

ALLEGEN AND PRODUCT INFORMATION

REFINED OLEIC SAFFLOWER OIL

This document pertains to Expeller Pressed, Non-Organic and Organic products.

1. Company Details

COMPANY NAME	Adams Vegetable Oils, Inc			
FACILITY ADDRESS	7031 John Galt Way, Arbuckle, CA, 95916, USA			
POSTAL ADDRESS	PO Box 956, Arbuckle, CA, 95916, USA			
PHONE	+1 530 668 2000			
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CONTACT:	DAVID HOFFSTEN Email: dhoffsten@adamsgrp.com PH: +1 530 668 2032			

2. Food Safety Plan and Quality Systems

The following statements pertain to Adams Vegetable Oils, Inc.:

Quality Systems:

Quality Systems.	
Does a Quality Policy exist?	Yes
Does a Quality Manual exist?	Yes
Does a HACCP System exist?	Yes
Is the HACCP system audited and certified?	Yes
Frequency of audits	Per annum
Name of your audit provider.	NSF Cook&Thurber. GMA-SAFE
Do you operate an internal audit procedure?	Yes
Do you operate a system other than HACCP? If so, what is it?	Yes. Food Safety.
Standard Operating Procedures.	
Do you have documented SOP's for all operations?	Yes
Do you have documented Corrective Action Reports?	Yes
Are records available?	Yes

Does a Food safety policy exist?	Yes
Are the HACCP plans based on the principles of Codex Alimentarius?	Yes
Has the HACCP system been assessed by an external Auditor?	Yes
What is the review frequency?	Per annum
Has a quality system been implemented?	Yes
Does an approved Supplier Program exist?	Yes
Is there a documented and tested recall program?	Yes
Who is responsible for oversight of the food safety plan?	Operations Manager
Does a pest control program exist?	Yes
Who is responsible for maintaining the premises in a sanitary condition?	Operations Manager

3. Allergen Statement

Allergenic proteins in fully refined Oils

It is generally recognised that the allergenic activity of a product is merely confined to the protein constituent of that product and that fully refined oils do typically not contain any significant amount of potentially allergenic proteins. On this basis, Adams Vegetable Oils has assumed for the purpose of HACCP and risk analysis, that the risk of finding a significant amount of potentially allergenic proteins in any refined non-allergenic oil as a result of cross contamination at the facility is negligible.

Refined Vegetable Oils

Refining of vegetable oils is a well established process used throughout the world. The low water activity and high fat content in refined vegetable oils results in near zero microbiological activity. The raw material, vegetable oil, is a natural, non-toxic product. Additives may be added to the refined oils. A manual nitrogen purge may be used. The finished product is 100% vegetable oil with 0% moisture. The final product pH is neutral and has a 0% soap value. The oil does oxidize quickly and nitrogen is used to blanket all containers to minimize oxidation. The product shelf life is dependent on the type of seed and varies from 6 months to 2 years.

4. Allergen and compositional information.

	Present from direct	Present on same	Present on site of
	addition?	processing line?	manufacture?
Alcohol	No	No	No
Allium genus and	No	No	No
derivatives			
Animal meat and	No	No	No
derivatives			
Antioxidants	Added when required. Not for organic products.	Added when required, otherwise no. Clean down procedures in place.	Yes
Artificial sweeteners	No	No	No
Aspartame or derivatives	No	No	No
Caffeine	No	No	No
Cereals (containing gluten & Their products namely wheat, rye, barley, oats, spelt and their hybridized strains.	No	No	No
Colours (detail)	No	No	No
Corn/maize derivatives	No	RBD Oil	RBD Oil
Crustacea and crustacean products	No	No	No
Flavours (detail)	No	No	No
Fish and fish prodocuts (including mollusc and fish oils)	No	No	No
Glutamates (Added glutamates)	No	No	No
Guarana	No	No	No
Herbs	No	No	No
HVP (Hydrolysed Vegetable Protein)	No	No	No
Legumes (eg lupin, beans, peas, lentils, bean sprouts)	No	No	No
MSG	No	No	No
Novel Foods	No	No	No
Phenylanaline	No	No	No
Physterols	No	No	No
Peanuts and peanut products	No	RBD Oil	RBD Oil
Polyols or Polydextrose	No	No	No
Preservative	No	No	No
Quinine	No	No	No
Salt (Added salt)	No	No	No
Sugar (Added sugar)	No	No	No
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Spices	No	No	No
Sulphites	No	No	No
Soybean and soybean products	No	RBD Oil	RBD Oil
Sesame Seed & sesame seed products	No	RBD Oil	RBD Oil
Tree Nuts & tree products	No	RBD Oil	RBD Oil
Egg and Egg products including unpasteurised egg	No	No	No
Unpasteurised milk or products	No	No	No
Vegetable Oils (palm, canola, olive, sunflower) Specify	Safflower Oil	RBD Oil	RBD Oil
Yeast and derivatives	No	No	No

5. Product information, Ingredients and Additives

Product Ingredients:

This form relates to the following products both Organic and Non-Organic:

Origin declaration:

All oil produced at the Adams Vegetable Oils facility is Product of the USA.

Processing Aids:

Naoh, Bleaching Earth, Water, Steam, Nitrogen, Citric Acid

Incidental Additives:

Citric Acid

Additives Declaration:

Antioxidants may be added to specific products only according to customer's requirements. The addition of antioxidants is closely measured, monitored and controlled batch process. Batch processing, dedicated product tanks and clean down procedures minimize contamination

Additives to organic products adhere to NOP Standards

Cross contamination at the Adams Vegetable Oil facility is avoided through:

- Audited Food Safety/HACCP program
- Validated cleaning procedures
- Control of personnel in factory
- Documented procedures and controls
- Raw material and sourcing
- Production scheduling
- Staff training
- Isolated storage of allergens

6. Microbial Specifications

Test / Parameter	Specification	Available for inclusion on C of A
Total Plate Count	< 10 000 cfu per gram	No
Yeast & Mould	<100 cfu per gram	No
Enterobacteriaceae	Absent	No
Salmonella	Not detected per 25grams	No
E.Coli	Absent	No

7. Dietary Suitability

Are all the products:

	(Yes/No)
Vegan Suitable	Yes
Lacto Vegetarian Suitable	Yes
Ovo Lacto Vegetarian Suitable	Yes
Halal Suitable	Yes
Kosher Suitable	Yes
Organic	Yes (where certified)

8. Additional Declaration

Are any of the products or any components treated with:

	(Yes/No)
Ionising Radition	No
Ethylene Oxide	No
Other Fumigants or sterilants	No

9. Food produced using gene technology

None of the above mentioned oils contain or have been derived from genetically modified (GM) material or have been produced using, either directly or indirectly, of genetically modified organisms. This is verified through:

- Use of non-GM varieties;
- Verifiable documentation; and
- Organic certification

10. Storage and packaging

Storage and transportation

Recommended storage	Unopened	Store in cool, dry place away from direct sunlight		
conditions	Opened	Store in cool, dry place away from direct sunlight		
Shelf life	Unopened	12months from date of manufacture		
	Opened	12months from date of manufacture		
Recommended Transportation	Sealed nitrogen blanketed to prevent oil degradation			
Requirements				

Please request MSDS for your records.

Packaging

Package Type	Net Weight	Gross Weight per pallet	Units per pallet	Sealing Method	Tamper Evident	Dimentions (LxWxH)
Space Kraft Tote	2,100lbs	2,200lbs	1	Container seal	Seal broken	
Steel framed IBC	2,100lbs	2,200lbs		Shipping Seal	Seal broken	
Bulk	55,000lbs	N/A	N/A	Shipping Seal	Seal Broken	N/A

Please refer to individual product specifications available from Adams Vegetable Oils

Material Safety Data Sheet

Required under USDL Safety and Health Regulations

U.S. Department of Labor

Occupational Safety and Health Administration For Shipyard Employment (29 CFR 1915) Preparation Date: 01/01/2010
Last Review Date: 01/01/2010
Valid to: 01/01/2011 Section I Manufacturer's Name Emergency Telephone Number Adams Vegetable Oils Inc. 530-668-2005 Address (Number, Street, City, State, and Zip Code) Chemical Name And Synonyms Mid Oleic Sunflower Oil P.O. Box 956 Arbuckle, CA 95912-0956 Trade Names RBD Mid Oleic Sunflower Oil RBD Expeller Mid Oleic Sunflower Oil Organic RBD Expeller Mid Oleic Sunflower Oil And Synonyms Chemical Formula Fatty Acid Triglyceride Family Section II - Hazardous Ingredients Paints, Preservatives, and Solvents TLV (units) Alloys and Metallic Coatings TLV (Units) Pigments N/A Base Metal N/A Catalyst N/A Alloys N/A Vehicle N/A Metallic Coatings N/A Solvents N/A N/A Plus Coating or Core Flux N/A N/A Additives Others Others Hazardous Mixtures of Other Liquids, Solids or Gases TLV (Units) Not hazardous according to Department of Labor regulations Section III - Physical Data Specific Gravity (H2O=1) greater than 600°F (decomposes) 0.92 Vapor Pressure (mm Hg.) Percent Volatile by Volume (%) nil nil Vapor Density (AIR=1) Evaporation Rate nil N/A =1)Solubility in Water insoluble Appearance and odor clear liquid; odorless Section IV - Fire and Explosion Hazard Data Flash Point (Method Used) Flammable Limits Lel Uel greater than 500°F (open cup) Extinguishing Media foam, CO2, dry chemicals

Ventilation	Local Exhaust	N/A		Special	N/A	
	Mechanical (General)	N/A		Other	N/A	
Protective G	loves	N/A		Eye Protection	1	N/A
Other Protec	tion Equipment		N/A			

Section IX - Special Precautions

Precautions to be Taken in Handling and Storing

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Other Precautions	NONE	