
EUROPEAN FOOD IMPORT MARKET

Rapeseed Oil Technical Data Sheet

1. General Information

Product Name: Rapeseed Oil Type: Conventional rapeseed oil

• Category: Food

• Appearance: Clear, light yellow to golden liquid

• Odor: Neutral, mild

• **Taste:** Mild, slightly nutty

• Origin: Rapeseed grown in Ukraine

• Processing Method: Cold-pressed or refined

• **Brand:** EFI Market

• Weight/Quantity: Available in 1L, 2L, 5L, 10L, 25L drums, and 1000L tanks

• **Shelf Life:** 18 months from the date of manufacture

• **Storage Conditions:** Store in a cool, dry place, away from direct sunlight and heat sources.

2. Packaging

• Available Formats: 1L, 2L, 5L, 10L bottles, 25L, and 1000L drums

• Packaging Type: PET bottles, HDPE drums

3. Composition

• Ingredients: 100% Rapeseed oil

• Fatty Acid Profile:

Saturated Fatty Acids: Approximately 7%

Monounsaturated Fatty Acids: Approximately 61%

o **Polyunsaturated Fatty Acids:** Approximately 32%

• **Trans Fat:** 0 g per 100 g

• **Cholesterol:** 0 mg per 100 g

• Non-GMO: This product does not contain genetically modified organisms

• Allergens: None

4. Nutritional Characteristics (per 100 g of product)

• Energy: Approximately 884 kcal (3700 kJ)

• **Fats:** 100 g

o of which saturated fatty acids: 7 g

o of which monounsaturated fatty acids: 61 g

o of which polyunsaturated fatty acids: 32 g

• Carbohydrates: 0 g

o of which sugars: 0 g

• **Proteins:** 0 g

• **Salt:** 0 g

• Vitamins:

○ **Vitamin E:** 30 mg (250% of NRV)

o Omega-3 Fatty Acids (ALA): 9 g

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5. Instructions for Use

- Main Uses: Suitable for cooking, frying, baking, and salad dressings.
- **Smoke Point:** Approximately 204°C (400°F)
- Recommended Use:
 - o **Frying:** Ideal for frying due to its stable fatty acid profile.
 - o **Baking:** Can be used as a substitute for butter or other oils.
 - **Salad Dressing:** Ideal as a base oil for dressings and vinaigrettes, especially due to its high omega-3 content.
- **Storage Tips:** Keep the bottle tightly closed after each use to preserve freshness. Store away from strong odors and light to prevent oxidation.

6. Safety and Hygiene Standards

Compliance:

- Complies with current European regulations on edible oils.
- Certified according to ISO 22000 (food safety), IFS, or BRC standards (if applicable).

• Hygiene:

- Handle with clean hands and in a sanitary environment.
- o Store under hygienic conditions, away from contaminants.
- Avoid cross-contamination with other food products.

• Safety:

- o **Inhalation:** Not hazardous under normal conditions.
- Skin Contact: Generally non-irritating; in case of contact, wash with soap and water
- o **Eye Contact:** In case of contact, rinse immediately with clear water.
- o **Packaging:** Ensure packaging is intact before use to prevent contamination.
- Waste: Dispose of empty packaging according to local waste management regulations.

7. Supplier

- Company Name: S.A.S Petit Prince de Vendée
- **Brand Name:** European Food Import Market
- Address: 2 bis rue Saint-Benoît, 85190 Aizenay, France
- **Contact:** +33 7 88 81 14 09