

### Product Specification – Bottled vegetable oil with Private Label

|   |   |                       |                     |                |
|---|---|-----------------------|---------------------|----------------|
| <b>Product Specification – Bottled vegetable oil with Private Label</b>   |   |                       |                     |                |
|   |   |                       |                     |                |
| <b>Name of the product:</b>   | <b>Refined sunflowerseed oil</b>                                |                       |                     |                |
| <b>Legal name:</b>  | Vegetable oil / Refined sunflowerseed oil                       |                       |                     |                |
| <b>Product description :</b> Physically refined sunflower edible oil obtained from sunflowerseed ( Helianthus annuus) by pressing and extraction. The oil is bleached, winterized and deodorized. |   |                       |                     |                |
| <b>Net weight/volume:</b>   | 0,9 L; 1 L, 2L, 3L, 5L, 10L                                     |                       |                     |                |
| <b>Producer name and address:</b>   | BUNGE ZRt Martfű plant , 5435 Martfű, Szolnoki út 201., Hungary |                       |                     |                |
| <b>Distributor name and address:</b>  |   |                       |                     |                |
| <b>Ingredients :</b>  | Sunflowerseed oil ( 100% ). Free from additives.                |                       |                     |                |
| <b>Sensory characteristics</b>  |   |                       |                     |                |
| Appearance, colour  | liquid, light yellow, clear & transparent at 20°C               |                       |                     |                |
| Taste   | very slight sunflowerseed taste, free from any foreign taste    |                       |                     |                |
| Smell   | very slight sunflowerseed smell, free from any foreign smell    |                       |                     |                |
| <b>Chemical and physical properties</b>   |   |                       |                     |                |
| <b>Characteristics</b>  | <b>Unit</b>   | <b>Typical values</b> | <b>Limit values</b> | <b>Method</b>  |
| Free Fatty Acids (FFA)  | %   | 0,06                  | max. 0,1            | ISO 660        |
| Moisture  | %   | 0,02                  | max. 0,08           | ISO 8534       |
| Insoluble impurities  | %   | <0,01                 | max. 0,05           | ISO 663        |
| Phosphorus content  | ppm   | 3                     | max. 5              | ISO 10540-1    |
| Soap content  | ppm   | 3                     | max. 8              | Wolff MTLB 007 |
| Peroxide value (at bottling)  | meq. O <sub>2</sub> /1 kg                                       | 0,6                   | max. 2,0            | ISO 3960       |
| Lovibond colour (5 1/4" cell)   | Lovibond unit   | 1,2R / 9Y             | max. 1,5R / 12Y     | ISO 15305      |
| Rancimat 743 value (110°C)  | hour  | 4,7                   | min. 4,5            | ISO 6886       |
| Iodine Value  | g I <sub>2</sub> /100 g oil                                     | 131                   | 118-141             | ISO 3961       |
| Trans fatty acids   | %   | 0,5                   | max. 1,0            | ISO 15304      |
| Density at 20 °C  | g/cm <sup>3</sup>   | 0,920                 | 0,918 - 0,923       | ISO 6883       |
|   |   |                       |                     |                |
| <b>Fatty acid profile</b>   |   |                       |                     |                |
| C14:0 myristic  | %   | 0,1                   | < 0,2               | ISO 15304      |
| C16:0 palmitic  | %   | 6,5                   | 5,0 -7,6            | ISO 15304      |
| C16:1 palmitoleic   | %   | 0,1                   | < 0,3               | ISO 15304      |
| C18:0 stearic   | %   | 3,4                   | 2,5 -6,5            | ISO 15304      |
| C18:1 oleic   | %   | 25,8                  | 18 - 37             | ISO 15304      |
| C18:2 linoleic  | %   | 62,6                  | 53 - 70             | ISO 15304      |
| C18:3 linolenic   | %   | 0,1                   | < 0,3               | ISO 15304      |
| C20:0 arachidic   | %   | 0,2                   | 0,1 - 0,5           | ISO 15304      |
| C20:1 gadoleic  | %   | 0,2                   | < 0,3               | ISO 15304      |
| C22:0 behenic   | %   | 0,7                   | 0,3 -1,5            | ISO 15304      |
| C22:1 erucic  | %   | -                     | < 0,3               | ISO 15304      |
| C24:0 lignoceric  | %   | 0,2                   | < 0,5               | ISO 15304      |
| <b>Microbiological values</b>   |   |                       |                     |                |
| Salmonella  | CFU/25 g  | 0                     | 0                   | ISO 6579       |
| E.coli  | CFU/g   | 0                     | 0                   | ISO 16649-2    |
|   |   |                       |                     |                |

**Contaminants, undesirable substances**

| Characteristics            | Unit | Typical values | Limit values | Method                          |
|----------------------------|------|----------------|--------------|---------------------------------|
| Benzo(a)pyrene (ppb)       | ppb  | <1             | max. 2       | ISO 15302                       |
| sum. PAH (4)               | ppb  |                | max. 10      | HPLC                            |
| Dioxins (PCDD+PCDF)        | ppt  |                | max. 0,75    | HRGCMS/HRMS / external lab.     |
| Sum of dioxins and dl PCBs | ppt  |                | max. 1,25    | HRGCMS/HRMS / external lab.     |
| Mineral oil ( C10-C56)     | ppm  | <10            | max. 50      | ISO/TC 34/SC 11N                |
| Copper (Cu)                | ppm  | <0,02          | max. 0,1     | atomic absorption/external lab. |
| Iron (Fe)                  | ppm  | 0,1            | max. 0,5     | atomic absorption/external lab. |
| Lead ( Pb)                 | ppm  | <0,05          | max. 0,1     | atomic absorption/external lab. |
| Cadmium ( Cd)              | ppm  | <0,02          | max. 0,02    | atomic absorption/external lab. |
| Mercury (Hg)               | ppm  | <0,01          | max. 0,02    | atomic absorption/external lab. |
| Arsenic (As)               | ppm  | <0,02          | max. 0,1     | atomic absorption/external lab. |

Micotoxins and pesticide residues limit according to valid EU Reg.

**GMO statement:** The product is not the subject to GM labelling requirements as laid down in Reg 1829/2003 and 1830/2003 (EC).

**Origin:** Hungary

**Allergens (1169/2011/EU Reg, Annex II.):**

|  | Yes / No |
|--|----------|
| Peanuts and products thereof   | No       |
| Crustaceans and products thereof   | No       |
| Fish and products thereof  | No       |
| Eggs and products thereof  | No       |
| Nuts and products thereof (Walnuts, Brazil nuts, cashew nuts, pecan, hazelnuts, pistachio, almonds, pine nuts and macadamia nuts ) | No       |
| Milk and products thereof  | No       |
| Soybean and products thereof   | No       |
| Cereals containing gluten and products thereof (Wheat, rye, barley, oats, spelt, kamut or their hybridised strains )               | No       |
| Sulphur dioxide and Sulphites ( > 10 mg/kg)  | No       |
| Celery and products thereof  | No       |
| Sesame and products thereof  | No       |
| Mustard and products thereof   | No       |
| Lupin and products thereof   | No       |
| Molluscs and products thereof  | No       |

If YES, details :

**Nutritional data per 100 g of product**

| Typical               | unit      | 100 g      | 1 portion (10g) |
|-----------------------|-----------|------------|-----------------|
| Energy value          | kJ (kcal) | 3700 (900) | 370 (90)        |
| Protein               | g         | 0          | 0               |
| Carbohydrate          | g         | 0          | 0               |
| Sugars                | g         | 0          | 0               |
| Fat                   | g         | 100        | 10              |
| saturated fatty acids | g         | 12         | 1,2             |
| mono-unsaturated FA   | g         | 26         | 2,6             |
| poly-unsaturated FA   | g         | 62         | 6,2             |
| of which -omega-3     | g         | 0          | 0               |
| -omega-6              | g         | 62         | 6,2             |
| trans fatty acids (*) | g         | 0,5        | 0,05            |
| Salt                  | g         | 0          | 0               |
| Vitamin E             | mg        | 50         | 5               |
| RDA %                 | %         | 417        | 42              |

(\*) for internal information, not to be labelled.

**Packaging information**

|                                    |  |
|------------------------------------|--|
| Primary packaging:                 | PET bottle , coloured PE cap   |
| Secondary packaging:               | corrugated box or shrink foil  |
| Storage and transport requirements | To be protected from direct sunlight, stored at room temperature .   |
| Shelf life                         | 12 months  |
| Traceability data                  | see the exp.date on the bottleneck   |
| Legal aspects                      | This product complies with all applicable laws and regulations, including without limitation all current EU regulations and directives, their respective amendmends or replacements in progress on undesirable substances and labelling. |
| Application                        | vegetable oil ideal for frying, cooking and salad-dressing   |
| Approved by:                       | QA / QC department Bunge ZRt   |