

Rapeseed Expeller Cake Versión: 2

Fecha: 20.03.2023

Processor / Distribution:	Aceites de Semillas, S.A. Priorat, s/n – P.I. La Borda 08140 – Caldes de Montbui (Barcelona) Catalunya / España
Name	Rapeseed Expeller Cake
Description:	Rapeseed Expeller Cakes obtained by continuous crushing from rapeseed seeds.
Origin:	EU, Eastern Countries or Black Sea.
Appearance:	Smell: Typical. Colour: dark brown. Taste: Typical.
Presentation:	In expeller cakes, broken expellers cake-meal or in meal according to customer enquiry.
General Properties:	Brute Protein: Min. 30 % Humidity: Max. 10 % Ashes: Max. 8 % Brute fat: Min. 5 % Brute fiber: Max. 15 %
Microbiological Properties	Salmonella: Ausence in 25g.
Expiration:	12 months approximately since its production, as long as it is kept in adequate conservation conditions. Keep in a cool and dry place.
Expected use:	As an ingredient in animal feed.
Transport:	Trucks FOT Bases Caldes de Montbui or DDP to final customer .
Packaging:	In bulk (Dumping Truck, Dumping Silo), in Big-Bags, in sacks 50 kgs. and palet 1.000 kgs.
Elaborated/reviewed:	Rut Caballero Verdaguer
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