



Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-46	Revision:	25	Date:	07 TH October 2021
Reviewed by:	Parminder Kaur	Approved by:	Ehsan Rezaei		

VEGETABLE OIL

Description Crude oil is refined, bleached, deodorised and blended with additive. The product is a vegetable oil of non-lauric and GM origin. The product is non-hydrogenated and contains DMPS (E900) as anti-foaming agent.

Ingredients Soyabean oil (produced from genetically modified soya),
Anti-foaming Agent: Dimethyl polysiloxane (E900)

Countries of Origin Soyabean Oil – Belgium, Brazil, Canada, Egypt, Italy, Paraguay, Russia, Spain, The Netherlands, Ukraine*, United Kingdom, USA.

Antifoaming Agent (E900) – Netherlands

** Our supply chain is sourcing seeds/ beans/crude oil of Ukrainian or Russian origin only. The seeds/beans/crude oil originating in the Crimea/occupied territories of Donetsk and Lugansk oblasts, are not accepted for storage and production of oils.*

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	Hydrometer
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	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	Peanuts and products thereof
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 .

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

The following allergen: Soybean is handled on the manufacturing site. “However, there are sufficient segregation, allergen control procedure and measures to reduce the allergen cross-contamination risk to an acceptable level.”

Food Intolerance Data

Suitable for:

Lactose intolerance

Vegans – Vegan Certification No (024807)

Vegetarians

Ovo-lacto vegetarians

Diabetics

Coeliacs

Kosher Diets

Muslim Diets

Halal Diets



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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
Omega 3	6.39g
Vitamin E	13mg

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 In accordance with a Julian Calendar
where:
First 2 digits represent the year of production,
234 represents the date of production and:
001 = 1st January,
365 = 31st December
(Leap year only 366 = 31st December).

Packaging Vegetable Oil is available in:
500ml PET
750ml PET
1 litre PET



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2 litre PET
 3 litre PET
 4 litre Can
 1 litre PET
 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.



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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.

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 ~230°C

Flash/Ignition Point ~ 325°C

Fire Point ~365°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.*

Approval

Signature of Acceptance for KTC (Edibles) Limited	Signature of Acceptance for Customer
Name: Parminder Kaur	Name:
Signature: PK	Signature:
Date: 07 TH October 2021	Date: