Process Heading		Product Specification			
Process Owner		Technical/ QA Department			
Reference:	KTC 013 – 23	Revision:	14	Date:	26th Feb 2016
Reviewed by:	Ioanna Iliopoulou		Approved by:	Polly Day	

VEGETABLE OIL

Description A clear liquid Vegetable Oil suitable for culinary purposes.

Ingredients Soyabean oil (produced from genetically modified soya)
Dimethyl polysiloxane (E900) – antifoaming agent

Countries of Origin Soyabean Oil – Argentina, Brazil, Canada, US
Antifoaming Agent (E900) – Netherlands

Appearance Clear and bright vegetable oil

Organoleptic Free from rancid and foreign odours and flavours

Additives and Processing Aids

Additive Name	*E Number*	*Function*	*Country of Origin*	*Level*
Dimethyl polysiloxane	E900	Antifoaming Agent	Netherlands	5 ppm

Physical and Chemical Data

Parameter	Units	Limits	Method
Peroxide Value	meq O_2 / kg	2.0 max	ISO 27170
Free Fatty Acids	% as oleic acid	0.15 max	ISO 660
Colour (Red)	Lovibond, $5^1/_4$"	1.5 max	AOCS CD8B-90
Colour (Yellow)	Lovibond, $5^1/_4$"	15 max	AOCS CD8B-90
Iodine Value	gI_2 / 100g	105-138	GC
Moisture	%	0.1 max	Karl Fisher
Relative density (20°C)	g / cm^3	0.910-0.925	
Smoke Point	°C	> 200	

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Allergens and Sensitive Ingredients

Free From	Component(s) and derivatives
Yes	Nuts - *(almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia nut, Queensland nut and products thereof)*
Yes	Azo Colours
Yes	Celery and products thereof
Yes	Cereals containing gluten and products thereof
Yes	Crustaceans and products thereof
Yes	Egg and products thereof
Yes	Fish and products thereof
Yes	Lupin and products thereof
Yes	Milk and dairy products
Yes	Molluscs and products thereof
Yes	Mustard seeds and products thereof
Yes	Other seeds and products thereof
Yes	Peanuts and products thereof
Yes	Processing aid(s)
Yes	Sesame seeds and products thereof
Yes	Soybeans and products thereof *
Yes	Sulphur Dioxide and Sulphites at levels up to 10 ppm, expressed as SO_2.
Yes	Yeast & Yeast derivatives

** Fully refined soyabean oil – The refining process removes all allergens*

Food Intolerance Data

Suitable for:

Lactose intolerance	Ovo-lacto vegetarians	Kosher Diets
Vegans	Diabetics	Muslim Diets
Vegetarians	Coeliacs	

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Nutrition Information

Nutritional Information	Average value in 100g
Energy	3696KJ / 899Kcal
Fat	99.9g
of which saturated	14.5g
of which mono-unsaturated	23.2g
of which poly-unsaturated	56.5g
Carbohydrates	0.0g
of which starch	0.0g
of which sugar	0.0g
Fibre	0.0g
Proteins	0.0g
Salt	<0.01g

General Information

Shelf Life

18 months from date of production if kept unopened in manufacturers packaging.

Storage Conditions

Store at ambient temperatures, off the floor in a clean dry area.
Keep away from strongly odorous materials and direct sunlight.

Minimum Durability expressed as

Best Before End: Month Year.

Production Code expressed as

1234

where:
1 represents the year of production,
234 represents the date of production and:
001 = 1st January,
365 = 31st December,
366 = 29th February.

Packaging

Vegetable Oil is available in:
500ml PET
750ml PET
1 litre PET
2 litre PET
3 litre PET
4 litre Can

5 litre PET
10 litre Bottle in Box
15 litre Can or Bottle in Box
20 litre Can or Bottle in Box
1000 litre IBC

GM Labelling

Soyabean Oil produced from genetically modified soya.

Microbiological Standards

Specifications are not applicable for pure oils as the product is microbiologically inert.

The Institute of Food Science and Technologies' "Microbial Criteria for Foods" (ISBN 0 905367 16 2) notes that pathogens should be absent in refined oils and 100% fat products packed under good hygienic conditions and that monitoring is not required.

Safety

Edible oils and fats are widely used in foodstuffs. They are non-toxic, non-corrosive and virtually non-volatile. Consequently they do not present oral, dermal or respiratory hazards.

There are no set occupational exposure limits and no chronic effects of exposure are known.

Skin Contact All products are bland and inert. Remove by washing with warm water and soap.

Eye Contact The product is non-aggressive. The affected eye(s) should be irrigated with warm water. Seek medical advice after this action.

Inhalation This is not applicable as vapour pressures are extremely low.

Spills/Leakages Oil and fat spillages are potentially dangerous as they make surfaces slippery. Prompt action should be taken to stop any leakage and spills cleaned up as quickly as possible. Small spillages may be removed by mopping and washing thoroughly with hot water and detergent. Large spillages should be isolated from drains, for example with sand. Liquid oils may be shovelled up or dealt with by the use of absorbent materials, such as sand or soil. The absorbed materials can then be handled in plastic refuse sacks. Sacks should be disposed of by either incineration or by burial.

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Handling Precaution

Because of the non-toxic and relatively inert properties of oils and fats, no special precautions are necessary, when they are at ambient temperature.

The handling of hot fats and fats is facilitated by the use of oil resistant gloves and other suitable clothing. Eye protection may also be necessary, particularly during the frying operation.

Fire Properties of Oils and Fats

Smoke Point = 210°C

Flash Point = 300°C

These are typical values only for freshly refined and deodorised oils. Please note that during a frying operation the application of heat and the presence of moisture from the food being processed causes the generation of products, which progressively lower these values.

Signature of Acceptance for KTC (Edibles) Limited	**Signature of Acceptance for Customer**
Name: Ioanna Iliopoulou Signature:  Date: 26th February 2016	Name: Signature: Date: