

Data Sheet for Feed Materials of the Positive List

Manufacturer / distributor	Bunge Deutschland GmbH Bonadiesstr. 3-5 D-68169 Mannheim	Bunge Austria GmbH Industriegelände West 3 A-2460 Bruck/Leitha
Designation of the feed / product	Vegetable oil (no. 2.10.01 of the positive list) (no. 2.20.1 of the Catalogue of feed materials)	
Product description	Oils derived from plants (exempt from castor oil). Product can be degummed and refined.	
Information on the production process	Vegetable oils are derived from oil seeds (exception: castor oil) by pressing and extraction. For a detailed processing description, please refer to the „Code of practice for the manufacturing of feed materials from oilseed crushing and refining plants“ ¹ .	
Processing aids	Oil extraction is carried out by means of hexane, which is separated from the oil by distilling and led back into the circuit. For a detailed processing description, please refer to the „Code of practice for the manufacturing of feed materials from oilseed crushing and refining plants“.	
Information on the composition	The vegetable oil is produced from rape seed oil or from rape seed oil combined with sunflower oil in variable proportions. It consists of 98% crude fat and thus contains much energy in a highly digestible form. The oil is characterized by the typical composition of the fatty acids of its oil types, which again account for the specific properties of the oil grades like iodine number, solidification point, etc. In addition, crude vegetable oils also contain small quantities of lecithin, free fatty acids, colour pigments and tocopherol (natural vitamin E).	
Information on relevant undesirable substances within the framework of risk-oriented self-monitoring	Regular monitoring of undesirable substances in accordance with the relevant applicable legal rules and the control plans of QS Qualität und Sicherheit GmbH.	
Details about shelf life and storage	Vegetable oils, in particular those with relatively high proportions of unsaturated fatty acids, may oxidise (become rancid) when stored over longer periods of time and in an unsuitable way. Vegetable oils should therefore be stored in such a way that oxidation is largely prevented: temperatures as low as possible, low variation in temperature, little or no air admission, storage as dark as possible. Under air exclusion, relatively long storage times (> 1 year) are possible. With air admission, storage should not exceed 5 months if possible.	
Safety information	Vegetable oils are non-toxic, biodegradable, and do not require any particular safety measures with respect to storage and transport. Safety data sheets are available for more detailed information ¹ .	
Indication of critical constituents	Residues of seed contaminants in the oil cannot be excluded.	

¹ to be obtained from the manufacturer/distributor

