

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

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BE approval number: B103838

RSPO Supply Chain Certified - 2-0691-16-000-00 / cert nr 102502

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LIPID SOLUTIONS

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General product information

24400 0

Product name	VP 731	Fondue oil Delizio 6 x 1L
Packaging	6 x 1L glass bottles in carton box	
Composition	Fully refined vegetable oils (sunflower oil, sunflower oil HO, pomace olive oil, corn oil, grapeseed oil) dried herbs of Provence (tyme, rosemary, bay leaf).	
Country of origin raw materials	EU, Malaysia, Indonesia.	
Intrastat / Customs code	15179091	
Shelflife	104 weeks	
Storage conditions (incl. transport)	Cool (<20°C) dry and dark, avoid variation of temperature	

Advantages / Applications

Advantages	
Applications	

Organoleptic characteristics

Visual aspect	
Taste / Odour	

Physical and chemical characteristics EX Works

Free Fatty Acids - FFA (M=282)	Max.	0,5	%
Moisture and Volatiles	Max.	0,10	%
Peroxide value (at filling)	Max.	5,00	mEq/kg
Slip melting point		n.a.	(+/- 2) °C

Solid fat content by NMR

	Min	Max
10 °C	-	4
15 °C	-	4
20 °C	-	-
25 °C	-	-
30 °C	-	-
35 °C	-	-

GMO Declaration

Suitable for

Potential GMO source involved: No
Identity preserved: Not applicable
GMO labeling required (EU 1830/2003): No
GMO status evidence: By Suppliers Declaration
In accordance with regulation EU nr. 1829/2003 and 1830/2003

Vegans Yes
Vegetarians Yes
Coeliacs (<20 ppm) Yes

Declaration of conformity regarding packaging

Packaging and other materials used by Aveno that get in contact with food products are in accordance with regulation EU nr. 1935/2004

Nutrition information	Typical Value per 100 gram
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Energy value (kJ)	3700
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Energy value (kcal)	900
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Protein (g)	0,00
Carbohydrates (g)	0,00
of which sugar (g)	0,00
of which starch (g)	0,00
Fats (g)	100,0
Saturated fat (g)	12,0
- of which trans unsaturated fat (g)	<1,5
Mono unsaturated fat (g)	43,0
Poly unsaturated fat (g)	45,0
Fibres (g)	0,00
Minerals (g)	0,00
Vitamins A / D3 (µg/100g - % RDA)	0 - 0% / 0 - 0%
Salt (g)	0,00

Glycidyl esters

max. 1000µg/kg (commission regulation (EU) 2023/915)

Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (Bap)

PAH4

In accordance with regulation EU 2023/915

Pesticides Residues

In accordance with European regulation – directive CE 396/2005 and amendments

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g In accordance with regulation EU 2023/915

Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g In accordance with regulation EU 2023/915

Heavy metals

Cd<0,02mg/kg ; Pb<0,10mg/kg ; Hg<0,05mg/kg

In accordance with regulation EU 2023/915

Allergens information (LEDA LIST)

Ingredient	In raw material	On production line	In factory
Cereals containing gluten	-	-	n
Wheat	-	-	n
Rye	-	-	n
Barley	-	-	n
Oats	-	-	n
Spelt	-	-	n
Khorasan wheat	-	-	n
Crustaceans	-	-	n
Eggs	-	-	n
Fish	-	-	n
Peanuts (refined groundnut oil)	-	y	-
Soybeans*	-	-	n
Milk (incl. lactose)	-	-	n
(Tree) Nuts	-	-	n
Almond	-	-	n
Hazelnut	-	-	n
Walnut	-	-	n
Cashews	-	-	n
Pecan nut	-	-	n
Brazil nut	-	-	n
Pistachio nut	-	-	n
Macadamia nut	-	-	n
Celery	-	-	n
Mustard	-	-	n
Sesame seeds	-	-	n
Sulphur dioxide and sulphites (E220 - E228)	-	-	n
Lupin	-	-	n
Molluscs	-	-	n

* refined soybean oil is not considered an allergen in accordance with EUR-LEX 1169/2011 - annexe 2 point 6a

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