



Product Specification

Avocado Oil

Premium

1. Description of product

Description:	Blend of refined and extra virgin avocado oil
Taste:	typical
Odor:	typical
Colour :	Green
FFA:	1.0 % max
Peroxide Index:	5.0 Meq/kg max
Saponification value:	187-195
Iodine value, Hanus :	80-95
Moisture:	< 0.2%

2. Legal information

Legal name:	avocado oil
Intended use:	Ingredient in food/food processing
Organic status:	Non-organic
Legislation:	Adheres to current food legislation of each country
Certificate of analysis:	Per contractual agreement
Certificate of conformance:	Provided

3. List of ingredients (QUID)

100% avocado oil (refined and extra virgin)

4. Microbiological characteristics (tested by an external accredited laboratory)

Total plate coun :	max. 1,000 cfu/g
Yeast and molds:	max. 100 cfu/g
Coliforms	< 10 cfu/g
Escherichia coli	< 3 MPN/g
Salmonella	Negative in 25/g

5. Nutritional value per 100 grams (USDA Nutrient Database, average)

energy Kcal	889	Kcal	fat (total)	99.99	g
energy Kjoule	3723	Kjoule	saturated fatty acids (total)	17.10	g
carbohydrates, by difference	n/a	g	monounsaturated fatty acid (total)	69.30	g
sugars (total)	n/a	g	polyunsaturated fatty acid (total)	13.30	g
protein	n/a	g	trans fatty acid	0.8	g
fibre (total dietary)	n/a	g			
ash	n/a	g			
sodium	n/a	g			
water	0.01	g			

5b. Fatty acid distribution:

C:16-0 palmitic	14-18 %
C:16-1 palmitoleic	3.5-8.5 %
C:18-0 stearic	2.0 % max.
C:18-1 oleic	55-74 %
C:18-2 linoleic	6.0 – 18. %
C:18-3 linolenic	2.0 % max.

6. Shelf-life (unopened, original packaging)

- Min 12 months after production, using stipulated storage conditions

7. Storage conditions:

Temperature: 13°C-27°C = 55°F-80°F
Relative humidity (average): < 50 % unopened,
Kept dark and dry
Do not store the products in proximity of odorous (raw) materials; do not stack the products

8. Packaging markings and traceability

Product marked with label containing ingredient(s), unit weight, batch number, production date and best before date. Product is traceable using the unique batch code.

Disclaimer

The information contained herein is, to the best of our knowledge and belief, accurate of the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. All information is valid until revision. This document is printed automatically and has therefore not been signed.



Product Specification

Avocado Oil

Premium

- Metal drums of 195/191 kg net
- Metal drums of 420 lb net
- Flexitank of 21 tons net aprox. Inside a maritime 20' FCL
- Carton Totes of 920 kg net with plastic bag inside
- IBC'S 950 kg net
- Per customer requirement (bottles -250 ml / 500 ml-, jars, jerrycans)

9. Contaminants

- According to the regulations of each country:
 - Pesticides
 - Heavy Metals
 - Aflatoxins
 - PAH's
- The ingredients used in our products are not irradiated/ionized, nor is the final product and/or packaging
- Made from ingredients of *non-GMO* origin
- Nanotechnology was not used for this product, nor for its packaging

10. Suitability

- Product is suitable for vegetarians (no ingredients used containing meat). Additional suitability testing (e.g. vegan, lactose intolerance) is not carried out.
- Product indicated as 'organic' is in compliance with the Organic Standards of each country.

11. Traceability

Products are traceable (forward and backwards), in compliance with SQF level 2.

12. Laboratory

Limited use of internal analyses (e.g.: moisture, FFA, Peroxide Value, colour by Lovibond, cold test, microbiological analysis -except pathogens- etc.)
Specialized analyses are done by external DIN and ISO/IEC 17025:2005 certified laboratory.

13. Food Safety Controls

- Product is free from hard/sharp objects, considering current removal technology.
- Microbiological characteristics monitoring based on random sampling and not analyzed per batch.
- Chemical characteristics monitoring based on random sampling and analyzed every hour for production process and per batch of finished product.
- Contaminants monitoring based on random sampling and analyzed according to our Annual Analysis program or at customer's request.

14. Allergens

Allergens (2003/89/EC and 2006/142/EC) and according to the regulations of each country	In product	warehouse ¹	process line ²
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-	-	-
Crustaceans and products thereof	-	-	-
Eggs and products thereof	-	-	-
Fish and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Soybeans and products thereof	-	-	-
Milk and products thereof (including lactose)	-	-	-
Nuts i.e. almond (<i>amygdalus communis l.</i>), hazelnut (<i>corylus avellana</i>), walnut (<i>juglans regia</i>), cashew (<i>anacardium occidentale</i>), pecan nut (<i>carya illinoensis (Wang) K. Koch</i>), brazil nut (<i>bertholletia excelsa</i>), pistachio nut (<i>pistacia vera</i>), macadamia nut and queensland nut (<i>macadamia ternifolia</i>) and products thereof	-	-	-
Celery and products thereof	-	-	-
Mustard and products thereof	-	-	-
Sesame seeds and products thereof	-	+	+
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	-	-	-
Lupin and products thereof	-	-	-
Molluscs and products thereof	-	-	-

¹ Storage of packed products; segregation applied to prevent cross contamination.

² Refined avocado oil is processed in the same line as refined sesame oil; A full steam deep cleaning procedure is carried out between changes of raw material to ensure safety and quality and prevent cross contamination

Disclaimer

The information contained herein is, to the best of our knowledge and belief, accurate of the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. All information is valid until revision. This document is printed automatically and has therefore not been signed.



Product Specification

Avocado Oil

Premium

15. Available quality system certificates (copy available per request)

- SQF Level 2 Version 7.2
- OCIA organic

16. Breakdown

avocado oil	amount	grade	source	country of origin	country of manufacturing	allergens	carriers and/or other processing aids	disclaimers
Ingredients								
Avocado oil	100 %	liquid	Persea Americana	Mexico	Mexico	n/a	n/a	n/a

17. Contact information

Dipasa Internacional de México, S.A. de C.V. Camino a San Antonio No. 104 Col. La Fortaleza Cortazar, Guanajuato MEXICO 38495	Sales	Quality Assurance	Emergency and crisis (primary 24h number)
contact	Mr. Thomas Ochmann	Mrs. Raquel Simón	Mr. Mario Coello
telephone number	+52(411)1550190	+52(411)1550190	+52(411)1550190
fax number	+52(411)1550190	+52(411)1550190	
e-mail	dipasa@dipasa.com	raquel@dipasa.com	mario.coello@dipasa.com

Disclaimer

The information contained herein is, to the best of our knowledge and belief, accurate of the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. All information is valid until revision. This document is printed automatically and has therefore not been signed.