

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

Aveno NV - Nieuwelandenweg 32 /1 - 2030 Antwerpen - Belgium

TEL: +32 3 544 18 17 - aveno@aveno.be

VAT: BE 0864 281 282

BE approval number: B103838

RSPO Supply Chain Certified - 2-0691-16-000-00 / cert nr 102502

aveno
LIPID SOLUTIONS

26/07/2023

General product information

27200 0

Product name	VP 51	Delizio Frit Frying oil 15L
Packaging		15 L jerrycan in cardboard box
Composition		fully refined vegetable oils (soybean, palm, sunflower), flavour, antifoam (E900)
Country of origin raw materials		Malaysia, Indonesia, EU
Intrastat / Customs code		15179091
Shelflife		78 weeks
Storage conditions (incl. transport)		Cool (<20°C) dry and dark, avoid variation of temperature

Advantages / Applications

Advantages	
Applications	

Organoleptic characteristics

Visual aspect	
Taste / Odour	

Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)	Max.	0,50	%
Moisture and Volatiles	Max.	0,10	%
Peroxide value (at filling)	Max.	2,00	mEq/kg
Slip melting point		n.a.	(+/- 2) °C

Solid fat content by NMR

	Min	Max
10 °C	-	6
15 °C	-	4
20 °C	-	-
25 °C	-	-
30 °C	-	-
35 °C	-	-

GMO Declaration

Suitable for

Potential GMO source involved: Yes
 Identity preserved: Not applicable
 GMO labeling required (EU 1830/2003): Yes
 GMO status evidence: By Suppliers Declaration
 In accordance with regulation EU nr. 1829/2003 and 1830/2003

Vegans Yes
 Vegetarians Yes
 Coeliacs (<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)	100,0
Saturated fat (g)	21,0
- of which trans unsaturated fat (g)	<1,5
Mono unsaturated fat (g)	29,0
Poly unsaturated fat (g)	50,0
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

aveno
LIPID SOLUTIONS

aveno
LIPID SOLUTIONS