

## 13C5000CT - PhytoWax™ Premium Vegetable Container Candle Blend (24996)

### Product Information

#### Product Description

Hydrogenated Vegetable Oil Glycerides that have been flaked for ease of handling and use. Citric Acid added to preserve freshness. The product is white in color with a hard glossy smooth surface and a bland odor.

#### Application

Vegetable glycerides substitute for paraffin in wax applications.

#### Typical Chemical / Physical Properties

	Minimum	Typical	Maximum	UOM	Based on Method
Color Red			1.5		AOCS Cc 13j-97
Free Fatty Acids as oleic (282)			0.1	%	AOCS Ca 5a-40
Peroxide Value			1.5	meq/kg	AOCS Cd 8b-90
Iodine Value	47		55	cg/g	AOCS Cd 1-25
Mettler Dropping Point	124		130	°F	AOCS Cc 18-80

#### Regulated Additive(s)/Ingredient(s)

Citric Acid

#### Packaging & Coding

##### Lot Code Format

The code date, time of pack and the item code will be legibly printed on each case.

Normal Cargill Code: Item #, Plant ID (1 letter), Year (1 number), Month (1 letter), Day (2 numbers), Time (Military).

##### Pallet/Packaging Information

Type Piece:	50 lb Carton	Net Unit Weight (US):	50 lb
Net Unit Weight (metric):	22.68 kg	Gross Unit Weight (US):	52.3256 lb
Unit External Dimensions:	15.88 x 11.56 x 17.81 in	Unit Volume:	1.89 cu ft
Units/Layer:	11	Number Layers:	3
Units/Pallet:	33	Gross Pallet Weight:	1778 lb

#### Shelf Life, Shipping & Storage Information

##### Product Shelf Life

365 days from date of pack

##### Shipping and Storage Conditions

For ease when using, store at 65 - 85°F. Protect from extreme heat and cold (Temperatures over 90°F and under 40°F).

Date Issued: 9/20/2000

Rev #: 6

Date Revised: 1/2/2008

**CONTACT INFORMATION:**  
**ELEVANCE RENEWABLE SCIENCES, INC.**  
**3333 WARRENVILLE ROAD, STE. 218**  
**LISLE, IL 60532**  
**CUSTOMER SERVICE: 877-215-2795**

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#### Claims

Kosher-Pareve: Orthodox Union (Circle U) Kosher Pareve Certification

#### Regulatory Status/Compliance

##### Regulatory Compliance

This product conforms with all applicable requirements listed in the United States Federal Food, Drug and Cosmetic Act (FFDCA), as well as those listed in the Food Chemicals Codex, 6th Edition monographs. This product is in compliance with the appropriate sections of Proposition 65. Cargill Dressings, Sauces & Oils facilities located in the United States are registered with the FDA in compliance with the Public Health Security and Bio-terrorism Preparedness and Response Act of 2002 and the related FDA interim final rules on facility registration and prior notice published in October 2003.

##### Bio-Engineered Status

This is a blended oil product containing one or more oils (canola, cottonseed, corn or soybean) from a bio-engineered source. Therefore, we must assume that this product has been genetically modified (GM) via recombinant DNA.

##### Allergen Statement

The causative agents of food allergies are the proteins of the oilseed from which edible oils (soybean, canola, cottonseed, sunflower, corn, palm, palm kernel, coconut, peanut) are extracted. These Edible Oils are then highly refined through the process of refining, bleaching and deodorization. These Edible oils described in studies as "highly refined" do not demonstrate a hazard to allergic individuals, as shown in studies using the "gold standard" for food allergy diagnosis, the double-blind placebo-controlled food challenge.

Hefle, Susan L. and Taylor, S. L., Allergenicity of Edible Oils, Food Allergy Research & Resource Program, 9/1/1998.

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