



Technical Specifications Refined Rapeseed Oil (RRO)

UKRAINE

PRODUCT DESCRIPTION

Rapeseed oil and also canola oil, is rich in omega 3 of plant origin, that is, in alpha linolenic acid or ALA that according to scientists in France could prevent strokes by improving the arrival of blood to the brain, stimulate neurogenesis and reverse or prevent cerebral ischemia's. Rapeseed oil shares with olive oil not only its richness in oleic acid but its high point of smoke, that is, it is one of the oils that most resists high temperatures and therefore, we can not only use it cold but also to cook for example, a sauté. It has the advantage of being neutral in flavor and therefore, we can use it in sweet or savory dishes without any inconvenience, ensuring good quality fats for the body.

GENERAL PRODUCT INFORMATION

Designation	Refined Rapeseed Oil
Ingredient	100 % Rapeseed Oil
Additives	None
GMO status	Non GMO

CHEMICAL, PHYSICAL & ORGANOLEPTIC CHARACTERISTICS

Density at 20°C	0.914 - 0.920 g/ mL
Refractive index	1.465 - 1.467 n _{40 D}
Saponification value	182 - 193 mg KOH/g
Iodine value	105 - 126 g I ₂ /100 g
Moisture	≤ 0.2 % g/100 g
Free fatty acid as oleic acid	≤ 1 % m/ m
Alcalinity (soaps)	≤ mg/ kg
Peroxyde value (at plant departure)	≤ meq O ₂ /kg
Phosphorus content	≤ mg/kg
State	Liquid at 20°C
Taste - smell	Neutral
Colour Lovibond 5 1/4"	Neutral

FATTY ACID PROFILE

Myristic C14:0	≤ 0.2	Arachidic C20:0	0.2 - 1.2	Oleic C18:1	51.0 - 70.0
Palmitic C16:0	2.5 - 7.0	Gadoleic C20:1	0.1 - 4.3	Linoleic C18:2	15.0 - 30.0
Palmitoleic C16:1	≤ 0.6	Behenic C22:0	≤ 0.6	Lignoceric C24:0	≤ 0.3
Stearic C18:0	0.8 - 3.0	Erucic C22:1	≤ 2.0	Linolenic C18:3	5.0 - 14.0

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