	
	Min	Max	Min	Max
	<input style="width: 100px;" type="text" value="10 °C"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="4"/>	<input style="width: 50px;" type="text" value="-"/>
<input style="width: 100px;" type="text" value="15 °C"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="4"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="4"/>
<input style="width: 100px;" type="text" value="20 °C"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>
<input style="width: 100px;" type="text" value="25 °C"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>
<input style="width: 100px;" type="text" value="30 °C"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>
<input style="width: 100px;" type="text" value="35 °C"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>	<input style="width: 50px;" type="text" value="-"/>

GMO Declaration

Suitable for

Potential GMO source involved:	No
Identity preserved:	Not applicable
GMO labeling required (EU 1830/2003):	No
GMO status evidence: By Suppliers Declaration	
In accordance with regulation EU nr. 1829/2003 and 1830/2003	

Vegans	Yes
Vegetarians	Yes
Celiaques (<20 ppm)	Yes

Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004

Nutrition information Typical Value per 100 gram

Energy value (kJ)	3700	
Energy value (kcal)	900	
Protein (g)	0,00	
Carbohydrates (g)	0,00	
of which sugar (g)	0,00	
of which starch (g)	0,00	
Fats (g)	Winter	Summer
	100,0	100,0
Saturated fat (g)	16,4	16,4
- of which trans unsaturated fat (g)	<1,5	<1,5
Mono unsaturated fat (g)	31,0	31,0
Poly unsaturated fat (g)	52,6	52,6
Fibres (g)	0,00	
Minerals (g)	0,00	
Vitamins A / D3 (µg/100g - % RDA)	0 - 0% / 0 - 0%	
Salt (g)	0,00	


Glycidyl esters

max. 1000µg/kg (commission regulation (EU) 2023/915)

Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap)

PAH4

In accordance with regulation EU 2023/915

Pesticides Residues

In accordance with European regulation – directive CE 396/2005 and amendments

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g In accordance with regulation EU 2023/915

Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g In accordance with regulation EU 2023/915

Heavy metals

Cd<0,02mg/kg ; Pb<0,10mg/kg ; Hg<0,05mg/kg

In accordance with regulation EU 2023/915

Allergens information (LEDA LIST)

Ingredient	In raw material	On production line	In factory
Cereals containing gluten	-	-	n
Wheat	-	-	n
Rye	-	-	n
Barley	-	-	n
Oats	-	-	n
Spelt	-	-	n
Khorasan wheat	-	-	n
Crustaceans	-	-	n
Eggs	-	-	n
Fish	-	-	n
Peanuts (refined groundnut oil)	-	-	y
Soybeans*	-	-	n
Milk (incl. lactose)	-	-	n
(Tree) Nuts	-	-	n
Almond	-	-	n
Hazelnut	-	-	n
Walnut	-	-	n
Cashews	-	-	n
Pecan nut	-	-	n
Brazil nut	-	-	n
Pistachio nut	-	-	n
Macadamia nut	-	-	n
Celery	-	-	n
Mustard	-	-	n
Sesame seeds	-	-	n
Sulphur dioxide and sulphites (E220 - E228)	-	-	n
Lupin	-	-	n
Molluscs	-	-	n



* refined soybean oil is not considered an allergen in accordance with EUR-LEX 1169/2011 - annexe 2 point 6a