

## CSC-804

## Material Specification Data ORGANIC SOYBEAN OIL, RBD

Property	Typical Analysis	Method
Flavor and Odor	Bland/None	Sensory Evaluation
Color (Lovibond)	2.0 Red Max	AOCS Cc 13b-45, 5-1/4 cell
Free Fatty Acids (% oleic)	0.10% Max	AOCS Ca 5a-40
Peroxide Value	2.0 mEq/kg Max*	AOCS Cd 8b-90
Iodine Value	118 - 135 cg/g	AOCS Cd 1d-92
Moisture	0.10% Max	AOCS Ca 2e-84

\*Maximum result at packaging as an oil's peroxide value can increase. This increase does not denote the oil is rancid.

Typical Fatty Acid Profile (%) AOCS Ce 1e-91		
C16:0	Palmitic Acid	8 - 14
C18:0	Stearic Acid	3 - 5
C18:1	Oleic Acid	18 - 28
C18:2	Linoleic Acid	50 - 57
C18:3	Linolenic Acid	6 - 8

Nutritional Information			
	Per 100 gm	Per 14 gm (1 Tbsp.)	% DV* per 14 gm (1 Tbsp.)
Calories	900	120	--
Fat (g)	100	14	18
Saturated (g)	14.9	2.0	10
Trans Fat (g)	< 2.0	0	--
Monounsaturated Fat (g)	24.1	3.5	--
Polyunsaturated Fat (g)	61	9	--
Cholesterol (mg)	0	0	0
Sodium (mg)	0	0	0
Total Carbohydrate (g)	0	0	0

<b>Product Name:</b> Organic Soybean Oil, RBD	<b>Revision Number:</b> 17
<b>Specification Number:</b> CSC-804	Reason for Revision: Update COOs – remove China
<b>Date:</b> 1/18/2024	Reviser: Adela Chovancova
<b>Date of Approval:</b> 1/21/2024	Approved By: Gwen Farley, Director of QA

This information without warranty expressed or implied, except that it is accurate to best knowledge of the Company and is based on information considered to be reliable. Since the conditions of handling and use are beyond our control, we make no guarantee of results or performance of the material and assume no responsibility for damages incurred by use of this material.



Retail | Food Service | Bulk | Private Label

Processors & Packers  
of Vegetable, Olive  
& Blended Oils

www.cataniaoils.com | oils@cataniaoils.com

Dietary Fiber (g)	0	0	0
Total Sugars (g)	0	0	0
Added Sugars (g)	0	0	0
Protein (g)	0	0	0
Vitamin D (mcg)	0	0	0
Calcium (mg)	0	0	0
Iron (mg)	0	0	0
Potassium (mg)	0	0	0
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

**Ingredient Statement:** Organic Soybean Oil

**Country of Origin:**

The organic beans and/or crude oil may be sourced from the USA, India depending on availability. The oil is refined and processed in the USA.

**Applications:**

Organic Soybean Oil is adaptable to nearly every fat or oil application in the food industry. Its' high stability yields suitability for frying, roasting, and sautéing. Soybean Oil works well with other ingredients including other fats and oils; it is used in salad dressings, sauces and baked goods. Soybean Oil also has pharmaceutical, industrial, cosmetic, and agricultural industry applications.

**Claims:**

Kosher Pareve Certified    Organic Certified (QAI)    NonGMO Verified    Halal Compliant (Not Certified)

**Process Flow:**

Organic Soybean Oil is derived from a NonGMO Organic plant source. The beans are expeller pressed without the use of chemical solvents; the oil is then refined, bleached, and deodorized.

**Status of Ingredient Statement:**

Organic Soybean Oil is considered suitable for Vegan diets, Lactose Free, Gluten Free, Glutamate Free and BSE Free.

**Packaging & Availability:**

Contact your Sales Representative about packaging options and product availability.

<b>Product Name:</b> Organic Soybean Oil, RBD	<b>Revision Number:</b> 17
<b>Specification Number:</b> CSC-804	Reason for Revision: Update COOs – remove China
<b>Date:</b> 1/18/2024	Reviser: Adela Chovancova
<b>Date of Approval:</b> 1/21/2024	Approved By: Gwen Farley, Director of QA

This information without warranty expressed or implied, except that it is accurate to best knowledge of the Company and is based on information considered to be reliable. Since the conditions of handling and use are beyond our control, we make no guarantee of results or performance of the material and assume no responsibility for damages incurred by use of this material.

### **Storage & Shelf Life:**

Store at 65° - 75° F in a dry and odor-free environment.

### **Food Grade Statement:**

Organic Soybean Oil is Generally Recognized as Safe (GRAS) as per 21CFR 182.1; it is manufactured to Good Manufacturing Practices and is safe for its intended use in foods.

### **Regulatory Information:**

Organic Soybean Oil is Proposition 65 compliant, meets CONEG requirements, registered and compliant with Public Health & Security.

CAS #: 8001-22-7

EC#: 232-274-4

INCI Name: Glycine Soja (Soybean) Oil

FDA Bioterrorism Preparedness and Response Act of 2002 and FSMA of 2011 Registration #-----3438

### **Foreign Material Contamination:**

Heavy Metals – When previously tested, no reportable levels of heavy metals have been found. These include but are not limited to Lead, Cadmium, Mercury, and Arsenic

Pesticide Residues: No detected levels of Organophosphate and Organochlorinated residuals in routine testing.

Other contaminant: There is no known content of contamination of potentially hazardous components in this oil. These components include but are not limited to BPA, melamine, ethylene oxide, zearalenone, and organic solvents.

### **Organic/NonGMO Statement:**

Organic Soybean Oil is derived from a Non-GMO organic plant source. The oil is packed using clean/separate lines and is free from all extraneous material that might harbor non-organic or genetically modified organisms or substances derived thereof.

### **Microbiological Statement:**

Organic Soybean Oil, RBD has low moisture content (< 0.10%), has been processed at elevated temperatures, and lacks nutrients essential to support growth of most microorganisms. Organisms considered food-borne pathogens or of concern from a quality standpoint are not able to proliferate in oil. Catania packages oil in a closed and sealed system offering little opportunity for contamination from extraneous materials that might harbor pathogens or viral particles.

**Product Name:** Organic Soybean Oil, RBD

**Revision Number:** 17

**Specification Number:** CSC-804

Reason for Revision: Update COOs – remove China

**Date:** 1/18/2024

Reviser: Adela Chovancova

**Date of Approval:** 1/21/2024

Approved By: Gwen Farley, Director of QA

This information without warranty expressed or implied, except that it is accurate to best knowledge of the Company and is based on information considered to be reliable. Since the conditions of handling and use are beyond our control, we make no guarantee of results or performance of the material and assume no responsibility for damages incurred by use of this material.

### **Sewer Sludge and Irradiation:**

Catania-Spagna oil products are not exposed to, nor cultivated in, sewage sludge during production and subsequent processing. The oil is not exposed to any irradiation.

### **Lot Number Explanation:**

As part of our traceability program, Catania assigns each product a lot code number issued sequentially at time of receipt or blending. Our ERP system automatically assigns a seven (7) digit numeric lot number to the product. [Example: Lot # 1000118]

### **Date Code Information:**

Our date codes are read the Month/Day/Year unless otherwise specified by Customer.

### **Allergen Information:**

Catania-Spagna's refined, bleached, and deodorized (RBD) oils do not contain any proteinaceous material and, therefore, are not considered allergenic. The high temperature and filtration used in the RBD process effectively removes any proteins, the potentially allergenic material from the oil. Furthermore, refined oils do not require allergen labeling under the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA). This includes our refined soybean, refined peanut and refined sesame oils. None of our oils contain eggs, milk, wheat, fish, or crustacean fish.

### **Allergen Cross-Contamination Prevention:**

Catania-Spagna has three products, which the FDA considers major food allergens, in our facility. Macadamia Nut Oil is NOT run through any of the production lines and is only sold prepackaged in drums.

Soy Lecithin, a food additive, is stored in a secured area next to the laboratory, away from production areas. It is added using disposable utensils into one-way bins only.

Toasted Sesame Oil contains sesame, which is considered a major food allergen in the USA, Canada and Europe. Catania receives this product pre-packaged. We do not run this oil on any production line; nor do we allow it for rework.

Thus, potential allergenic materials are produced using designated storage and processing; the risk of contamination is extremely low. Oils containing allergenic material are never allowed for rework. Flush oils containing allergens are disposed of as Inedible oil. All containers containing allergens are segregated and labeled accordingly.

**Product Name:** Organic Soybean Oil, RBD

**Revision Number:** 17

**Specification Number:** CSC-804

Reason for Revision: Update COOs – remove China

**Date:** 1/18/2024

Reviser: Adela Chovancova

**Date of Approval:** 1/21/2024

Approved By: Gwen Farley, Director of QA

This information without warranty expressed or implied, except that it is accurate to best knowledge of the Company and is based on information considered to be reliable. Since the conditions of handling and use are beyond our control, we make no guarantee of results or performance of the material and assume no responsibility for damages incurred by use of this material.