

# PRODUCT DATASHEET - SPECIFICATION - AVENO NV

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 BE approval number: B103838  
 RSPO Supply Chain Certified - 2-0691-16-000-00 / cert nr 102502



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## General product information

28200

Product name	<b>VP 689</b>	<b>Azetti Frituurolie 10L</b>
Packaging		10 L jerrycan
Composition		fully refined vegetable oils (rapeseed, palm, sunflower), flavour, antifoam.
Country of origin raw materials		Malaysia, Indonesia, EU.
Intrastat / Customs code		15179091
Shelflife		78 weeks
Storage conditions (incl. transport)		Cool (<20°C) <span style="float: right;">dry and dark, avoid variation of temperature</span>

## Advantages / Applications

Advantages		
Applications		

## Organoleptic characteristics

Visual aspect		
Taste / Odour		

## Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)	Max.	0,50	%
Moisture and Volatiles	Max.	0,10	%
Peroxide value (at filling)	Max.	2,00	meq/kg at loading
Slip melting point		n.a.	(+/- 2) °C

## Solid fat content by NMR

	Min	Max
10 °C	-	6
15 °C	-	4
20 °C	-	-
25 °C	-	-
30 °C	-	-
35 °C	-	-

## GMO Declaration

## Suitable for

Potential GMO source involved:	No
Identity preserved:	Not applicable
GMO labeling required (EU 1830/2003):	No
GMO status evidence: By Suppliers Declaration	
In accordance with regulation EU nr. 1829/2003 and 1830/2003	

Vegans	Yes
Vegetarians	Yes
Celiaques (<20 ppm)	Yes

## Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004.

**Nutrition information** Typical Value per 100 gram

Energy value (kJ)	3760
Energy value (kcal)	900
Protein (g)	0,00
Carbohydrates (g)	0,00
of which sugar / lactose (g)	0,00
of which starch (g)	0,00
Fats (g)	<b>100,0</b>
Saturated fat (g)	<b>18,0</b>
- of which trans unsaturated fat (g)	<b>&lt;1,5</b>
Mono unsaturated fat (g)	<b>48,0</b>
Poly unsaturated fat (g)	<b>34,0</b>
Fibres (g)	0,00
Minerals (g)	0,00
Vitamins A / D3 (µg/100g - % RDA)	0 - 0% / 0 - 0%
Salt (g)	0,00



Glycidyl esters max. 1mg/kg ( regulation CE 290/2018)

Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap)

max 2 ppb

PAH4

max 10 ppb

In accordance with regulation CE 1881/2006

**Pesticides Residues**

In accordance with European and French regulations – directive CE 396/2005 and modifications

**Dioxins**

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation CE 1259/2011

Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g in accordance with regulation CE 1259/2011

Extraction solvents (Hexane) max 1 mg/kg

**HEAVY METALS** | Cd<0,02mg/kg ; Pb<0,10mg/kg ; Hg<0,05mg/kg

In accordance with regulation CE 1881/2006

**Allergens information (LEDA LIST)**

Ingredient	In raw material	On production line	In factory
<b>Cereals containing gluten</b>	-	-	n
Wheat	-	-	n
Rye	-	-	n
Barley	-	-	n
Oats	-	-	n
Spelt	-	-	n
Khorasan wheat	-	-	n
<b>Crustaceans</b>	-	-	n
<b>Eggs</b>	-	-	n
<b>Fish</b>	-	-	n
<b>Peanuts (refined groundnut oil)</b>	-	y	-
<b>Soybeans</b>	-	-	n
<b>Milk (incl. lactose)</b>	-	-	n
<b>(Tree) Nuts</b>	-	-	n
Almond	-	-	n
Hazelnut	-	-	n
Walnut	-	-	n
Cashews	-	-	n
Pecan nut	-	-	n
Brazil nut	-	-	n
Pistachio nut	-	-	n
Macadamia nut	-	-	n
<b>Celery</b>	-	-	n
<b>Mustard</b>	-	-	n
<b>Sesame seeds</b>	-	-	n
<b>Sulphur dioxide and sulphites (E220 - E228)</b>	-	-	n
<b>Lupin</b>	-	-	n
<b>Molluscs</b>	-	-	n

