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**RBD EXPELLER ORGANIC CANOLA OIL - STANDARD SPEC**

| Property                       | Tolerance    | Typical | Method*      |
|--------------------------------|--------------|---------|--------------|
| Appearance @ 25°C              | CLEAR, HAZY  | CLEAR   | Visual       |
| C16:0 - Palmitic               |              | 4.5     | AOCS         |
| C18:0 - Stearic                |              | 2       | AOCS         |
| C18:1 - Oleic                  |              | 62      | AOCS         |
| C18:2 - Linoleic               |              | 19      | AOCS         |
| C18:3 - Alpha Linolenic        |              | 8       | AOCS         |
| Color, Lovibond - Red          | 1.5 Max      | 1       | Cc 13b-45    |
| Color, Lovibond - Yellow       | 15 Max       | 10      | Cc 13b-45    |
| Flavor and Odor                | BLAND        | BLAND   | Organoleptic |
| Free Fatty Acids, % (as Oleic) | 0.05 Max     | 0.03    | Ca 5a-40     |
| Moisture                       | 0.1 Max      | 0.05    | Ca 2e-84     |
| Peroxide Value, Meq/Kg         | 0.5 Max      | 0.2     | Cd 8b-90     |
| Soap Test                      | Not Detected | 0       | Cc 17-95     |

\* Refers to the Official Methods of the American Oil Chemists Society unless otherwise indicated.

\*\*Shipped Analysis

A handwritten signature in cursive script, appearing to read "Mary Khlok", is positioned above a solid horizontal line.

Mary Khlok, Quality Assurance Manager