

Product specification



Grøn Fritura /SG

Description

Uhærdet vegetabilsk olie til Fritering/dybstegning.

Usage

Til fritering.

Anvendelses temperatur 170°C - 180°C

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Ingredients (allergens are highlighted)

Palm oil SG, antifoam (E900).

Product size

10 l bucket

Packaging

Recommended storage

Dry, dark and cool, maximum **10 - 15 ° C**

Pallets with our products should not be stacked on top of each other. This may cause quality problems or leaking oil from the products.

Shelf life

12 months

When stored in original unopened packaging and at recommended storage temperature.

Nutritional information

	per. 100 g
Energy	3.700 kJ
	884 kcal
Fat	100 g
- of which saturated fat	38 g
- mono unsaturated fat	49 g
- poly unsaturated fat	13 g
Carbohydrate	0,0 g
- of which sugars	0,0 g
Fibre	0,0 g
Protein	0,0 g
Salt	0,0 g
Sodium	
Vitamin A	NA µg
Vitamin D	NA µg
Water	

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Microbiological values (max)

Yeast	< 500 cfu per. g
Mould	< 500 cfu per. g
Coliforms	< 100 cfu per. g
E-coli	< 10 cfu per. g
Listeria	Neg. in 25 g
Salmonella	Neg. in 25 g

Organoleptic quality

Taste	Neutral, oil
Smell	Neutral
Appearance	Grayish

GMO

Free from GMO, according the EU commissions notices

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Notes

Fractionated Palm oil.

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