

verraUltra9™

CANOLA OIL



DESCRIPTION

All-Natural Refined Bleached and Deodorized Non-GMO High Oleic Canola Oil from Viterra is manufactured using an expeller-pressed process that maintains the natural nutritional value for food applications.

CHARACTERISTICS

Based on performance results below.

	RESULTS
Flavor / Order	Bland / Pleasing
Clarity	Clear & Brilliant
Free Fatty Acid (Oleic Acid) % by Mass	0.05 maximum
Moisture % by Mass	0.05 maximum
Color Lovibond (133.4mm Cell)	1.0 Red, 10 Yellow
Peroxide Value in Milliequivalents per Kilogram	1.0 maximum
Oil Stability (OSI)	17+ hours
Cold Test	20+ hours
Smoke Point	232°C / 450°F minimum
Trans Fatty Acids	1.0% maximum
Oleic C18:1	70% minimum
Linolenic C18:3	3% maximum
Iodine Value	92 - 99
Country of Origin	Canada

ADDITIONAL INFORMATION

CERTIFICATIONS

- Kosher (OU / WK-78 Pareve)

INGREDIENT DECLARATION

- Non-GMO High Oleic RBD Expeller-Pressed Canola Oil

VERIFICATIONS

- Non-GMO Project Verified

SHELF LIFE

- The typical shelf life of properly stored canola oil is a minimum of six months from the date of manufacture

Technical data provided by:

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viterra.com



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