BIOVENTA

Quality specification
Crude degummed rapeseed oil

Aanalyses of crude degummed rapeseed oil in accordance with the quality specification:

1. Obtained from non-GMO rapeseed.

2.The color and odor shall be characteristic of rapeseed oil and free from foreign and rancid odor. The heavy metals content shall not exceed allowable limits.

Property	Unit	Min	Max	Test-Method
Acid value	mg KOH/kg	-	3,5	LVS EN ISO 660:2009
Free fatty acids (FFA-content)	%	-	1,75	ISO660:2000
Iodine value	g I_2/100g	105	114	LVS EN ISO 14111:2005
Moisture, volatile matter and impurities	%	-	0,4	LVS EN ISO 662
Lecithin (calculated as phosphorous)	ppm	-	300	ISO 10540-3:2002
Lecithin (calculated as srearooleolecithin)	%	-	0,78	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 UCO oil composition in which the C18:1/C18:2 ratio is 3 or above and C18:1/C16:0 ratio is 13 or above.