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ANALYSIS REPORT

Customer No. 292715
Customer OMNI Food and Beverage
6 Lontree Court
Brampton, ON
I6P 2V9

Job ID No. CA01250-0002463
Report No. 161512
Date Received June 29/16
Date Sampled June 29/16
Date Reported July 11/16
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Product ID and Condition	Canola Oil			DL	Date Tested	Method Used
	Good, Intact					
Lab ID Number	161512					
Analysis						
Free Fatty Acid (%) (as oleic acid)	0.04			0.02	7/6/16	AOCS Ca 5a-40 (FFA-01)
Iodine Value	110			0.03	7/5/16	AOCS Ce 1h-05 (FAT-01*)
Moisture (%)	0.12			0.03	7/4/16	AOCS Ca 2b-38
Erucic Acid (%)	0.03			0.03	7/5/16	AOCS Ce 1h-05 (TFAT-01*)
Smoke Point (°C)	243				7/6/16	Internal Method**
Peroxide Value (meq/kg) on sample as is	0.67			0.04	7/5/16	PV-01
Colour (AOCS R/Y)	1.1 Red 9.5 Yellow				7/6/16	AOCS Cc 13j-97**
Cold Test (Hours) 5.5 hrs at 0°C	Passed				7/6/16	AOCS Cc 11-53**
Flavour	Slightly nutty, good typical canola oil flavour				7/7/16	AOCS Cg 2-83
OSI (Time @ 110C) (Hrs)	10.2				7/6/16	AOCS Cd 12b-92 (OSI-01)
Notes: E-mail results to export@omnifoodproducts.com						
**Subcontract						
Regular TAT						

Signature of Approval
Name: Henry Zhang
Title: Laboratory Supervisor



OMNI FOOD PRODUCT DATA SHEET

Canola Oil, 1 L

Product code: 64395 0933938

Product Description: The oil of the seeds of the *Brassica napus* and *Brassica campestris* species (the oil component of which seed contains less than two percent erucic acid), refined, bleached and deodorized.

Ingredients: Canola Oil

Major Uses: Salads, Frying, Baking

Storage & Handling: Store at 20 - 25°C away from direct light.

Shelf-Life: 36 months.

Packaging: PET bottle.

Code Dating: ie: UT5345
12:34

- UT denotes plant
- 5 denotes year (2005)
- 345 denotes julian day of year (December 11)
- 12:34 denotes time of day

Regulatory Compliance: Kosher.
Conforms to Canadian Food and Drug Act and Regulations.

Quality Standards:	Free Fatty Acid	0.05% max.
	Peroxide value	0.5 meq/kg max.
	Colour (Lovibond Red)	1.5 max.
	Moisture	0.1% max.
	Cold test	5.5 hrs. min.
	Flavour	Bland
	Smoke Point	225°C/437°F min.

Microbiological Standards: Product will not support any microbial growth; there must be a nutrient containing aqueous phase for organisms to grow and moisture content is too low.

This product data sheet does not constitute a contract between Omni and customer. The information is correct to the best of our knowledge. Any warranty or guarantee as to product shall be contained in the purchase order or other agreement between Omni and customer.

Issue Date: March 2, 2015

Replaces: March 28, 2013