

Description

Canola Oil is made from the seeds of the canola plant. It undergoes a controlled deodorization process which guarantees a quality product enhancing flavor and shelf-life stability.

Can be used in various applications, such as mayonnaise, salad dressings, sauces, salad oils, canned foods, bakery products, and as a cooking oil.

It is high monounsaturated, low polyunsaturated fats, and high omega-6 fatty acid profile.

Physical & Chemical Characteristics

Free Fatty Acid %:	0.05% max.
Peroxide Value (meq/ kg):	1.0 meq/ kg max.
Color (Lovibond):	5 Red Max. / 15 Yellow Max.
Iodine Value (Wijs):	105 - 126
Moisture %:	0.1% Max
Cold Test:	12 hrs @ 32°F
Smoke Point:	232°C min

Ingredients

Canola Oil

Certifications

Star-K Kosher Certified

Country of Origin

May be a product of any of the following countries: US=USA, CA=Canada and/or AU=Australia

Packaging and Storage

Packaged in FlexiTanks, Tankers, 2093 Lb Caged Plastic or Cardboard Totes, 419 Lb Drums, 35 Lb Containers or 1 Gallon 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) to maintain this shelf life.

Nutritional Statement

Nutrient	1 Tablespoon (13.5g)	100g	Unit
Calories-Energy	124	884	kcal
Total Fat	14.0	100.0	g
Saturated Fat	1.0	7.4	g
Polyunsaturated Fat	3.9	28.1	g
Monounsaturated Fat	8.9	63.3	g
Trans Fat	0.05	0.4	g
Cholesterol	0	0	mg
Sodium	0	0	mg
Dietary Fiber	0	0	g
Sugars	0	0	g
Protein	0	0	g
Total Carbohydrates	0	0	g
Vitamin E	2.4	17.5	Mg
Vitamin D(1)	0	0	IU
Vitamin K	10.0	71.3	µg
Calcium(1)(2)	0	0	mg
Iron(1)(2)	0	0	mg
Potassium(1)	0	0	mg

(1) - "Contains less than 2% of the Daily Value of this (these) nutrient(s)"

(2) - "Not a significant source of Calcium and Iron"

Source: USDA National Nutrient Database for Standard Reference, Release 28, Revised May 2016



Quality Assurance Department
 Centra Foods