

To : Whom this may concern
From : Joyce Oosterhof
Pages, total : 1
Date : 03 February 2026

Re: Regulatory statement for Safflower Oil High Linoleic Refined, Safflower Oil High Oleic Refined

Absence of lactose	Based on the best of our knowledge De Wit Speciality Oils is able to state that the vegetable oils we supply are absolutely free of lactose.
Absence of latex	Based on the best of our knowledge De Wit Speciality Oils is able to state that the vegetable oils we supply are absolutely free of latex.
Absence of melamine	Based on the best of our knowledge De Wit Speciality Oils is able to state that the vegetable oils we supply are absolutely free of melamine.
Absence of palm oil	Based on the best of our knowledge De Wit Speciality Oils is able to state that the vegetable oils we supply are absolutely free of palm oil.
Allergen statement	<u>None</u> of the mentioned substances (allergens) in EC- regulation 1169/2011 and directive 2007/68 will be present. There is no risk for cross contamination.
BSE / TSE	No material derived from beef, sheep or goat has been used during the manufacture, processing or packing/re-packing. There is no risk of cross-contamination from products derived from beef, sheep or goat during manufacture, processing or packing / re-packing, absolutely free from BSE/ TSE.
Contaminants	In compliance with EC-Regulation 915/2023/EC these set specific maximum levels for certain contaminants in foodstuffs. Regarding fats and oils maximum levels are set for mycotoxins, lead, benzo(a)pyrene, Sum of benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene and chrysene, dioxins and dioxin-like PCBs and melamine within these regulations
Cosmetic Allergens	Based on our best knowledge we hereby declares that Safflower Oil Supplied by De Wit Speciality Oils is free of cosmetics allergens. However we do not test on the presence of cosmetic allergens.
Declaration on 1223/2009	Based on the best of our knowledge we can inform you that Safflower Oil is not mentioned on the list of substances prohibited in cosmetic products and is in accordance with Annexes II,III, IV, V, VI However, certain contaminants phthalates and pesticide residues are classed as prohibited substances, such as heavy metals, dioxins, furans, pesticide residues and PAH. Monitoring program is in place and is carried out annually on a random batch (except for melamine testing).
Declaration on CITES	Based on the best of our knowledge we can inform you that Safflower Oil is not subject to CITES - Convention on International Trade in Endangered Species of Wild Fauna and Flora

Declaration on CMR	Based on our knowledge we can inform you that Safflower Oil is not classified as Carcinogenic, Mutagenic or Toxic for Reproduction. Safflower Oil is produced as a food grade product which is in accordance with European Regulation. Certain contaminants are classed as CMR products. Regulation 915/2023/EC has set maximum levels for these contaminants. Tests are carried out annually on a random batch (except for melamine testing).
Declaration on Residual Solvents	The hexane residue in solvent extracted oils is less than 1 ppm in accordance with EC regulations 2009/32/EC. For Mechanically Pressing no solvents are used, this oil is obtained by mechanically pressing and filtering through 1-10 micron bag filter only.
Doping free	Safflower Oil (Organic) is absolutely food grade and do not contain doping substances, narcotics and psychotropics (appearing on the list of the bans 2026 on the world anti-doping code published by the AMA (Anti-Doping World Agency)
Erucic acid	EU regulation No. 696/2014, amending Regulation (EC) No 1881/2006 and 915/2023/EC as regards maximum levels of Erucic acid in vegetable oils and fats and foods containing vegetable oils and fats All products are within the limits of Erucic acid of max. 5%. All vegetable oils are supplied with a Certificate of Analysis including fatty acid profile.
Ethylene Oxide	Ethylene Oxide is a widely produced chemical, which is authorized for use as pesticide (fumigants) in some countries outside the EU. As a genotoxic carcinogen, the substance is not authorized in the EU. Ethylene oxide can be used in certain countries like India to mitigate microbiological risks. Based on the best of our knowledge De Wit Speciality Oils is able to state that our raw material suppliers do not use any Ethylene Oxide in the whole supply chain. We are in close contact with our raw material suppliers. Our risk assessment does not identify any of our vegetable oils with origin India to be at risk. Monitoring until June 2022 has shown for our oils produced in India or from raw material with origin India there is no risk. For our oils we do not perform testing on ethylene oxide anymore unless agreed otherwise.
FDA registration	FDA number of De Wit Speciality Oils is 14228731150
Food additives	No food additives or anti-oxidants have been added to the oil. Vitamin E (non GMO) and/or mixed tocopherols (non GMO) will only be added to the oil on customer request or this is specifically mentioned on the product specification. Both Vitamin E and mixed tocopherols are in accordance with regulations 1333/2008/EC

Food grade / novel food	De Wit Speciality Oils is able to state that Safflower Oil we supply is absolutely food grade and therefore fit for human consumption. According to EC 258/97 regulation for Novel Foods, Safflower Oil is <u>not</u> to be considered as Novel Food. This product was on the market as a food or food ingredient and consumed to a significant degree before 15 May 1997. Thus its access to the market is not subject to the Novel Food Regulation (EC) No. 258/97. However, other specific legislation may restrict the placing on the market of this product as a food or food ingredient in some Member States. Therefore, it is recommended to check with the national competent authorities.										
HACCP and hygiene	To ensure Food Hygiene according to regulation EC/852-853-854/2004 and Food Safety we hereby declare that we work towards HACCP principles and a HACCP-system is implemented. The only CCP defined is filtering.										
HALAL	We would like to confirm that the vegetable oils (except Oat Oil) supplied by De Wit Speciality Oils have been produced without using alcohol or animal derivatives at any stage of the production. De Wit Speciality oils is not Halal certified.										
3-MCPD, 3-MCPD and Glycidyl esters	The vegetable oils supply by De Wit Speciality Oils are not deodorized at temperatures above 180 degrees. Glycidyl fatty acid esters present in our refined oils is less than 1000 µg/kg and sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters present in our refined oils is less than 1250 µg/kg in accordance with above regulation. Test results show 3-MCPD, 3-MCPD and Glycidyl esters are not formed and present only in low values. Test results are available upon request.										
Microbiological contamination	Vegetable Oils supplied by De Wit Speciality Oils does not exceed the following maximum levels: <table border="0"> <tr> <td>Salmonella (25g)</td> <td>Not detected</td> </tr> <tr> <td>Yeasts/mould (cfu/ml)</td> <td><100</td> </tr> <tr> <td>TVC (cfu/ml)</td> <td><1000</td> </tr> <tr> <td>E. Coli (cfu/ml)</td> <td>Not detected</td> </tr> <tr> <td>Staph. Aureus (cfu/ml)</td> <td>Not detected</td> </tr> </table> Refined vegetable oils are tested on microbiological contamination annually on a random batch. Virgin (Organic) vegetable oils are tested on microbiological contamination 3 times per year.	Salmonella (25g)	Not detected	Yeasts/mould (cfu/ml)	<100	TVC (cfu/ml)	<1000	E. Coli (cfu/ml)	Not detected	Staph. Aureus (cfu/ml)	Not detected
Salmonella (25g)	Not detected										
Yeasts/mould (cfu/ml)	<100										
TVC (cfu/ml)	<1000										
E. Coli (cfu/ml)	Not detected										
Staph. Aureus (cfu/ml)	Not detected										
MOSH-MOAH	The situation on this subject is unclear at the moment with regards to regulation. We are working along the whole supply chain for all our oils to reach low levels of MOSH-MOAH and specifically for MOAH as mentioned in the draft on max. limits for MOAH.										
Nagoya protocol	De Wit Speciality Oils is able to declare that based to the best of our knowledge Safflower Seeds are as far as we know not applicable for the Nagoya protocol.										

Nanoparticles	With regards to regulation 2011/696/EC and 2011/1169/EC, De Wit Speciality Oils is able to state that no nanoparticles have been added to the oil. However we do not test on the presence of nanoparticles, this statement is based on the best of our knowledge. <i>Nanomaterial means: A natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm.</i>
Nitrosamine	<u>Is sodium nitrite (NaNO₂) or any other nitrite or nitrosating agent:</u> - Used in any steps in the manufacturing process as reagents/catalyst? YES ☐ NO ☒ - Known to be used in the preparation of raw materials or intermediates used in the manufacturing process? YES ☐ NO ☒ - Known to be used in the preparation of reagents/catalysts/processing aids used in the manufacturing process? YES ☐ NO ☒ - Known to be generated as impurities during the manufacturing process? YES ☐ NO ☒ - Is any testing performed on Nitrites, Nitrates, Nitrosamines? YES ☐ NO ☒
No animal testing	NO animal testing is performed with Vegetable Oils produced by De Wit Speciality Oils.
Non GMO	The product has not been subjected to, or derived from, any technique of genetic modification as defined in Article 2(2) of European Directive 2001/18/EC. None of the materials used in the preparation or manufacture of the material has been subjected to, or derived from, any technique of genetic modification as defined in (1) above. The material has not been at risk of cross contamination with materials that have been subjected to or derived from any technique of genetic modification.

Nutritional information	Per 100 gram of oil analysed in A%	
	Lipids	100
	Of which:	
	Saturated	10
	Monounsaturated	15
	Polyunsaturated	75
	Carbohydrates *	0
	Sugars *	0
	Protein *	0
	Salt *	0
	Potassium *	0
	Energy	
	Energy (kcal)	900
	Energy (kJ)	3700
* Based on information from www.voedingswaardetabel.nl		
Oil ratio	100 kg of Safflower seeds produces approximately 30 kg of Safflower Oil To produce 1 kg of Safflower Oil 3.3 kg seeds are needed, which gives a ratio of 1 : 3.3	
Origin	Safflower Oil High Oleic and Safflower Oil High Linoleic: The oil is produced from seeds with origin USA, Mexico, Argentina, Turkey, Russia and other GUS states, Kazakhstan and/or Africa The oil is refined, filtered and drummed off in the Netherlands. This Origin is valid until 31-12-2026	
Pesticide residues	As from 1 September 2008, Regulation (EC) No 396/2005 (and commission regulation (EU) 2015/846) of the European Parliament and of the Council on maximum residue levels (MRLs) of pesticides in products of plant and animal origin defines a new fully harmonized set of rules for pesticide residues. This Regulation simplifies the existing legislation by harmonizing pesticide MRLs and making them directly applicable in the Pesticide EU-MRLs Database. De Wit Speciality Oils hereby declares that all vegetable oils (supplied by de Wit) are within these regulations. We test on pesticide residues annually on a random batch.	
PFAS	PFAS is not naturally present in vegetable oil, it is more likely to be found in water. PFAS is part of our HACCP risk analysis. We do not perform testing on PFAS at the moment.	
Phthalate	De Wit Speciality Oils is able to state all used packaging material and equipment is free of phthalate.	
Pyrrolizidine Alkaloids	Pyrrolizidine Alkaloids can be found in part of the plants (not, or very little in seeds) of the family Boraginaceae. Borage and Echium belongs to this family. Other oils we supply (or the whole plants the seeds are obtained from) are not known to contain these alkaloids. We like to declare that the level of Pyrrolizidine Alkaloids in all our Borage Oil is beneath the (detection) limits of 1µg/kg.	

Raw material irradiation	Declaration to excluding the raw material irradiation according to 1999/2/EC prescriptions on foods and their ingredients subjected to the treatment. De Wit Speciality Oils is able to declare that the vegetable oils we supply do not undergo radiation treatment and are within regulations.
REACH	According to annex V of 987/2008 vegetable oils obtained from natural sources, if they are not chemically modified are exempted from REACH. According to 1907/2006 <i>Article 3 Definitions, point 40</i> , not chemically modified substance: means a substance whose chemical structure remains unchanged, even if it has undergone a chemical process or treatment, or a physical mineralogical transformation, for instance to remove impurities; refining of the oil is to purify the oil.
Storage conditions	Store vegetable oils supplied by De Wit Speciality oils in a cool and dry place, avoid light and heat. The oil is packed under nitrogen, once opened use content quickly. When taking material fill the drum again with nitrogen and close the drum airtight to avoid oxidation. Stored at temperatures between -10° C and +15° C is the ideal storage temperature for vegetable oils. Storing the products in the original packaging like described (cool and dry place) enables us to guarantee the quality during shelf life.
Traceability	De Wit Speciality Oils is able to declare that all supplied oils are traceable at least one step forward and one step back.
Trans fat	De Wit Speciality Oils hereby declares that based on our knowledge trans fatty acids should be below 2% in mechanically pressed virgin oils, refined/bleached/winterized oils or crude oils supplied by De Wit Speciality Oils, as these oils are not exposed to high temperatures. Highest temperature during refining is 180 degrees.
Vegan & Vegetarian	Our Safflower Oil is produced from 100% Safflower seeds and its composition is also 100% Safflower Seed Oil. De Wit Speciality Oils is therefore able to declare Safflower Oil is suitable for Vegans & Vegetarian.
100% statement	Our Safflower oil is produced from 100% Safflower seeds and therefore its composition is also 100 % Safflower oil.

De Waal, 03 February 2026



Joyce Oosterhof
 Quality Manager