

COOTAMUNDRA OILSEEDS

PRODUCT: Cold Pressed Canola Oil

REFERENCE NO: Casco Australia – CTW.23591
COS PV 434146
COS FFA 523841

GENERAL DESCRIPTION: A food grade cholesterol-free canola oil for general use including salad dressings and frying. The cold pressed method of extracting the oil from the seed makes this product unique for three reasons:

- 1. Reduced Oil Degradation:** The low temperature of extraction minimises the amount of oxidation and polymerisation resulting in a fresher more natural product.
- 2. Reduced wax content:** The low extraction temperature also minimises the amount of waxes extracted giving superior cold storage stability without the need of winterising the oil.
- 3. No Chemical Residues:** The extraction process does not require any solvents or other chemicals used for producing conventional oils.
- 4. GMO Status** All canola seed purchased by Cootamundra Oilseeds Pty Ltd is guaranteed Non GMO, vendor declarations are obtained from individual growers and suppliers.
- 5. Certification**
Halal – The Australian Federation of Islamic Councils Inc.
Kashrut, Mehadrin & Pareve – The NSW Kashrut Authority Inc.
 Organics Only:
NASAA - 2417P - National Association for Sustainable Agriculture, Australia Ltd.
NOP – 2417PNOP - National Association for Sustainable Agriculture, Australia Ltd.

As an edible oil, Canola oil contains the lowest amount of saturated fatty acids than any other edible oil. It also contains the second highest amount of mono-unsaturated fatty acids after olive oil. Mono-unsaturated fatty acids have demonstrated ability to lower serum cholesterol by lowering the dangerous LDL-fraction while maintaining a high level of HDL-cholesterol. Canola oil also contains about 10% alpha-linolenic acid, an omega-3 fatty acid and precursor of eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA), which are being researched for their ability to inhibit blood clotting and protect against heart disease.

As an industrial base oil, Canola oil possesses both boundary and hydrodynamic lubrication properties. This gives exceptional lubrication properties superior to mineral oils and equivalent to expensive synthetic oils. It meets the AS 4351 biodegradability standard. With correct antioxidant selection, it has excellent oxidation stability. Along with its low toxicity canola oil has a wide application such as hydraulic fluids and chain lubes.

Three grades are currently available:

| Cold Pressed Canola Oil | | | |
|--------------------------------------|---|--------------------|-----------------------|
| Parameter | Standard Specification – per grade (x) as tested | | |
| | Unrefined | Premium | Extra Filtered |
| Acid Value (mg KOH/g) | Max. 1.0 (0.27 FFA) | Max.1.0 (0.36 FFA) | Max. 1.5 (0.49FFA) |
| Colour (Gardiner 1933) | Max. 8 (8) | Max. 4 (2) | Max. 2 (1) |
| Specific Gravity at 25°C | 0.905 – 0.920 | 0.905 – 0.920 | 0.905 – 0.920 |
| Iodine Value (gI ₂ /100g) | 110-126 (123) | 110-126 (122) | 110-126 (121) |
| Erucic Acid | Max. 1% | Max. 1% | Max. 1% |
| Moisture | Max. 0.1% | Max. 0.1% | Max. 0.1% |
| Peroxide Value (meq/kg) | Max. 1.0 (0.77) | Max 1.5 (0.8) | Max 2 (0.17) |
| Cold Test (AOCS Ac 11-53) | Passes | Passes | Passes |
| Flash point (°C - Open cup) | Min. 280 | Min. 280 | Min. 280 |
| Phosphorous (ppm) | Max 50 (18) | Max 10 (1.5) | Max. 5 (1) |
| Viscosity | 36 | 36 | 36 |