

Bulk stir-fry oil for wholesale & commercial supply

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Specifications

OIL BASE

Refined, bleached and deodorized canola oil

ALLERGENS

Statement on request

PEROXIDE VALUE

2.00 mEq/kg maximum

MOISTURE

0.10% maximum (KF method)

CONTAMINANTS

Arsenic 0.10 ppm (limit); lead 0.08 ppm (limit)

STORAGE AND HANDLING

Store at 28 to 32°C in a clean, dry place.

PACK FORMAT

250 ml bottles, 18 per case

INGREDIENTS

Refined, bleached and deodorized canola oil, natural garlic extract, natural flavor

FREE FATTY ACID

0.50% maximum, as oleic acid

IODINE VALUE

110.00 to 126.00 (Wijs)

APPEARANCE AND COLOR

Golden brown to light amber brown liquid, free from extraneous materials

SHELF LIFE

12 months from the date of production at the required temperature

ORIGIN

Philippines

Pack formats

- 250 ml bottles, 18 per case

What you can change

- Base oil. Refined, bleached and deodorized canola.
- Flavoring. Natural garlic extract and natural flavor.
- Limits. 0.50 percent free fatty acid and 2.00 mEq/kg peroxide as published.
- Fill size. The published line is 250 ml bottles, 18 to a case.