

### Description

Organic Canola Oil has been expeller pressed, refined, bleached and deodorized from Certified Organic Canola seeds, and purified using organic certified processes. The Canola seeds are not genetically modified in any way.

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

### Physical Characteristics

Physical State:	Liquid
Appearance:	Light yellow, clear and brilliant
Flavor:	Bland
Odor:	Bland

### Chemical Characteristics

Free Fatty Acid %:	< 0.07% max.
Peroxide Value meq/ kg:	< 0.50 meq/ kg max.
Iodine Value:	124 - 139
Color (Lovibond):	10.0 Yellow /1.5 Red max
Refractive Index @ 25°C:	1.466 - 1.4700
Moisture %:	< 0.10

### Typical Fatty Acid Properties

C16:0	Palmitic Acid	5.0 - 10.0%
C18:0	Stearic Acid	2.0 - 5.0%
C18:1	Oleic Acid	55.0 - 65.0%
C18:2	Linoleic Acid	15.0 - 20.0%
C18:3	Linolenic Acid	8.0 - 10.0%

### Ingredients

100% Organic Canola Oil

### Country of Origin

May be a product of any of the following countries: USA, Canada, The Netherlands or Italy

### 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

	Tablespoon	1 Cup	
<b>Calories-Energy</b>	120	884	<b>kcal</b>
<b>Total Fat</b>	1.0	10.0	<b>g</b>
<b>Saturated Fat</b>		7.6	<b>g</b>
<b>Polyunsaturated Fat</b>	3.9	28.1	<b>g</b>
<b>Monounsaturated Fat</b>	8.9	63.3	<b>g</b>
<b>Trans Fat</b>	0	0	<b>g</b>
<b>Cholesterol</b>	0	0	<b>mg</b>
<b>Sodium</b>	0	2	<b>mg</b>
<b>Dietary Fiber</b>	0	0	<b>g</b>
<b>Sugars</b>	0	0	<b>g</b>
<b>Protein</b>	0	0	<b>g</b>
<b>Total Carbohydrates</b>	0	0	<b>g</b>
<b>Vitamin E</b>	2.4	17.5	<b>µg</b>
<b>Vitamin K</b>	10	71.3	<b>µg</b>