

technical



30 E Oakton St., Des Plaines IL, 60018 USA

Non-GMO Canola Oil IP #5050

Product Overview:

Non-GMO Canola Oil comes from an Identity-Preserved (IP) non-GMO source. The oil is expeller pressed and further refined, bleached, deodorized (RBD) that results in a high purity product. It is “naturally winterized” oil that remains clear under refrigeration. A desirable characteristic about this product is that it has the lowest level of saturated fats (~6%) among the commercially available vegetable oils.

Product Specifications: (using AOCS Test Method #)

*tests are conducted at CFC and are on Certificate of Analysis (COA)

Flavor / Odor (sensory)	Bland
Color, Lovibond (Cc13b-45)	1.5R (max)
Free Fatty Acid, % as Oleic (Ca 5a-40)	0.05 (max)
Iodine Value, WIJS (Cd 1-25)	102 – 115
Peroxide Value, mEq/kg (Cd 8b-90)	1.0 (max) ¹

Ingredient Breakdown:

Non-GMO Canola Oil

Label Ingredients Statement:

100% Non-GMO Canola Oil

Typical Properties (not reported on COAs):

*Universal test results

SAP Value mg KOH/g (mg NaOH/g)	188 (134)
Physical State	Liquid
Appearance	Light Yellow
OSI @ 110°C (hours)	9.0 (min)
Smoke Point	425°F (min)
Cold Test @ 32°F (Cc11-53)	5.5 hours (min)
Flash Point (Closed Cup)	550°F (min)
Viscosity @ 40°C	40.0 cSt
Specific Gravity @ 25°C	0.914 – 0.922
Moisture	<500ppm

Applications:

Used in the Food Industry such as Salad Dressings, Baking, and General Food Processing or Preparation. Used throughout other industries such as Cosmetics and Pharmaceuticals.

Claims:

Kosher Pareve (as applicable; symbol will be present on label)

Halal Compliant (not certified)

USP Compliant (not certified)

SQF – Food Safety and Food Quality (as applicable; symbol may be present on label)

NON-GMO Project Verified (under Brand Name “Nature’s Secret”)

Country of Origin:

This product is imported from Canada.

Process Flow:

Produced from approved non-GMO low erucic acid oil-bearing seeds of varieties derived from the *Brassica napus* L., *Brassica campestris* L. and *Brassica juncea* L., species. Expeller Pressed. Refined, Bleached and Deodorized.

Status of Ingredient Statement:

Non-GMO Canola Oil IP, CFC 5050 is considered Vegan, Highly Refined, Natural (ISO 16128), NO Animal Testing, Lactose Free, Gluten Free, Glutamate Free, BSE & TSE Free, No Hydrogenated or Partially Hydrogenated Oils, No Preservatives, No Nanotechnology

Packaging & Availability:

Contact sales about packaging options and product availability

Storage & Shelf Life:

Store at 65 - 75°F in a dry and odor-free environment.

Best if used within 9 months from the date of manufacture in unopened containers.

¹Maximum result at packaging, an oil's peroxide value can increase but this does not imply that the oil is rancid.

Product Name and Number: Non-GMO Canola Oil IP #5050

Document #: 2.3.5.1

Date: 07/01/2022

Revision #: 6.2

Revision Reason: Various Updates

Reviser: Rachel Thomashow

Rachel
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Sewer Sludge and Irradiation:

Columbus Vegetable Oils products are not exposed to, nor cultivated in, sewage sludge during production and subsequent processing. The oil is not exposed to any irradiation.

Food Grade Statement:

CVO hereby certifies that Non-GMO Canola Oil IP, CFC 5050 is Generally Recognized as Safe (GRAS) as per 21CFR 182.1 and it is manufactured to Good Manufacturing Practices and is safe for its intended use in foods. Product is considered to be Ready-to-Eat.

Regulatory Information:

Non-GMO Canola Oil IP, CFC 5050 is Proposition 65 compliant, exempt from REACH (EC 1907/2006) as per Annex V, understood to be in Compliance with EC 1881/2006, All additives comply to EC 96/77/EC, meets CONEG requirements, and is registered and compliant with Public Health & Security.

CAS# 8002-13-9 EC# 232-299-0

INCI Name – brassica napus (canola) oil

FDA Bioterrorism Preparedness and Response Act of 2002 Registration #: -----5788, Registration is Current

Harmonized Tariff – 1514.19.0000

Foreign Material Contamination:

Pesticide Residues - Vegetable Oils are routinely monitored for both Organo Phosphate and Chlorinated pesticide residuals by our suppliers. To date, no detectable levels have been found in this product.

Heavy Metals - When previously tested, no reportable levels of heavy metals have been found. These include but are not limited to Lead (<0.1 ppm), Cadmium (<0.05ppm), Chromium (<0.05ppm), Mercury (<0.05ppm), and Arsenic (<0.1ppm).

To the best of our knowledge, this product is not at risk of exposure to chemicals or substances on the CMR list. As well as likely meets EU criteria on 3-MCPD and GE content.

Other contaminants – There is no known content of contamination of potentially hazardous components in this vegetable oils. These components include but are not limited to chlorpyrifos, mycotoxins, phthalates, PAH, BP_a, Dioxin, melamine, ethylene oxide, zearalenone, and organic solvents

GMO Statement:

Non GMO IP

This term shall be used to describe products that contain ingredients, additives or processing aides derived from commodities that have commercially grown GMO varieties in the supply chain, BUT do not contain GMOs because they have been sourced from traditional crops under an identity preserved program that is documented by the supplier.

Furthermore, the canola seed and crude oil are tested for genetically modified organisms by the Polymerase Chain Reaction (PCR) method. The current standard for qualification as Non-GMO is to have a level of 0.9% or less.

This material is produced on segregated lines and the risk of contamination with other products is minimal.

As per the USDA, this product is not considered to be Bioengineered and no additional labeling is necessary.

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Microbiological Statement:

Vegetable Oil products by Columbus Vegetable Oils have low moisture content (less than 0.05% typical), have been processed at elevated temperatures, and lack nutrients essential to support growth of most microorganisms. Organisms considered food-borne pathogens or of concern from a quality standpoint are not able to proliferate in oil; Columbus processes and packs oil and shortening in a closed and sealed system offering little opportunity for contamination from extraneous materials that might harbor pathogens, viral particles etc.

. The limits for each microorganism tested are outlined below.

Organism	Limits
Total Plate Count	Less than 100 per gram
Coliforms	Less than 10 per gram
E. coli	Less than 10 per gram
Staph. aureus	Negative
Salmonella	Negative
Yeast & Molds	Less than 10 per gram

Nutritional Data:

Nutrient	Amount /100g
Total Solids**	100
Moisture***	0.0
Calories*	884
Total Fat (g)***	100
Saturated Fat (g)**	6.0
Polyunsaturated Fatty Acids (g)**	27.5
Monounsaturated Fatty Acids (g)**	66.0
Trans Fatty Acids (g)**	0.5
16:0 Palmitic***	4.0
18:0 Stearic***	2.0
18:1 Oleic***	66.0
18:2 Linoleic***	21.0
18:2 Trans***	0.5
18:3 Linolenic***	6.5
Total Carbohydrate (g)*	0.0
Total Dietary Fiber	0.0
Total Sugars (g)*	0.0
Added Sugars (g)*	0.0
Protein (g)*	0.0
Cholesterol (mg)*	0.0
Ash (g)*	0.0
Iron (mg)*	0.0
Sodium (mg)*	0.0
Potassium (mg)*	0.0
Calcium (mg)*	0.0
Vitamin A (mcg/RAE)*	0.0
Vitamin C (mg)*	0.0
Vitamin D (mcg)*	0.0

*USDA National Nutrient Database for Standards,

**Calculated

***Based on Analytical Results

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Allergens:

Non-GMO Canola Oil IP, CFC 5050 does not contain any of the nine major allergens, which are soy, eggs, peanut, milk, wheat, tree nuts, fish, sesame and crustacean fish.

The original source may be considered an allergen, although this product is not known to be allergenic. Consult with your doctor because it may be recommended that if a person has a severe allergy; they should avoid using this oil as it can give side effects. Follows Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) (Pub. L. 108-282).

Refined, bleached, and deodorized (RBD) oils do not contain any proteinaceous material. The high temperature and filtration used in the RBD process effectively removes any proteins, potentially allergenic material from the oil. Furthermore, refined oils do not require allergen labeling under the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

RBD oils derived from an allergen source include: Allergen Labeling required for Europe (Directive 2000/13/EC and Directive 2007/68/EC). Please reference your country of destination legislation for any additional allergen labeling.

Allergen	In the Product	On the same line	In the Facility
Soy Lecithin - Soy	no	no	yes
Toasted Sesame Oil - Sesame	no	no	yes
Sensitizing Agents (NOT KNOWN ALLERGENS)			
Artificial Flavors – Butter	no	no	yes
Artificial Preservatives – TBHQ, BHA, BHT	no	no	yes

Stored Products:

Allergens listed below are not found in the oil production facility, and those marked with * may be stored and labeled in the warehouse in finished form. All products come from approved suppliers. Each product is evaluated on the potential cross contamination with other products and allergens in the approved supplier's facility. If there is any risk to that product, then it is stated at the top of this section as "may contain" or "contains". Otherwise if it is not, those Allergens or Sensitizing Agents listed below **DO NOT** pose any threat to any of CVO's finished products.

***Milk and derivatives, *eggs and derivatives, *fish**, shellfish (including crustaceans, mollusks and their derivatives), ***tree nuts and derivatives, *wheat and derivatives**, rice and derivatives, corn and derivatives, gluten sources (other than Wheat: such as oat and its by products, barley, rye, malt, buckwheat, spelt and kamut), yeast and derivatives, Lupin and derivatives, artificial colors, MSG, benzoates, hydrolyzed vegetable proteins, sulfites, artificial sweeteners, ***animal derivatives**, sodium, ***mustard, *celery seeds, *seeds**, aspartame, saccharin, ***cocoa and derivatives**, cinnamon, lactose, casein, rBST bovine growth hormone, and caffeine.

Allergen Cross-Contamination Prevention:

Potential allergenic materials are produced using designated storage and processing, the risk of contamination is extremely low. When flush oils are used these are isolated and used only in products that may contain the same allergens. All containers and storage tanks are labeled accordingly if they may contain allergens. Columbus also has a dressing plant in the same building but in a separate, closed area. The allergens handled there are wheat, soy, milk, eggs, fish and celery. There are procedures in place to minimize any cross contamination and risk.

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