

PRODUCT DATASHEET - SPECIFICATION - AVENO NV

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General product information

EN

382-4

Article number & name | **VP770 Chef Beef Liquid Frying Fat Delizio 10L**
 Ingredients | Fully refined oils (Beef tallow, Sunflower, High Oleic Sunflower)

Origin | EU
 Intrastat / Customs code | 15179099
 Shelf life | 52 weeks
 Storage conditions (incl. transport) | cool, dry and dark. Avoid variations in temperature

Applications & characteristics

Applications | professional frying oil
 Visual aspect | semi liquid
 Taste/Odeur | beef

Physical and chemical characteristics EX Works

Free Fatty Acids	Max.	0,50	%
Moisture and Volatiles	Max.	0,10	%
Peroxide value (at filling)	Max.	2,00	meq/kg
Solid fat content by NMR:			
	Min	Max	
15 °C	14	20	
20 °C	11	17	
30 °C	5	11	

Glycidyl esters

max. 1000µg/kg (commission regulation (EU) 2023/915)

Polyzyklische aromatische Kohlenwasserstoffe (PAK)

Benzo(a)pyrene (BaP) max 2µg/kg

Sum of PAK's max 10,0 µg/kg

In accordance with Commission Regulation EU 2023/915

Pesticides Residues

In accordance with REGULATION (EC) NO 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC

Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation CE 2023/915

Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g in accordance with regulation CE 2023/915

Heavy metals

Cd <0,10mg/kg ; Pb <0,10mg/kg

In accordance with Commission Regulation EU 2023/915

Nutritional information

Average nutritional values

Energy	3700 kJ 900 kcal
Fat	100,00 g
of which saturates	24,00 g
of which mono-unsaturates	35,00 g
of which polyunsaturates	41,00 g
Carbohydrate	0 g
of which sugars	0 g
Protein	0 g
Salt	0,00 g

Declarations

Suitable for

Potential GMO source involved: no
 Identity preserved: not applicable
 GMO labeling required (EU 1830/2003): no
 GMO status evidence: By Suppliers Declaration

Vegans no
 Vegetarians no
 Coelliaques (<20 ppm) yes

In accordance with regulation EU nr. 1829/2003 and 1830/2003

RSPO: no
 Animal source: BE approval number: B103838 EG

Packaging

Packaging (trading unit)		10L Plastic bucket	
Palletisation		55	trading units
# per layer		11	trading units
# layers		5	trading units

Regulation conformity

- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
 - COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food
 - Royal Decree of 11 MAY 1992 on materials and articles intended to come into contact with foodstuffs
 - Royal Decree of 12 June 2017 amending the Royal Decree of 11 May 1992 on materials and articles intended to come into contact with foodstuffs
 - COMMISSION REGULATION (EU) 2023/1442 of 11 July 2023 amending Annex I to Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, as regards changes to substance authorisations and addition of new substances

Allergen information (LEDA LIST)

Ingredients	In raw material	On production line	In factory
Cereals containing gluten	-	-	n
Wheat	-	-	n
Rye	-	-	n
Barley	-	-	n
Oats	-	-	n
Spelt	-	-	n
Khorasan wheat	-	-	n
Crustaceans	-	-	n
Eggs	-	-	n
Fish	-	-	n
Peanuts (refined groundnut oil)	-	-	y
Soy	-	-	n
Milk (incl. lactose)	-	-	n
(Tree) Nuts	-	-	n
Almond	-	-	n
Hazelnut	-	-	n
Walnut	-	-	n
Cashews	-	-	n
Pecan nut	-	-	n
Brazil nut	-	-	n
Pistachio nut	-	-	n
Macadamia nut	-	-	n
Celery	-	-	n
Mustard	-	-	n
Sesame seeds	-	-	n
Sulphur dioxide and sulphites (E220 - E228)	-	-	n
Lupin	-	-	n
Molluscs	-	-	n