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## Specification Sheet

Label Ingredients Statement:  
**90% Canola Oil and  
 10% Extra Virgin Olive  
 Oil Blend**

### Product Description: Blended 90% Canola Oil and 10% Extra Virgin Olive Oil

Fully refined, bleached and deodorized Canola Oil of bland flavor and light color. Canola oil is obtained from the seeds of Brassica napus and Brassica rapa. These cultivars, low in erucic acid and glucosinates, are very different from high erucic acid rapeseed oil in chemical, physical and nutritional properties. This salad oil has excellent shelf-life and the nutritional advantage of containing mostly monounsaturated fatty acid.

Full bodied, imported extra virgin olive oil is a product that has a powerful flavor but is smooth and sweet with no bitterness or acrid after taste. It is first cold pressed using expeller methods. It is the edible oil obtained by the mechanical expression of the naturally occurring oils from the clean, wholesome fruit of the olive tree (olea europaea). producing an oil having a light to moderate flavor intensity. Solvent extracted oils, or oils obtained by any other means other than mechanical expressing shall not be used.

90/10 Canola/EVOO Blend  
 (35 Lb Pictured)

<b>Nutrition Facts</b>	
1164 Servings Per Container	
<b>Serving Size</b>	<b>1 Tbsp(15ml)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>120</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 14g	22%
<b>Saturated Fat</b> 1g	5%
<b>Trans Fat</b> 0g	
<b>Polyunsaturated Fat</b> 4g	
<b>Monounsaturated Fat</b> 9g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 0mg	0%
<b>Total Carbohydrate</b> 0g	0%
<b>Dietary Fiber</b> 0g	0%
<b>Total Sugars</b> 0g	0%
<b>Includes 0g Added Sugars</b>	0%
<b>Protein</b> 0g	0%
<b>Vitamin D</b> 0mcg	0%
<b>Calcium</b> 0mg	0%
<b>Iron</b> 0mg	0%
<b>Potassium</b> 0mg	0%
<b>Vitamin E</b>	15%
<small>The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

5.4% Saturated Fat  
 9.1% Monounsaturated Fat  
 3.8% Polyunsaturated Fat

**Storage:** Store in a cool, dry place away from heat and oxidizers.

**Shelf Life:** Shelf life is 24 months from date of production. Ciuti guarantees a minimum of 12 months from date of shipment.

**Applications For Product:** Canola/EVOO Blend is highly appreciated for dietetic purposes. A perfect oil for high-heat applications such as pan-frying and deep-frying. This blend of Canola and Extra Virgin Olive Oil results in a much milder oil without the strong olive flavor, perfect for delicate dishes.

### **Available Bottle Sizes:**

PET / HDPE -  
 1 gal HDPE F-Style

Foodservice / Bulk -  
 35 lb Jug-in-Box  
 55 gal Drum  
 275 gal Tote



**Country of Origin:** Canola Oil: USA or Canada. Extra Virgin Olive Oil: Italy, Spain, Greece, or Tunisia. The actual country of origin for a specific shipment will be listed on the Certificate of Analysis and/or the label when required.

**Organoleptic Characteristics:**

Appearance/Clarity	Oily liquid, clean, pale yellow
Flavor/Odor	Bland/None
Color (Lovibond) Red	N/A
Color (Lovibond) Yellow	N/A

**Typical Analysis Ranges:**

Free Fatty Acid (% m/m expressed in oleic acid)	0.2 Max
Moisture	N/A
Peroxide Value	≤10
Iodine Value	90-130
Saponification Value	N/A
p-Anisidine Value	N/A
Cold Test	N/A
Refractive Index	N/A
Specific Gravity	N/A
Oil Stability Index(OSI)	N/A
Smoke Point	N/A
Additives	None

**Registrations and Other Product Information:**

**INCL: Brassica napus Seed Oil / Brassica rapa Seed Oil;**

**Olea Europa Oil**

This specification was developed with the utmost care based on up-to-date information available, but should be scrutinized by the recipient. It does not release him or her from checking the quality of goods delivered with proper diligence.

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**Revised: 11/15/2018**