

Description

Blend oil comprised of of 75% Canola Oil, Salad & 25% Extra Virgin Olive Oil.

Canola salad oil undergoes a controlled deodorization process, which guarantees a quality product enhancing flavor and shelf-life stability.

Extra Virgin Olive Oil is the oil obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, including thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decantation, centrifugation, and filtration. No additives are permitted. Meets or exceeds objectively tested USDA standards for the Extra Virgin grade.

Canola Oil Common Characteristics

Physical State:	Liquid
Appearance:	Clean, clear, brilliant and free of foreign material
Taste:	Bland
Odor:	Bland
Free Fatty Acid %:	0.05% max.
Peroxide Value meq/ kg:	1.0 meq/ kg max.
Color (Lovibond):	1.5 Red Max
Iodine Value (Wijs):	108 - 126
Moisture %:	0.05 % Max
Cold Test:	12 hrs @ 32°F
Smoke Point:	232°C min

Extra Virgin Olive Oil Standard Characteristics

UV Absorbtion

K232	≤ 2.50
K270	≤ 0.22
Delta-K	≤ 0.01

Acidity

Acidity Level:	≤ 0.8
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Peroxides

Peroxide Value:	≤ 20 meq O ₂ /Kg
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Fatty Acid Composition

Miristyc Acid (C14:0):	≤ 0.05
Palmitic Acid (C16:0):	7.5 - 20
Palmitoleic Acid (C16:1):	0.3 - 3.5
Heptadecanoic Acid (C17:0):	< 0.3
Heptadecenoic Acid (C17:1):	< 0.3

Stearic Acid (C18:0)	0.5 - 5.0
Oleic Acid (C18:1)	55 - 83
Linoleic Acid (C18:2)	3.5 - 21
Linolenic Acid (C18:3)	≤ 1.5
Arachidic Acid (C20:0)	≤ 0.6
Gadoleic Acid (C20:1)	≤ 0.4
Behenic Acid (C22:0)	≤ 0.2
Lignoceric Acid (C24:0)	≤ 0.2

Sterols

Cholesterol	≤ 0.5
Brassicasterol	≤ 0.1
Campesterol	≤ 4.5
Stigmasterol	< Cam
Delta 7-Stigmastenol	≤ 0.5
Beta Sitosterol	≥ 93.0

Common EVOO COA Test Data

Different chemical tests offer different bits of information about each lot of olive oil. Centra Foods supplies Certificates of Analysis with each order. These documents will include all or a portion of Extra Virgin Olive Oil chemical characteristics listed below. You may find listed on your Certificate of Analysis:

- A.) All values above
- B.) K232, K270, Delta K, Acidity Level, Peroxide Value, Fatty Acid Composition & Sterols
- C.) K232, K270, Delta K, Acidity Level, Peroxide Value & Fatty Acid Composition
- D.) Acidity Level, Peroxide Value, Fatty Acid Composition & Sterols
- E.) Acidity Level, Peroxide Value & Fatty Acid Composition
- F.) K232, K270, Delta K, Acidity Level, Peroxide Value

Ingredients

75% Canola Oil, Salad & 25% Extra Virgin Olive Oil

Country of Origin

Blended in the USA.

Canola Oil may be a product of any of the following countries: USA or Canada

Extra Virgin Olive Oil may be a product of any of the following countries: IT=Italy, ES=Spain, GR=Greece, CL=Chile, AG=Argentina, TR=Turkey, TN=Tunisia, MX=Mexico, LE=Lebanon, MA=Morocco, US=USA

Product Specifications

Product: 75% Canola Oil, Salad

& 25% Extra Virgin Olive Oil

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Packaging and Storage

Packaged in Tankers, 2,010, 2,093 or 2,511 Lb Totes, 419 Lb Drums, 35 Lb Containers, 1 Gallon Containers or 3 Liter Bag in a Box Containers.

This product is best if used within 24 months from date of process, if un-opened. All storage recommendations must be followed (see Shelf Life Standards document).

Nutritional Statement

	1 Tablespoon	100g	
Calories-Energy	123	884	kcal
Total Fat	3.9	100	g
Saturated Fat	0.2	5.2	g
Polyunsaturated Fat	3.3	23.7	g
Monounsaturated Fat	9.2	65.7	g
Trans Fat	0	0	g
Cholesterol	0	0	mg
Sodium	0	2	mg
Dietary Fiber	0	0	g
Sugars	0	0	g
Protein	0	0	g
Total Carbohydrates	0	0	g
Vitamin E	2.3	16.7	µg
Vitamin K	9.5	68.5	µg