



Retail | Food Service | Bulk | Private Label

Processors & Packers
of Vegetable, Olive
& Blended Oils

www.cataniaoils.com | oils@cataniaoils.com

CSC-801 Material Specification Data ORGANIC HIGH OLEIC SUNFLOWER OIL, RBWD

Property	Typical Analysis	Method
Appearance	Clear, Pale Yellow liquid	Visual
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	78 - 95 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	5.5 Max
C18:0	Stearic Acid	6.2 Max
C18:1	Oleic Acid	75 - 91
C18:2	Linoleic Acid	17 Max
C18:3	Linolenic Acid	0.3 Max

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)	7.4	0.5	7
Trans Fat (g)	<1.0	0	--
Monounsaturated Fat (g)	84.0	12	--
Polyunsaturated Fat (g)	7.9	1.5	--
Cholesterol (mg)	0	0	0
Sodium (mg)	0	0	0
Total Carbohydrate (g)	0	0	0

Product Name: Organic High Oleic Sunflower Oil, RBWD	Revision Number: 13
Specification Number: CSC-801	Reason for Revision: Updated Halal certification, allergen section
Date: 2/1/2023	Reviser: Patricia Leger
Date of Approval: 2/14/2023	Approved By: Gwen Farley, Director of QA

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Catania - Spagna Corporation, 3 Nemco Way, Ayer MA - 01432-0227 | (978) 772 7900 | (800) 343 5522 | Fax: (978) 772 7970



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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
Vitamin E (mg)	41.08	5.8	39
*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.			

Ingredients Statement: High Oleic Sunflower Oil

Country of Origin: USA, and EU27 (The Netherlands)

Applications:

High-Oleic Sunflower Oil is commonly used in the food industry in conditions with extra high cooking temperatures, and is well suited for baking and frying. The high level of oleic acid, a monounsaturated fat, is recommended for a healthier diet. Furthermore, it renders stability to the oil, almost twice that of traditional sunflower. Sunflower oils are also used in cosmetic formulations as an emollient, and as carrier molecules in pharmaceuticals.

Claims:

Kosher Pareve Certified Organic (Certified by QAI) Halal certified

Process Flow:

Expeller pressed from organic hybridized seed kernel of the Helianthus annuus plant (Sunflower) without the use of chemical solvents. The oil is then refined, bleached, winterized, and deodorized by certified organic processes.

Status of Ingredient Statement:

High Oleic Sunflower Oil is considered suitable for Vegan diets, Lactose Free, Gluten Free, Glutamate Free, BSE Free.

Packaging & Availability:

Contact your Sales Representative about packaging options and product availability.

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Storage & Shelf Life:

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

Food Grade Statement:

High Oleic Sunflower 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:

High Oleic Sunflower Oil is Proposition 65 compliant, meets CONEG requirements, registered and compliant with Public Health & Safety.

CAS #: 8001-21-6

EC #: 232-273-9

Botanical Name: Helianthus annuus

INCI Name: Helianthus annuus (Sunflower) Seed Oil

Synonyms: Sunflower Seed Oil; Helianthus annuus 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, Chromium, Mercury, and Arsenic.

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

Other contaminants: 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.

Non-GMO Statement:

Organic High Oleic Sunflower Oil is produced from crops where there are no commercial varieties that have been genetically modified (GM) via recombinant DNA.

Microbiological Statement:

Catania-Spagna vegetable oils have low moisture content (< 0.10%), have been processed at elevated temperatures, and lack 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 and viral particles.

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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.

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