



Retail | Food Service | Bulk | Private Label

Processors & Packers
of Vegetable, Olive
& Blended Oils

www.cataniaoils.com | oils@cataniaoils.com

CSC-104

Material Specification Data SOYBEAN OIL, RBD

Property	Typical Analysis	Method
Appearance	Clear Yellow liquid	Visual
Color (Lovibond)	1.5 Red Max	AOCS Cc 13b-45, 5-1/4 cell
Free Fatty Acids (% oleic)	0.05% Max	AOCS Ca 5a-40
Peroxide Value	1.0 mEq/kg Max*	AOCS Cd 8b-90
Iodine Value	120 - 140 cg/g	AOCS Cd 1d-92
Cold Test at 0°C	5.5 Hours Min	AOCS Cc 11-53
Moisture	0.05% 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	9 - 12
C18:0	Stearic Acid	3 - 5
C18:1	Oleic Acid	19 - 26
C18:2	Linoleic Acid	49 - 56
C18:3	Linolenic Acid	6 - 9

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)	15	2.0	10
Trans Fat (g)	< 1.5	0	--
Monounsaturated Fat (g)	24	3.5	--
Polyunsaturated Fat (g)	59	8	--
Cholesterol (mg)	0	0	0
Sodium (mg)	0	0	0

Product Name: Soybean Oil, RBD

Revision Number: 16

Specification Number: CSC-104

Reason for Revision: Update Halal status, update allergen cross-contamination

Date: 5/4/2020

Reviser: Adela Chovancova

Date of Approval: 5/4/2020

Approved By: *Daniel Adigun, 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.

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Total Carbohydrate (g)	0	0	0
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.			

Ingredients Statement: Soybean Oil

Country of Origin: USA and Canada

Applications: Soybean oil is used in the food industry as a cooking and frying oil, and as an ingredient in margarine, shortenings, salad dressings, mayonnaise, frozen foods, and commercially baked goods, to list some of its applications.

Claims: Kosher Pareve Certified Halal certified

Process Flow: Solvent extracted from the seeds of the soybean. Refined, bleached, deodorized.

Status of Ingredient Statement:

Soybean Oil, RBD 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.

Storage & Shelf Life: Store at 65° - 75° F in a dry and odor-free environment. The shelf-life is 2 years from date of manufacture in unopened containers.

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Food Grade Statement: Soybean Oil, RBD 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:

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

CAS #: 8001-22-7
 EC #: 232-274-4
 INCI Name: Glycine Soja Oil
 Synonyms: Soya Oil, Soya Bean 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 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.

GMO Statement:

Soybean Oil, RBD may have been derived from genetically modified source material, and therefore may have contained modified DNA and/or proteins derived from genetically modified DNA. The exact status cannot be determined due to intermixing of genetically and non-genetically modified varieties at the source. The RBD process effectively removes all extraneous material that might harbor genetically modified organisms (GMO's) or substances (DNA, protein) derived thereof. Residual DNA/protein is likely not detectable in the final product.

Microbiological Statement: Catania-Spagna Soybean oils have low moisture content (< 0.05%), 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 2 products, which the FDA considers major allergens, in our facility. Macadamia Nut Oil is not run through any of the production lines. It is sold as pre-packaged bins only.

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.

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.

Allergens applicable to countries of destination:

Toasted Sesame Oil contains sesame, which is considered a major food allergen in Canada and Europe. Catania receives this product pre-packaged. Product which Catania ships to Canada is labelled "May contain traces of Sesame." We do not run this oil on any production line; nor do we allow it for rework.

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