

Quality specification Crude Rapeseed Oil

1. Rapeseed oil is obtained from non-GMO rapeseed.
2. The colour and smell are characteristic of rapeseed oil, with no foreign or rancid odour. Rapeseed oil meet provisions of the European Parliament and of the Council No 183/2005, Council No 2002/32/EK, COMMISSION REGULATION (EU) No 277/2012.

Property	Unit	Min	Max	Test-Method
Acid value	mg KOH/kg	-	4,0	LVS EN ISO 660:2009
Free fatty acids (FFA-content)	%	-	2,0	ISO660:2000
Iodine value	g I ₂ /100g	108	120	LVS EN ISO 14111:2005
Moisture, volatile matter and impurities	%	-	0.5	LVS EN ISO 662
Lecithin (calculated as phosphorous)	ppm	-	600	ISO 10540-3:2002
Lecithin (calculated as srearooleocithin)	%	-	1,56	ISO 10540-3:2002
Sulphur content	ppm	-	30	LVS EN ISO 20846
Saponification value	mg KOH/kg		195	LVS EN ISO 3657
Unsaponifiables	%		1,0	LVS EN ISO 3596
*Sum of saturated fatty acids	%		8,0	LVS EN ISO 12966
C18:1/C18:2	%	3,0		LVS EN ISO 12966
C18:1/C16:0	%	13,0		LVS EN ISO 12966
Erucic fatty acid C 22:1	%	-	2,0	LVS EN ISO 12966

*Saturate fatty acid: max 8pc m/m (gram of component per 100g sample). Crude Rapeseed oil composition in which the C18:1/C18:2 ratio is 3 or above and C18:1/C16:0 ratio is 13 or above.