



Retail | Food Service | Bulk | Private Label

Processors & Packers  
of Vegetable, Olive  
& Blended Oils

www.cataniaoils.com | oils@cataniaoils.com

## CSC-416                      Material Specification Data

### 75% CANOLA OIL and 25% EXTRA VIRGIN OLIVE OIL

Property	Typical Analysis	Method
Free Fatty Acids (% oleic)	0.50% Max	AOCS Ca 5a-40
Peroxide Value	6.0 mEq/kg Max*	AOCS Cd 8b-90
Iodine Value	99 - 118 cg/g	AOCS Cd 1d-92

\*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 - 9
C18:0	Stearic Acid	3.5 Max
C18:1	Oleic Acid	56 - 69
C18:2	Linoleic Acid	14 - 22
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)	9	1.5	7
Trans Fat (g)	0	0	--
Monounsaturated Fat (g)	65	9	--
Polyunsaturated Fat (g)	24	3.5	--
Cholesterol (mg)	0	0	0
Sodium (mg)	0	0	0
Total Carbohydrate (g)	0	0	0
Dietary Fiber (g)	0	0	0
Total Sugars (g)	0	0	0

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<b>Specification Number:</b> CSC-416	Reason for Revision: Update Nutritionals to new FDA guidelines
<b>Date:</b> 4/25/2017	Reviser: Christina S. Oopara
<b>Date of Approval:</b> 4/25/2017	Approved By: <i>Ronald Rabczak, Director of QA</i>

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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:** Canola Oil, Extra Virgin Olive Oil

**Countries of Origin:**

Canola Oil – Canada

Extra Virgin Olive Oil - Product contains Extra Virgin Olive Oil from the countries indicated by the following letters: TR=Turkey, TN=Tunisia, MA=Morocco, ES=Spain, GR=Greece, IT=Italy, PT=Portugal, AR=Argentina, and/or CL=Chile.

Blended in USA.

**Applications:**

The blend of Extra Virgin Olive Oil, rich in monounsaturated fats, and Canola, with zero trans fat, healthy levels of monounsaturated and polyunsaturated fats, and the lowest level of saturated fats of all common culinary oils, imparts the benefits of both oils to food applications. The nuance of olive oil is perceptible in this blend. The oil is used as a food condiment, ingredient in salad dressings, and for sautéing.

**Claims:**

Oils: Kosher Pareve certified

Halal Compliant (not certified)

**Process Flow:**

Canola Oil - The plant seeds are crushed and the oil is solvent extracted. The oil is then refined,

bleached, deodorized. EVOO – The oil is extracted from fresh olives via mechanical expression without the use of excessive heat or any form of additives or solvents.

**Status of Ingredient Statement:**

Canola Oil/EVOO Blended Oil is considered suitable for Vegan diets, Lactose Free, Gluten Free, Glutamate Free, BSE Free.

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**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.

**Food Grade Statement:**

Canola Oil/EVOO Blended 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:**

Canola Oil/EVOO Blended Oil is Proposition 65 compliant, meets CONEG requirements, registered and compliant with Public Health & Safety.

	Canola Oil:	Extra Virgin Olive Oil:
CAS #:	8002-13-9	8001-25-0
EC #:	232-299-0	232-277-0
Botanical Name:	Brassica rapa, Brassica napus	Olea europaea
INCI Name:	Canola Oil	Olea europaea (Olive) Fruit 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 PAH, BPa, Dioxin, melamine, ethylene oxide, zearalenone, and organic solvents.

**GMO Statement:**

Canola 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

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likely not detectable in the final product. Extra Virgin Olive Oil is extracted from a plant that has not been genetically modified.

**Microbiological Statement:**

Catania-Spagna Canola 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.

Based on currently available data, food borne pathogens are not likely to occur in Extra Virgin or Virgin Olive Oils.

Palumbo, Mary and Harris, Linda J. *Microbiological Food Safety of Olive Oils: A Review of the Literature*, UC Davis Olive Center, Dec. 2011.

Each bulk (vessel) shipment of EVOO is tested for the absence of reportable limits of: Total Plate Count, Coliforms, E. coli, Staph aureus, Salmonella, Yeast & Molds.

**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.

Severe allergic reactions to Olive Oils are very rare. Extra Virgin Olive Oil is not a highly refined oil, and, therefore, contains proteinaceous material, unlike our refined, bleached, and deodorized (RBD) vegetable oils.

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**Allergen Cross-Contamination Prevention:**

Catania-Spagna has 2 products, which the FDA considers major food allergens, in our facility. Macadamia Nut Oil is run through dedicated pumps, hoses, and production line. Lines are completely flushed with nitrogen between runs. It is packaged into customer’s 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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