



ALLEGEN AND PRODUCT INFORMATION

REFINED NON-GMO SOYBEAN 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
FAX	+1 530 668 2006
EMAIL	adamsoils@adamsgroup.com
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1. 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

2. 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.

1. 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

2. 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

3. 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)

4. Additional Declaration

Are any of the products or any components treated with:

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

5. 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

6. Storage and packaging

Storage and transportation

Recommended storage conditions	Unopened	Store in cool, dry place away from direct sunlight
	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 Requirements	Sealed nitrogen blanketed to prevent oil degradation	

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
 For Shipyard Employment (29 CFR 1915)

U.S. Department of Labor
 Occupational Safety and Health Administration

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 Non-GMO Soybean Oil

P.O. Box 956
 Arbuckle, CA 95912-0956

Trade Names

RBD Non-GMO Soybean Oil
 RBD Expeller Non-GMO Soybean Oil
 Organic RBD Expeller Non-GMO Soybean Oil

And Synonyms

Chemical

Formula

Family

Fatty Acid Triglyceride

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	Filler Metal Plus Coating or Core Flux		N/A
Additives		N/A	Others		N/A
Others					

Hazardous Mixtures of Other Liquids, Solids or Gases

% TLV (Units)

Not hazardous according to Department of Labor regulations

Section III - Physical Data

Boiling Point (°F) greater than 600°F (decomposes)		Specific Gravity (H ₂ O=1)	0.92
Vapor Pressure (mm Hg.)	nil	Percent Volatile by Volume (%)	nil
Vapor Density (AIR=1)	N/A	Evaporation Rate _____ =1)	nil

Solubility in Water

insoluble

Appearance and odor

clear liquid; odorless

Section IV - Fire and Explosion Hazard Data

Flash Point (Method Used) greater than 500°F (open cup)	Flammable Limits	Lel	Uel
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Extinguishing Media

foam, CO₂, dry chemicals

do not use water

Unusual Fire and Explosion Hazards

oil soaked rags may ignite

Section V - Health Hazard Data

Threshold Limit Value

unknown

Effects of Overexposure

no adverse health effects known

Emergency First Aid Procedures

wash affected areas with soap and water.

Section VI - Reactivity Data

Stability	Unstable		Conditions to Avoid
	Stable	X	

Incompatibility (Materials to Avoid): Exposure to Moisture and Air will cause accelerated deterioration

Hazardous Decomposition Products: None

Hazardous Polymerization	May Occur		Conditions to Avoid
	Will Not Occur	X	

Section VII - Spill or Leak Procedures

Steps to be Taken in Case Material is Released or Spilled

Dike and absorb on sand or industrial absorbent

Wash area with aqueous detergent to remove residual product.

Waste disposal Method

Incinerate or use in landfill according to local, State and Federal regulations

Section VIII - Special Protection Information

Respiratory Protection (Specify Type)

none required

Ventilation	Local Exhaust	N/A	Special	N/A
	Mechanical (General)	N/A	Other	N/A

Protective Gloves N/A Eye Protection N/A

Other Protection Equipment N/A

Section IX - Special Precautions

Precautions to be Taken in Handling and Storing

no special precautions

Other Precautions

NONE
