



**EXTERNAL DOCUMENT**


**Non Stick Canola Oil Spray (VIC)**



**Core Details**

<b>Brand</b>	Riviana Food Services
<b>Product</b>	Non Stick Canola Oil Spray (VIC)
<b>Riviana Product Number</b>	2427206
<b>APN</b>	9300602361556
<b>TUN</b>	19300602361553

## Product Information

<b>Organoleptic properties</b>	<p>A monounsaturated non-stick canola oil spray. Golden yellow in colour, upon spraying it will have a foamy yellow-white appearance. The spray will have an oily mouth feel and the typical flavour of canola oil. No objectionable or off odours.</p>
<b>Appearance</b>	<p>Grid 1cm X 1cm.</p>  A photograph showing a white ceramic dish filled with a golden yellow, foamy substance. The dish is centered on a green grid background. The grid lines are 1cm by 1cm. The substance in the dish has a textured, bubbly appearance, consistent with a spray that has been applied to a surface.

## Ingredients

<b>Ingredient List on Label</b>	Canola Oil (67%), Propellant (Butane, Propane), Emulsifier ( <b>Soy Lecithin</b> )
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## Nutritional Information

<b>Serving Size</b>	Servings per package: 63 Servings size: 5g	
	<b>Average Quantity Per Serving</b>	<b>Average Quantity Per 100 g</b>
<b>Energy</b>	180 kJ	3581 kJ
<b>Protein</b>	< 1.0 g	< 1.0 g
<b>Fat - total</b>	4.8 g	96.7 g
<b>-- Saturated</b>	0.3 g	6.6 g
<b>-- Trans</b>	< 1.0 g	< 1.0 g
<b>-- Polyunsaturated</b>	1.5 g	29.1 g
<b>-- Monounsaturated</b>	3.1 g	61.0 g
<b>Carbohydrate</b>	< 1.0 g	< 1.0 g
<b>-- sugars</b>	< 1.0 g	< 1.0 g
<b>Sodium</b>	< 5 mg	< 5 mg

## Allergens

<b>Allergens Statement on Label</b>	Contains: Soy
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## GM & Irradiation

<b>GMO</b>	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
<b>Irradiation</b>	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

## Dietary Compliance

<b>Kosher</b>	Not certified
<b>Halal</b>	Not certified
<b>Organic</b>	Not certified
<b>Vegetarian</b>	Suitable
<b>Vegan</b>	Suitable

## Country of Origin

<b>Statement on Label</b>	Packed in Australia from at least 96% Australian Ingredients.
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## Storage & Shelf Life

<b>Storage Conditions (unopened)</b>	Cool, dry conditions away from direct sunlight.
<b>Storage Conditions (opened)</b>	Cool, dry conditions away from direct sunlight. Do not refrigerate.
<b>Shelf Life (unopened)</b>	2 years
<b>Shelf Life (opened)</b>	2 years
<b>Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)</b>	Unique Identifier

## Coding

<b>Inner coding - example</b>	6126 10:23 A Best Before 05/05/18
<b>Inner coding - Explanation</b>	6=Last digit of year 126=day of production, Julian code 10:23=Time of production A=Line
<b>Inner coding - Position</b>	Bottom of can
<b>Inner coding - Type</b>	Inkjet
<b>Outer coding - example</b>	6126 10:23 A Best Before 05/05/18
<b>Outer coding - Explanation</b>	6=Last digit of year 126=day of production, Julian code 10:23=Time of production A=Line
<b>Outer coding - Position</b>	Side of carton
<b>Outer coding - Type</b>	Inkjet

## Physical Properties

<b>Net Weight Limits</b>	450g (min)
<b>Net Weight Method</b>	Electric Balance
<b>Vapour Pressure</b>	53-65 PSI
<b>Pressure Method</b>	-
<b>Spray Rate Limits</b>	1.57-2.37 g/ second
<b>Spray Weight Method</b>	-

## Microbiological Properties

<b>Standard Plate Count Limits</b>	< 100 cfu/mL
<b>Standard Plate Count Method</b>	AS 5013.1
<b>Yeast and Moulds Limits</b>	< 100 cfu/mL
<b>Yeast and Moulds Method</b>	AS 5013.29

## Chemical Properties

<b>Volatile Matter Limits</b>	0.2% m/m (at 105°C)
<b>Volatile Matter Method</b>	ISO 662:1998
<b>Insoluble impurities Limits</b>	0.05% m/m
<b>Insoluble impurities Method</b>	ISO 663:2000
<b>Soap content Limits</b>	0.005% m/m
<b>Soap content Method</b>	AOCS Cc 18b-91 (03)
<b>Iron Limits</b>	1.5 mg/kg
<b>Iron Method</b>	AOAC 990.05
<b>Copper Limits</b>	0.1 mg/kg
<b>Copper Method</b>	AOAC 990.05
<b>Acid Value Limits</b>	0.6 mg KOH/g oil
<b>Peroxide Value Limits</b>	Up to 10 meq of active O <sub>2</sub> /kg oil
<b>Acid Value Method</b>	AOCS Cd 3d-63 (03)
<b>Peroxide Value Method</b>	ISO 3960:2001
<b>Pesticides Limits (FICA Requirement)</b>	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
<b>Pesticides Method (FICA Requirement)</b>	04-048 Pesticides in Food by GC/MS

## Preparation & Cooking Instructions

Preparation Required	Ready to use
Cooking Instructions	Directions: 1. Shake can well before use. 2. Rotate nozzle towards red dot on rim. 3. Hold can upright, 15-30 cm from dry, unheated cookware. 4. Spray until all surface area is coated.

## Miscellaneous

Other information for label	Warning: Use only as directed. Intentional misuse by deliberately concentrating and inhaling contents can be harmful or fatal. Caution: Extremely flammable Keep out of reach of children. Do not spray on a naked flame, any incandescent material or hot surface. Keep away from sources of ignition – no smoking. Protect from sunlight & do not expose to temperatures exceeding 50°C. Do not pierce or burn even after use. Do not refrigerate. Pressurised Dispenser. Do not store or use near fire or flame. Propellant: Hydrocarbons.
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## Packaging - Marketing

Carton Configuration	12 x 450g
Pallet Configuration	4 layers x 24 cartons = 96 cartons (internal warehousing purposes only)