BISER OLIVA AD

A: Biser Oliva AD
Kv.Industrialen, 6000 Stara Zagora
Bulgaria, VAT: BG 123036597
T: +359 42 600 918
F: +359 42 600 382
E: biser@biseroliva.bg
W: www.biseroliva.bg

TECHNICAL SPECIFICATIONS REFINED SUNFLOWER OIL

WINTERIZED, DEODORIZED, DEGUMMED AND BLEACHED 100% SUNFLOWER OIL

	ORGANOLEPTIC INDICATORS	CHARACTERISTICS AND PERMISSIBLE NORMS	
	Appearance at 20 ° C	Clear, without sediments	
	Taste	barely perceptible specific taste of sunflower oil	
	Smell	pleasant, specific to sunflower oil, no side odor	
	Color	light yellow	
	Foreign impurities	not allowed	
	Cold test – at 0ºC for 48 hours	Clear, without sediments	
PHYSICO-CHEMICAL PARAMETERS			
	Relative density at 20 ° C	0,918-0,923	
	Acidity, % (as oleic acid) max.	0.11	
	Moisture and volatile substances,%, max.	0.05	
	Peroxide value, meq O2 / kg, max.	4,00	
	Color Lovibond, $5_{1/4}$ Lovibond cell, max.	1.5 red, 15 yellow	
	Phosphorus content ppm, max.	10	
	Soap Content, % max.	0.005 % m/m	
	Aadmixture of other oils	not allowed	
CHEMICAL CONTAMINANTS			
	Erucic acid, maximum levels (g / kg)	50	
	Heavy metal content:		
	Lead	Max. 0.1 mg/kg	
CONTENT OF DIOXINS AND PCB - MAXIMUM PERMISSIBLE AMOUNTS IN GRAMS OF FAT			
	Sum of dioxins	0.75 pg/g	
	Sum of dioxins and dioxin likes PCBs	1.25pg/g	
	Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180	40ng/g	
POLYCYCLIC AROMATIC HYDROCARBONS			
	benzo(a)pyrene	2.0 µg/kg	
	Sum of benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene and chrysanthemum	10.0 µg/kg	

ORIGIN: BULGARIAN

RADIOACTIVITY: the refined sunflower oil is not irradiated or produced by irradiation of raw materials and intermediate products. The auxiliary materials for production are not irradiated.

GMO STATUS: In the production of refined sunflower oil is used only raw materials which do not contain genetically modified organisms.

ADDITIVES: NO

MICROBIOLOGICAL ACTIVITY: Provided by low water content in the product, actually low water activity.

BISER OLIVA AD

A: Biser Oliva AD
Kv.Industrialen, 6000 Stara Zagora
Bulgaria, VAT: BG 123036597
T: +359 42 600 918
F: +359 42 600 382
E: biser@biseroliva.bg
W: www.biseroliva.bg

KOSHER STATUS: the product is according to kosher standards.

FATTY ACID PROFILE

	Fatty acids	Value: %
C6:0	**Caproic Acid**	ND
C8:0	**Caprylic Acid**	ND
C10:0	**Capric Acid**	ND
C12:0	**Lauric Acid**	ND-0,1
C14:0	**Myristic Acid**	ND-0,2
C16:0	**Palmitic Acid**	5.0-7,6
C16:1	**Palmitoleic Acid**	ND-0,3
C17:0	**Margaric (Heptadecanoic) Acid**	ND-0,2
C17:1	**Heptadecanoic Acid**	ND-0,1
C18:0	**Stearic Acid**	2.7-6,5
C18:1	**Oleic Acid**	14.0-39.4
C18:2	**Linoleic Acid**	48.3-74.0
C18:3	**Linolenic Acid**	ND-0,3
C20:0	**Arachidic Acid**	0.1-0,5
C20:1	**Eikosanoic (Gadeloic) Acid**	ND-0,3
C20:2	**Eikosanoic Acid**	ND
C22:0	**Behenic Acid**	0.3-1,5
C22:1	**Erucic Acid**	ND-0,3
C22:2	**Docosedienoic Acid**	ND-0,3
C24:0	**Lignoceric Acid**	ND-0,5
C24:1	**Nervonic Acid**	ND

**** ND: Non Detectable (≤ % 0,05)***

Average nutritional values	**Per 100ml**
Energy	3404 kJ/828 kcal
Fats	92 g
of which	
saturated	9 g
Carbohydrates	0 g
of which	
sugars	0 g
Proteins	0 g
Salt	0 g
Vitamin E	50mg (416%)

% of the recommended daily intake for adults

BISER OLIVA AD

A: Biser Oliva AD
Kv.Industrialen, 6000 Stara Zagora
Bulgaria, VAT: BG 123036597
T: +359 42 600 918
F: +359 42 600 382
E: biser@biseroliva.bg
W: www.biseroliva.bg

ALLERGENS

ALLERGEN	Present in the product like an ingredient (YES/NO)	Present in the product like an additive (YES/NO)	Potentially present in the production line (YES/NO)
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	NO	NO	NO
Crustaceans and products thereof	NO	NO	NO
Eggs and products thereof	NO	NO	NO
Fish and products thereof	NO	NO	NO
Peanuts and products thereof	NO	NO	NO
Soybeans and products thereof	NO	NO	NO
Milk and products thereof (including lactose)	NO	NO	NO
Nuts, namely: almonds (Amygdaluscommunis L.), hazelnuts (Corylusavellana), walnuts (Juglansregia), cashews (Anacardiumoccidentale), pecan nuts (Caryaillinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletiaexcelsa), pistachio nuts (Pistaciavera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof	NO	NO	NO
Celery and products thereof	NO	NO	NO
Mustard and products thereof	NO	NO	NO
Sesame seeds and products thereof	NO	NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	NO	NO	NO
Lupin and products thereof	NO	NO	NO
Molluscs and products thereof	NO	NO	NO

APPLICATION:

In the diet of people of all age groups and categories of health.

In food industry: in the manufacture of margarine, mayonnaise, salad creams, bakery and other emulsions; in the production of fried products, in the production of sweet cream.

The paint and varnish industry.

BISER OLIVA AD

A: Biser Oliva AD
Kv.Industrialen, 6000 Stara Zagora
Bulgaria, VAT: BG 123036597
T: +359 42 600 918
F: +359 42 600 382
E: biser@biseroliva.bg
W: www.biseroliva.bg

PACKAGING:
PET bottles of: 0.9L; 1L; 1.8L, 2L, 5L and 10L
In bulk: delivered in tanks or according to customers demand.

STORAGE AND TRANSPORT:
In original packing at temperature up to 25ºC and:

- Apart from the strong smell of other products,
- In storage in a dry, dark place with no direct access of sunlight.
- Transport in a clean and closed vehicle.

The bulk storage in a special tanks, transport in a clean, dry tanks or other vessels designed for the transport of food products in liquid form.

APPLICABLE REGULATIONS FOR MATERIALS:
According to current regulations of the Republic of Bulgaria and EU.

This product is according to current regulations of Republic of Bulgaria.
Quality Certificate confirm that product satisfy all regulations about food safety, quality and other demands for food. It was produced according to good manufacturing and hygien practice. The safety was estimated in Biser Oliva AD control laboratory and in outsorced accredited Institutes for food safety control. The proper evidention of control activities was established.

Document has been generated electronically and it is valid without signature.