

| 1. Product details | |
|-----------------------|--|
| Article name | Westfalia ST 35 |
| Trade name | Vegetable edible oil |
| Product description | resin-free oil for specifically operational areas in food industry |
| Country of production | Germany |

| 2. Ingredients | | | |
|------------------|-------------------------------|---------------|-------------|
| Salt content | negative | Water content | <0.1% |
| Acidifying agent | negative | Milk products | negative |
| Flavour | negative | Colouring | negative |
| Preservative | negative | Minerals | no addition |
| Vitamins in 100g | no addition | | |
| Ingredients | Vegetable oil (sunflower oil) | | |

| 3. Nutrition facts in 100mL | |
|-------------------------------|--------------------|
| Calorific value | 3404kJ / 828 kcal. |
| Fat | 92 g |
| thereof saturated fatty acids | 8 g |
| Carbohydrates | 0 g |
| thereof sugar | 0 g |
| Protein | 0 g |
| Salt | 0 g |
| trans-isomeric fatty acids | <1% |

| 4. Sensorial properties | |
|-----------------------------|----------------------|
| Appearance, texture, colour | liquid, light yellow |
| Odour | neutral |
| Taste | neutral |

| 5. Technical values | |
|---------------------|------|
| Melting point | <1°C |
| NMR 10°C | |
| NMR 20°C | |
| NMR 30°C | |

| 6. Microbiology | |
|---------------------|-----------------|
| Total plate count | ≤100 cfu/g |
| Yeasts | ≤10 cfu/g |
| Moulds | ≤50 cfu/g |
| Coliformes (E.coli) | <10 cfu/g |
| Salmonella | negative in 25g |

| 7. Genetic | |
|--|--|
| This product does not contain any labelling obligated ingredients from genetically modified organisms in accordance with Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 | |

| 8. Packaging data | |
|--|--------------------|
| Kind of packaging | 10l Bag in Box |
| Packaging material | PE, cardboard box |
| Quantity per package | 10l |
| Quantity per transport unit | 720l |
| Number of packages per transport unit | 72 cardboard boxes |
| For all primary packages declarations of conformity can be consulted if necessary. | |

| 9. Storage conditions and storage life | |
|--|---|
| Shelf life | 365 days |
| Storage conditions | best storage temperature 15-20 °C, temperature under +5 °C should be avoided |

| 10a. Legal allergens (according to Regulation (EU) 1169/2011) | | | | |
|---|------------|-----------|---------------|-----------------------------|
| Ingredients | Yes | No | Traces | Detailed description |
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof | | X | | |
| Crustaceans and products thereof | | X | | |
| Eggs and products thereof | | X | | |
| Fish and products thereof | | X | | |
| Peanuts and products thereof | | X | | |
| Soybeans and products thereof | | X | | |
| Milk and products thereof (including lactose) | | X | | |
| Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof | | X | | |
| Celery and products thereof | | X | | |
| Mustard and products thereof | | X | | |
| Sesame seeds and products thereof | | X | | |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers | | X | | |
| Lupins and products thereof | | X | | |
| Molluscs and products thereof | | X | | |
| 10b. Allergens according to ALBA-list | | | | |
| Ingredients | Yes | No | Traces | Detailed description |
| Cereals containing gluten | | X | | |
| Wheat | | X | | |
| Rye | | X | | |
| Barley | | X | | |
| Oats | | X | | |
| Spelt | | X | | |
| Kamut | | X | | |
| Crustaceans | | X | | |
| Egg | | X | | |
| Fish | | X | | |
| Peanut | | X | | |
| Soy | | X | | |
| Milk | | X | | |
| Nuts | | X | | |
| Almonds | | X | | |
| Hazelnuts | | X | | |
| Walnuts | | X | | |
| Cashews | | X | | |
| Pecan nuts | | X | | |
| Brazil nuts | | X | | |
| Pistachio nuts | | X | | |
| Macadamia / Queensland nuts | | X | | |
| Celery | | X | | |
| Mustard | | X | | |
| Sesame | | X | | |
| Sulphur dioxide and sulphites (E220 - E228) | | X | | |
| Lupin | | X | | |
| Molluscs | | X | | |
| Lactose | | X | | |
| Cocoa | | X | | |
| Glutamate (E620 - E625) | | X | | |
| Chicken meat | | X | | |
| Coriander | | X | | |
| Corn / maize | | X | | |
| Legumes | | X | | |
| Beef | | X | | |
| Pork | | X | | |
| Carrot | | X | | |

11. Food legal statement

Westfälische Lebensmittelwerke Lindemann GmbH & Co. KG warrant:

- that the delivered products including their packaging comply with the currently applicable national and EU legislations according to the current status quo;
- that our production takes place in strict observance of the provisions of the Food Hygiene Regulations and that we maintain our own internal control system for risk management purposes;
- labeling with all required elements satisfies the requirements of the food and calibration law;
- that all items are described truthfully and to the best of knowledge. All information in this document are average values based on calculated data.

Because the specific application is not subject to the control of the Westfälische Lebensmittelwerke Lindemann GmbH & Co. KG, the customer or user himself has to make tests to determine the suitability of the product for a specific application.

This letter was provided by machine and is valid from there without signature