

931003-SP-V02-E
29.03.2021

Specification
Auga Organic Rapeseed Oil
DE-ÖKO-003 (organic control body)



1. Product description

Product name:	Auga Rapeseed kernel oil organic
Trade name:	Organic rapeseed kernel oil, extra virgin, cold pressed
Item No.:	9131003
General description:	Cold pressed, vegetable oil from dehulled, ripe rapeseed
Processing:	Mechanical peeling of the seed, gentle, cooled pressing of the yellow kernels, filtration; no use of solvents, unrefined
Seed quality:	Organic cultivation acc. EC regulation 834/2007
Usage:	Food
Packing unit:	Glass bottle (500ml)
Lot No. system:	XXXXX with XXXXX as consecutive number

2. Ingredients (ingredients [%] in descending order of content incl. food additives)

Ingredient	Source	Origin
Organic rapeseed kernel oil	Rapeseed (Brassica napus L.)	European Union

3. Shelf life and storage recommendation

Shelf life (after filling):	12 months	Minimum remaining life (after delivery):	9 months
Storage recommendation:	cold (max. room temperature), dark, dry		

4. Physical and chemical parameter *

Peroxide value:	max. 10 meq O ₂ /kg
Acid value:	max. 4 mg KOH/g
Density:	910-918 g/L

5. Nutritional values (per 100ml) *

Energy:	3382kJ 823kcal [40%]**		
Fat:	91,4g [131%]**	Vitamin E:	30mg [250%]** Min.: 25mg [208%]**
Saturates:	6,3g [32%]**	Trans fatty acids:	Max. 0.2g
Monounsaturates:	59,8g Min.: 57,1g	Cholesterol:	< 4mg
Thereof oleic acid (ω-9-fatty acid):	58,0g		
Polyunsaturates:	25,3g Min.: 22,4g		
Thereof linoleic acid (ω-6-fatty acid):	17,3g		
Thereof linolenic acid (ω-3-fatty acid):	8,0g Min.: 6,4g		
Carbohydrates:	0g [0%]**		
Thereof sugar:	0g [0%]**		
Fibre:	0g		
Protein:	0g [0%]**		
Salt:	0.03g [0.5%]**		

** percentage of the reference intake of an average adult (8400kJ / 2000kcal).

*** percentage of the recommended nutrient reference values (NRV).

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6. Sensory *

Appearance:	yellow-orange liquid (cold-pressed oils may show slight turbidity and sediments, which have no influence on quality)
Smell:	characteristic, mildly seedy, mildly nutty
Taste:	characteristic, mildly seedy, mildly nutty, attributes like woody, strawy, astringent are possible, but not a fault

7. Allergen information (acc. VO (EU) 1169/2011 incl amendments)

Description	present/ not present	remarks
Cereals containing gluten and products thereof**	not present	
Crustaceans and products thereof	not present	
Eggs and products thereof	not present	
Fish and products thereof**	not present	
Peanuts and products thereof	not present	
Soybeans and products thereof**	not present	
Milk and products thereof (incl. lactose)**	not present	
Nuts and products thereof**	not present	
Celery and products thereof	not present	
Mustard and products thereof	not present	
Sesame seeds and products thereof	not present	
Sulphur dioxide and sulphites (>10 mg/l)	not present	
Lupin and products thereof	not present	
Molluscs and products thereof	not present	

** detailed information and exceptions are named in the relevant EC regulations

8. GMO information

We confirm that the above named product, in accordance with EU regulations 1829/2003 and 1830/2003, is not subject to a declaration obligation, as it does not contain ingredients, additives, flavours or technical auxiliary substances that are GMOs, contain GMOs or have been manufactured from GMOs. In addition the product is in compliance with the "EG-Gentechnik-Durchführungsgesetz". In the event of components resulting from genetic modifications unintentionally and in unavoidable trace levels find their way into the product, the current threshold value of 0.9% will not be exceeded.

9. Legal requirements

The product complies with all actual and relevant German and EC statutory provisions concerning food and animal feed.

*The product is a natural product, therefore the information is subject to natural variations.

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