

Product specification

Product description	
Product name:	Westfalia ST 35 10 l BiB
Item-No.:	5036754
Product description:	Resin-free special oil for bakery machines.
Application:	Westfalia ST 35 is used wherever food comes into contact with machine parts during sliding and cutting processes that must be kept operable by oiling. The special oil ensures one excellent film on the machine parts. Only very small amounts prevent any sticking and crusting. In addition, Westfalia St 35 is economical to use, purely plant-based and tasteless.

Labelling	
Name of the food:	Vegetable oil
Ingredient list:	Sunflower oil
Producer:	Walter Rau Lebensmittelwerke GmbH Münsterstr. 9-11 49176 Hilter
Advice:	For processing in commercial operations only.
Shelf life:	See print above
Best storage temperature:	+15°C bis +20°C, Temperatures below +5°C should be avoided.

Packaging information	
Primary packaging	
Single unit:	10 l Bag in Box
Material:	Corrugated cardboard box with composite film inner bag (LLDPE-EVOH) and integrated pouring and closing unit
Unit coding:	4013426153218 Shelf life, year, week, day, line, time
Secondary packaging	
Palett:	3 layers of 24 containers = 72 containers
Pallet weight:	662,4kg Netto

Shelf life :	364 days
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Product characteristics	
Smell:	Neutral
Taste:	Neutral
Consistency:	Liquid
Colour:	Slightly yellow

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Nutrition labelling	per 100 ml
Energy	3404 kJ / 828 kcal
Fat	92 g
of which	
- SAFA:	7 g
Carbohydrates	0 g
of which	
Sugar	0 g
Protein	0 g
Salt	0 g
The figures determined by calculation are subject to tolerances as outlined in the tolerance recommendations for nutritional labelling of foodstuffs in „Lebensmittelchemie 52, 25, (1998)“.	

Analytical Data	Chem / Phys Values			Method
	min.	target	max.	
Water content (%):			0,2	Rau-method
Fat content (%): according to VO (EG) 577/97	99,8			DGF-method
	Microbiological Values			Method
Total count	< 1000/g			PC 3d/30°C
Yeast	< 100/g			YGC 5d/25°C
Moulds	< 100/g			YGC 5d/25°C
Enterobacteriaceae	< 10/g			VRBD 24h/37°C

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Allergen:			
According to (EU) legislation Nr. 1169/2011 (Lebensmittel-Informationsverordnung)	Directly added to the product		Directly added is
	yes	no	
Gluten containing Cereals, Gluten	<input type="checkbox"/>	X	
Shellfish and crustaceans	<input type="checkbox"/>	X	
Eggs and egg derivatives	<input type="checkbox"/>	X	
Fish and fish derivatives	<input type="checkbox"/>	X	
Peanuts and peanut derivatives	<input type="checkbox"/>	X	
Soya and soy derivatives	<input type="checkbox"/>	X	
Milk and milk products (incl. lactose)	<input type="checkbox"/>	X	
Nuts	<input type="checkbox"/>	X	
Sesame seeds	<input type="checkbox"/>	X	
Sulphur Dioxide and Sulphites in a concentration od at least 0mg / kg or 10mg / l als SO²	<input type="checkbox"/>	X	
Mustard	<input type="checkbox"/>	X	
Celery	<input type="checkbox"/>	X	
Lupin and Lupin derivatives	<input type="checkbox"/>	X	
Mollusks and Mollusks derivatives	<input type="checkbox"/>	X	

Special diets		
Suitable for vegans	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no
Suitable für (ovo-lacto)-vegetarians	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no
Suitable for ovo-vegetarians	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no
Suitable for lacto-vegetarians	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no
Suitable for Halal	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no
Halal certified	<input type="checkbox"/> yes	<input type="checkbox"/> no
Suitable for Kosher	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no
Kosher certified	<input type="checkbox"/> yes	<input type="checkbox"/> no

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ALBA-Liste			
Allergens Database according to ALBA/ LeDa Version: 2011	The product contains the named substance as part of ingredients (or the substance is contained in one of the ingredients).	The product does not contain the named substance as part of the recipe.	The named substance is contained in...
Wheat	<input type="checkbox"/>	X	
Rye	<input type="checkbox"/>	X	
Barley	<input type="checkbox"/>	X	
Oat	<input type="checkbox"/>	X	
Spelled	<input type="checkbox"/>	X	
Kamut	<input type="checkbox"/>	X	
Gluten	<input type="checkbox"/>	X	
Crustaceans/ shellfish	<input type="checkbox"/>	X	
egg	<input type="checkbox"/>	X	
Fish	<input type="checkbox"/>	X	
Peanuts	<input type="checkbox"/>	X	
Soya	<input type="checkbox"/>	X	
Milk	<input type="checkbox"/>	X	
Almonds	<input type="checkbox"/>	X	
Hazelnuts	<input type="checkbox"/>	X	
Walnuts	<input type="checkbox"/>	X	
Cashews	<input type="checkbox"/>	X	
Pecans	<input type="checkbox"/>	X	
Brazil nuts	<input type="checkbox"/>	X	
Pistachios	<input type="checkbox"/>	X	
Macadamia/ Queensland nuts	<input type="checkbox"/>	X	
Nuts	<input type="checkbox"/>	X	
Celery	<input type="checkbox"/>	X	
Mustard	<input type="checkbox"/>	X	
Sesame seeds	<input type="checkbox"/>	X	
Sulfur dioxide and sulfites (E220-E228) at concentrations of greater than 10 mg/kg or 10 mg/l expressed as SO ₂	<input type="checkbox"/>	X	
Lupin	<input type="checkbox"/>	X	
Molluscs	<input type="checkbox"/>	X	
Lactose	<input type="checkbox"/>	X	
Cacao	<input type="checkbox"/>	X	
Glutamat (E620 – E625)	<input type="checkbox"/>	X	
Chicken	<input type="checkbox"/>	X	
Coriander	<input type="checkbox"/>	X	
Corn	<input type="checkbox"/>	X	
Legumes	<input type="checkbox"/>	X	
Beef	<input type="checkbox"/>	X	
Pork	<input type="checkbox"/>	X	
Carrot	<input type="checkbox"/>	X	

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Legal aspects – Food law
The product complies with German Food Law (LFGB) as well as all relevant EU Regulations.

GMO-Statement
We herewith declare that the products manufactured by Walter Rau Lebensmittelwerke GmbH do not contain any genetically modified organisms (GMO), nor do they belong to the group of foods under the terms of the relevant regulations, in particular the Regulation (EC) No. 1829/2003 and Regulation (EC) No. 1830/2003 in their current versions. In accordance with the stated regulations the products have neither labelling nor declaration requirements.

Statement concerning implementation of ionisation processes
We hereby declare that the above mentioned product, as manufactured by Walter Rau Lebensmittelwerke GmbH, is not subjected to ionisation.

Administrative Data		
Version:	01	Software-generated, consequently not signed. No automatic updates
Author:	Nagel	
Checked:	Markfort	
Approved:	Harbecke	
		Datum: 03.11.2023
		Datum: 03.11.2023
		Datum: 03.11.2023

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