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| <p>Silbury Marketing Ltd 9, Manor Park Banbury, Oxfordshire OX16 3TB Tel: 01926 410022, E-mail: quality@silbury.co.uk</p> |  Product Specification | <p>Uncontrolled Copy BF022/12.5K/T/SD Version: 1</p> |
|---|--|--|

| Sil Palm Refined Palm oil (SG) - BMT-RSPO-000034 | | | |
|--|------------|---|------------|
| Silbury specification code | | BF022/12.5K/T/SD | |
| Revision | Date Issue | Reason for amendment | Amended by |
| 1 | 24.07.23 | New product code & EU legislation compliant | LK |
| | | | |
| | | | |

| Product Description | |
|---|----------------------|
| Certified Segregated Sustainable Palm Oil - Produced according to good manufacturing practice by the bleaching and deodorisation (and/or fractionation) of Crude Palm Oil. Blending of refined vegetable oils and defined ingredients | |
| Ingredient Listing | Vegetable Oil (Palm) |
| Country of Manufacture | UK |
| Legal Descriptor | Vegetable Oil (Palm) |
| HS / Tariff Code | 1511909900 |
| EC Number | N/A |
| CAS Number | N/A |

| Product Breakdown | | |
|------------------------------|--------------|--|
| Ingredient | % in product | Country of Origin |
| Palm Oil/ SG | 100 | Papua New Guinea, Solomon Isles, Malaysia, Indonesia, Columbia, Costa Rica, Brazil, Honduras |
| Is the product hydrogenated? | | N |
| Extraction Method: | | Mechanical |

| General Product Details | |
|--|---|
| Shelf Life and Storage Instructions | |
| Shelf life from date of production | 365 days from date of manufacture |
| Shelf life once opened | To be ascertained by customer due to differing storage of the product |
| Storage instructions - unopened | Store at 14-18°C in a dry place away from direct sunlight and strong odours |
| Recommended storage instructions - opened | Stable at 14-18°C temperature, for best results store in upright containers, in cool dry ambient conditions (14-18°C), with closure firmly intact, away from strong odours and sunlight |
| Transport temperature | Ambient or temperature controlled (as requested from the customer) |
| Silbury Marketing Limited has recently undertaken a review of its specifications system, with the help of suppliers to ensure that the information contained within the specifications document is relevant and meets the various requirements of our customer and complies to FIR | |

| Quality attributes | |
|--------------------|---|
| Appearance | White to off white colour solid fat, clear and bright when fully molten |
| Photo Standard | Refer to Annex |
| Odour | Free from rancid or foreign odours |
| Flavour | Free from rancid or foreign flavours |
| Texture | Solid fat |
| Product Size | 12.5kg e |
| Defects | Free from Foreign bodies and impurities |

| Product Protection (CCP's) | |
|---------------------------------------|--|
| List of CCP's (Summary of key points) | Refinery - CCP1 – Bleaching – dosage rate. CCP2 – Deodorisation – Minimum temp refined oil 190°C. CCP3 – Filter Stainless Steel <3.3mm with a 1 micron Gaf filter. Packing Hall – CCP 1 - Filter 2.5mm stainless steel mesh. CCP2 – Metal detection checks conducted SOR, Hourly, EOR throughout production – Fe = 3.0mm, Non Fe = 4.0mm, SS = 5.0mm. Every box passes through the metal detector |
| Certificate of Analysis / Conformance | Available on request, or as agreed |

| Chemical Analysis | | | | |
|------------------------------------|----------|--------|----------------|-------------------------|
| Test description (+ e.g. %/meg/kg) | Target | Reject | Test Method | Frequency |
| Free Fatty Acid (%) | 0.10 max | >0.10 | IUPAC 2.201 | Per works order (batch) |
| Peroxide Value (meq/kg) | 1.0 max | >1.0 | IUPAC 2.501 | Per works order (batch) |
| Colour (Lovibond 5¼" cell) Red | 3.5 max | >3.5 | AOCS Cc 136-15 | Per works order (batch) |
| Colour (Lovibond 5¼" cell) Yellow | 35 max | >35 | AOCS Cc 136-15 | Per works order (batch) |

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| Solid Fat Content (%) | | | | |
|---|--------|--------|-------------|-------------------------|
| 20°C | 18 min | 28 max | IUPAC 2.150 | Per works order (batch) |
| 40C | - | 5 max | IUPAC 2.150 | Per works order (batch) |
| Comments: According to CODEX STANDARD FOR NAMED VEGETABLE OILS - CXS 210-1999 and EU regulation 1169-2011 - The typical Peroxide Value at the end of shelf life is as follows: Refined oils: up to 10 milliequivalents of active oxygen/kg oil | | | | |

| Microbiology Analysis | | | | |
|--|--------|--------|-------------|-----------|
| Organism | Target | Reject | Test Method | Frequency |
| Comments: Refined edible vegetable oils are considered to be microbiologically safe due their method of production (temperature vacuum distillation) and composition (low water activity, absence of protein and carbohydrate) which does not support the growth of pathogens, spoilage organisms or any other micro-organisms. | | | | |

| Nutrition Information (per 100g as sold) | | | | | |
|--|----------------|--------------------------|---|----------------|--------------------------|
| Test | Typical Values | Theoretical / analytical | Test | Typical Values | Theoretical / analytical |
| Energy kJ | 3700 | Theoretical | Carbohydrate | 0 | Theoretical |
| Energy Kcal | 900 | Theoretical | of which - sugars | 0 | Theoretical |
| Fat | 100g | Theoretical | Fibre | 0 | Theoretical |
| of which - saturates | 47.5g | Theoretical | Protein | 0 | Theoretical |
| - Monounsaturates | 38g | Theoretical | Salt | 0 | Theoretical |
| - Polyunsaturates | 9.5g | Theoretical | If Theoretical, state the source: AOCs Ce 1f-96 | | |

| Dietary and Food Intolerance Information | Yes | No |
|--|----------------|----|
| Suitable for Vegetarians | Yes | |
| Suitable for Vegans | Yes | |
| Suitable for Coeliacs | Yes | |
| Suitable for Halal Diets | Yes, certified | |
| Suitable for Kosher Diets | Yes, certified | |

| Genetically Modified Organisms and Irradiation | Y / N | Is the product registered Y / N - detail |
|--|-------|---|
| Does this product contain any genetically modified protein or DNA? | N | |
| Has this product and its ingredients been genetically modified? | N | |
| Has this product been irradiated? | N | |
| Has the product been exposed to radiation? | N | |

| Does the product contain any of the following: | | | |
|--|-------|----------|--|
| Items | Y / N | E number | If yes specify the name of the additives and what it is derived from |
| Colours | N | | |
| Azo Colours | N | | |
| Antioxidants | N | | |
| Preservatives | N | | |
| Flavourings | N | | |
| Flavour Enhancers | N | | |
| Sweeteners | N | | |
| Emulsifiers, Stabilisers and Thickeners | N | | |
| Anti-Caking and Firming Agents | N | | |
| Yeasts | N | | |
| Other Additives | N | | |
| Processing Aids (declarable/Non declarable) | Y | E330 | Citric Acid – E330 used as a non-declarable processing aid (chelating agent) at <50ppm by the suppliers of ingredients. Origin: Maize (China) & sugar beet (Belgium) |
| Fruit and Fruit Derivatives | Y | | Palm Fruit |
| Vegetable and Vegetable Derivatives | Y | | Classed as Vegetable Oil |
| Animal products & derivatives (Beef / Lamb / Pork / Poultry) | N | | |

Allergens - Does the product contain any of the following?

| No. | Allergens Lists | Contains Allergens | Used on the same line | Used on same site | If yes specify the name of the allergen. Briefly describe any controls in place |
|-----|---|--------------------|-----------------------|-------------------|---|
| | | Y / N | Y / N | Y / N | |
| 1 | Cereals containing Gluten (Wheat / Spelt / Rye / Barley / Oats) & derivatives | N | N | N | |
| 2 | Crustaceans & derivatives | N | N | N | |
| 3 | Egg & egg derivatives | N | N | N | |
| 4 | Fish | N | N | N | |
| 5 | Peanut & derivatives | N | N | N | |
| 6 | Soybean & derivatives | N | N | N | |
| 7 | Milk & milk derivatives | N | N | N | |
| 8 | Nut & derivatives | N | N | N | |
| 9 | Celery, celeriac & derivatives | N | N | N | |
| 10 | Mustard & derivatives | N | N | N | |
| 11 | Sesame seeds & derivatives | N | N | N | |
| 12 | Sulphites / Sulphur dioxide | N | N | N | |
| 13 | Lupin & derivatives | N | N | N | |
| 14 | Molluscs & derivatives | N | N | N | |

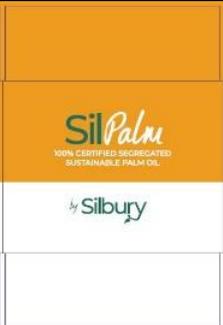
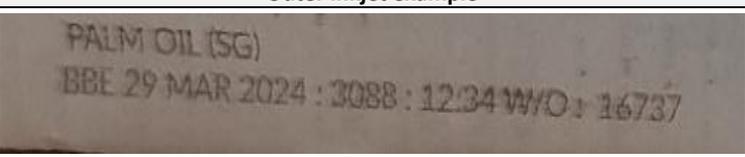
PACKAGING DATA

| Weight system used: | | Average – T1, T2 | | | | |
|---|----------------------|---------------------------|-----------------------------|--|---|-------------------------------------|
| PRIMARY PACKAGING (E.g. immediate food contact) | | | | | | |
| Packaging Item | Material / Colour | Dimensions W / H / D (mm) | Weight (g / kg) | Gauge (mμ) | Unit / pack weight | % of recycled material in packaging |
| Liner | HDPE / Blue | 340 x 132 | 22g | 45 | 12.5kg e | 0 |
| SECONDARY PACKAGING (e.g. outer case) | | | | | | |
| Packaging Item | Material / Colour | Dimensions W / H / D (mm) | Weight (g / kg) | Gauge (mμ) | % of recycled material in packaging | |
| Carton | Corrugated Cardboard | 310 x 210 x 240 | 233g | N/A | 0 | |
| TERTIARY PACKAGING (Transit Packaging) | | | | | | |
| Packaging Item | Material | EU / Standard | Type of pallet (CHEP / N/A) | Dimensions W / H / D (mm) | Weight (g / kg) | % of recycled material in packaging |
| Pallet base | Wood | EU | N/A | 1000 x 1200 | 15kg | 0 |
| Pallet liner | Card | N/A | N/A | 1000 x 1200 | 380g | 0 |
| Shrink-wrap | PE Stretch film | N/A | N/A | 300mm wide | 1000g | 0 |
| Labels | N/A | N/A | N/A | N/A | N/A | N/A |
| FULL PALLET CONFIGURATION | | | | | | |
| Units per outer | Outers per layer | Total outers per pallet | Height of full pallet | Product Net Weight (Product x units = net) | Gross Weight (Product net +all packaging) | |
| 1 | 16 (x 5) | 80 | 1.5m | 1000kg | 1034kg | |

Annex

| Photo Standards | | |
|-----------------|---|--------------------|
| | Accept | Reject |
| Product |  | No photo available |

| | | |
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| | | | | |
|-------------------------|--|---|---|--|
| Packaging | Carton | | | |
| | |  |  |  |
| Labels / Inkjet | Outer inkjet example | | | |
| |  | | | |
| Code explanation | Name of product BBE = Best Before End Date = date produced 3088 = Julian date (as above) WO 16737 = Work order number / batch detail 12:34 = Time of production | | | |

Warranty Statement

Records shall be retained for a minimum of 3 years following date of manufacture.

All details of the product and this specification will remain confidential to Silbury Marketing Ltd and supplying partners. Neither party is empowered to disclose any details of this specification to a third party nor would to make any changes to the specified details of the product such as necessitate change to the content of this specification without the prior knowledge and written authorisation of.

We, Silbury Marketing Ltd, hereby warrant as follows:

That all food (as defined by the Food Safety Act 1990 and/or any statutory instrument made there under) which is supplied by us from time to time, whether directly or indirectly, complies at the date of delivery in all respects with the said Act and/or any statutory instrument made there under and all other current United Kingdom and European legislations relating to the supply or sale of the food.

The material shall be manufactured in accordance with Good Manufacturing Practice and any Standards/Codes of Practice.

(Without prejudice to the generality of the foregoing) that all such food so supplied by us has not prior to delivery been rendered injurious to health and at delivery complies with food safety requirements and is at delivery of the nature, substance and quality described and is not at delivery described, whether by means of a label or otherwise, or presented in such a way so as to be false or misleading as to the nature or substance or quality of the food supplied.

That we will carry out in relation to all such food as supplied by us, such checks as a manufacturer would reasonably have carried out to comply with all of the aforementioned legislation

| Authorisation By: | |
|--------------------------|--|
| Company name: | Silbury Marketing Ltd |
| Print Name: | Linda King |
| Title: | Technical Manager |
| Signature: |  |
| Signature date: | 28.07.23 |