

Exceller Oil[®] Specifications

Summary Information

Category:	Fats and Oils > Liquid Soybean Oil
Product Code:	OR

Material Attributes

Description:	Exceller Oil [®] refers to the refined, bleached, and deodorized edible oil obtained through mechanical extraction of soybeans at Quality Roasting, Inc.
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Compliance Information

Complies with:	Kosher – Pareve, No Preservatives, Gluten Free
Allergens:	Quality Roasting Refinery does not use ingredients that contain allergens currently identified by the FDA, except crude soybean oil. Exceller Oil [®] produced by Quality Roasting is <u>exempted</u> by the U.S. Food Allergen Labeling & Consumer Protection Act of 2004 labeling provisions (FALCPA, Public Law 108-282, Title II) due to the low levels of allergenic protein in highly refined oils.

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Chemical Properties

<u>Attribute</u>	<u>Value</u>	<u>Test Method</u>
Free Fatty Acids (FFA)	Max: 0.05%	AOCS Ca 5a-40
Phosphorus	Max: 5ppm	AOCS Ca 12b-92
Insoluble Impurities	Max: 0.05%	AOCS Ca 3a-46
Moisture & Volatiles	Max: 0.05%	AOCS Ca 2c-25
Iodine Value	Min: 125 Max:139	AOCS Cd 1d-92
Peroxide Value	Max: 1 meq/kg	AOCS Cd 8-53
Oxidative Stability Index (OSI)	Min: 5 hrs	AOCS Cd 12B-92
Color, Lovibond	Max: 1.5 Red	AOCS Cc 13b-45
Color, Lovibond	Max: 15 Yellow	AOCS Cc 13b-45
Flavor	Min: 8	AOCS Cg 2-83
Chlorophyll	Max: 20 ppb	AOCS Cc 13i-96
Tocopherols, spectrophotometer	Min: 800 ppm	
FAC - C16:0 Palmitic Acid	Min: 9.5 % Max: 11.5 %	
FAC - C18:0 Stearic Acid	Min: 3.0 % Max: 5.0 %	
FAC - C18:1 Oleic Acid	Min: 19 % Max: 26.5 %	
FAC - C18:2 Linoleic Acid	Min: 50 % Max: 57%	
FAC - C18:3 Linolenic Acid	Min: 9.5 % Max: 6.0 %	
FAC - Total Trans	Max: 1.0 %	
Cold Test @ 32 F	Min: 5.0 hours	AOCS Cc 11-53

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Qualitative Attributes

State:	Liquid
Color:	Clear Yellow
Flavor:	Bland No Off
Aroma:	Bland No Off

Microbiological Criteria

Sampling Plan:	Based on risk evaluation for microbiological safety, this product has been determined to not require microbiological testing more than once a calendar year.	
12/17/2018	Listeria monocytogenes -	Not Detected /25g
	AOAC-RI 080901	
12/17/2018	Salmonella -	Not Detected /25g
	AOAC-RI 121501	
Any material known to be positive for a microbiological pathogen at levels hazardous to public health is <u>not</u> acceptable to Quality Roasting, Inc.		