



Prestige  
OILS

[WWW.PRESTIGEOILS.CO.UK](http://WWW.PRESTIGEOILS.CO.UK)

# Welcome to Prestige Oils ...

At prestige we aim to live up to our name in every way. We specialise in only the finest quality of Rapeseed cooking oils that aim to enhance desired flavours through multiple uses within the food industry. We believe that our specific approach, particular sourcing methods and testing of premium Rapeseed oil products will allow Prestige to become a household name when it comes to deep/ shallow frying, grilling, baking or dressing using rapeseed oil.

Supplying to only wholesale clients in large quantities we intend to provide a seamless and efficient service. A dedicated account manager to each and every client will ensure that the process from stock management and order placement down to delivery and offloading is taken care of. We endeavour to provide a Prestigious service to complement our product and assist our clients in any way possible... Welcome to Prestige Oils.



Prestige  
OILS

Prestige  
OILS

	Per 100g	Per 100ml
Energy	3300kJ, 792kcal	3424kJ, 818kcal
Total fat	100g	95g
Total carbohydrate	0g	0g
Total protein	0g	0g

PRESTIGE OILS  
100% Pure Rapeseed Oil  
Produced in Australia

Product of Australia  
Net Weight: 20L (2 x 10L)  
Best Before: 12/08/2023

For more information, visit our website at [www.prestigeoils.com.au](http://www.prestigeoils.com.au)  
We are committed to providing you with the highest quality products.  
Please refer to the back of the box for full product details.

Rapeseed Cooking Oil

EXTENDED LIFE

2 x 10L

BEST BEFORE 12 08 2023

# 100% Recyclable Packaging Sourced

from the finest accredited suppliers Cardboard and Plastic bottles.





Prestige  
OILS

Prestige  
OILS

Rapeseed Cooking Oil  
LONGER LIFE

BEST BEFORE 12 08 2023

10L

Prestige  
OILS

Rapeseed Cooking Oil  
EXTENDED LIFE

BEST BEFORE 12 08 2023

2 x 10L

# Company Accreditations



Non Gm



Made Without Soy

Soy Free



Halal



**NEODA**  
 packed from varied origins including  
 Neoda approved Suppliers.  
 Prestige Oils is currently under  
 observation to be awarded full  
 Neoda accreditation.



Gluten Free



British Retailers  
 Consortium global  
 standards



# Rapeseed Oil Specification

	General
Ingredients	100% rapeseed Oil
Additives	No additives
Country Of Origin	Varied
Use	Suitable for use in the food industry. Do not heat over 190 C

## Product Description

Refined oil from rape seeds: refined, bleached and deodorised.

## Storage Conditions

Refined oil from rape Store in a dry and dark place at room temperature ( $\leq 20^{\circ}\text{C}$ ). Close after use. seeds: refined, bleached and deodorised.

## Shelf Life

Shelf life from manufacture	18 months
Minimum shelf life at delivery	12 months

## Organoleptic characteristics

Texture	Liquid
Taste	Product Specific
Odor	Product Specific
Color	Pale Yellow

## Physical and Chemical characteristics

Analysis	Standard	Method
Specific gravity at 20°C	910 – 920 kg/m <sup>3</sup>	
Smoke point	~210°C	N/A
Flash point	~300°C	N/A
Peroxide value meq/kg	Max 10,0	AOCS cd8b-90

## Fatty Acids Composition

Fatty Acid	Carbon	Composition
Myristic acid	C14:0	0 – 0,2
Palmitic acid	C16:0	2,5 – 7
Stearic acid	C18:0	0,8 – 3
Oleic acid	C18:1	51,0 – 70
Linoleic acid	C18:2	15,0 – 30
Linolenic acid	C18:3	5,0 – 14
Arachidic acid	C20:0	0,2 – 1,2
Eicosenic acid	C20:1	0,1 – 4,3
Behenic acid	C22:0	0 – 0,6
Erucic acid	C22:1	0 – 2
Lignoceric acid	C24:0	0 – 0,3
Trans fatty acids		< 1,5

## Average Nutritional Value

	Per 100g	Per 100ml
Energy	3700 KJ / 900kcal	3404 KJ / 828 kcal
Fat	100 g	92 g
Of which saturates	7,5 g	7 g
Mono-unsaturates	65 g	60 g
Poly unsaturates	27,5 g	25 g
Carbohydrates	0	0

## Microbiological characteristics

Our refined rapeseed oils comply with the microbiological criteria for foodstuffs according to Directive (EC)2073/2005. Please note that refined oils and fats undergo a sterilisation step and are then not susceptible to the growth of microorganisms due to the low water activity levels in commercially available refined oils and fats. Our rapeseed oils are deodorised according to FEDIOL Code of Practice (min 180°C for min 2 hrs), which effectively eliminates microbiological activity.

## Contaminants

**Heavy metals** (according to Regulation EC 1881/2006 and Codex Stan 210) Smoke point

Lead (Pb)  
Iron (Fe)  
Copper (Cu)  
Arsenic (As)

### Standards

Max. 0,1 mg/kg  
Max. 1,5 mg/kg  
Max. 0,1 mg/kg  
Max. 0,1 mg/kg

**Pesticides** (according to Regulation EC 396/2005 and its amendment EU 310/2011)  
Pesticides residues

### Standards

EU 310/2011

**Polyaromatic hydrocarbons** (according to Regulation EC 1881/2006 and its amendment EU 835/2011)

PAH 4: Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene  
Benzo(a)pyrene

### Standards

Max 10 ppb  
Max 2 ppb

**Dioxin** (according to Regulation EG 1881/2006 and its amendments & EU 1259/2011)

Sum of dioxins (WHO-PCDD/F-TEQ)  
Sum of dioxins and dioxin-like PCB's (WHO-PCDD/F-PCB-TEQ)  
ICES-6 (Som van PCB28, PCB52, PCB101, PBC138, PCB153 en PCB180)

### Standards

Max. 0,75 pg/g fat  
Max. 1,25 pg/g fat  
Max. 40 ng/g fat

**Glycidyl-esters** (according to Regulation EU 2022/290, amending EC 1881/2006)

Glycidyl fatty acid esters expressed as glycidol

Max 1000 µg/kg

## Declaration GMO

We herewith provide you with the following information concerning the GM status of our rapeseedoil. In view of Regulation (EC) 1829/2003 and 1830/2003 our rapeseed oils are not subject to GM labeling and traceability requirements.

## Allergens

Gluten	0	Lactose	0
Crustaceans	0	Cocoa	0
Egg	0	Glutamate (E620 – E625)	0
Fish	0	Chicken meat	0
Groundnuts (peanuts)	0	Coriander	0
Soy	0	Corn/maize	0
Cow's milk	0	Legumes	0
Nuts	0	Beef	0
Celery	0	Pork	0
Mustard	0	Carrot	0
Sesame	0		

Sulphur dioxide and sulphites (E220 –E228) at concentrations of greater than 10 mg/kg of 10 mg/l, expressed as SO<sub>2</sub>

Lupine 0

## Packing

The packing is free from unwished fysical land chemical contamination and meets the European legislation EG 1935/2004 and 10/2011.