



INGREDIOR
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PRODUCT TECHNICAL DATA SHEET

PRODUCT NAME: REFINED, BLEACHED DEODORIZED (RBD) PALM OIL

PRODUCT DESCRIPTION:

Fully refined Palm Oil is a non-fractionated, non-hydrogenated, refined vegetable fat of non-lauric origin.

ORIGIN:

Processing origin: India, Indonesia, Malaysia, Philippines, Netherlands, Germany, Spain, Poland

Raw material origin: Indonesia, Malaysia, Ivory Coast, Papua New Guinea and other

| Technical specifications | | Description | | Reference Method |
|--|------------------------|----------------|------------|--------------------------------|
| Sensory: | | | | |
| Taste | | Bland | | <i>Internal method</i> |
| Odour | | Bland | | <i>Internal method</i> |
| Appearance when solid | | Lightly yellow | | <i>Internal method</i> |
| Appearance when melted | | Clear | | <i>Internal method</i> |
| Chemical: | | Max | | |
| Free fatty Acid, as oleic | % | 0.1 | | <i>EN-ISO 660:2009</i> |
| Peroxide Value, at loading | meq O ₂ /kg | 1 | | <i>ISO 3960:2007</i> |
| Iodine value | g/100g | 55 | | <i>LST EN ISO 3961:2013</i> |
| Moisture content | % | 0.1 | | <i>ISO 662:2016</i> |
| Colour (Lovibond) 5.25“ | Red | 3 | | <i>ISO 15305:1998</i> |
| Typical Fatty Acid composition: | | Min | Max | |
| C14:0 | % | 0.9 | 1.5 | <i>LST EN ISO 12966-4:2015</i> |
| C16:0 | % | 39.2 | 45.8 | <i>LST EN ISO 12966-4:2015</i> |
| C18:0 | % | 3.7 | 5.4 | <i>LST EN ISO 12966-4:2015</i> |
| C18:1 | % | 37.4 | 44.1 | <i>LST EN ISO 12966-4:2015</i> |
| C18:2 | % | 8.7 | 12.5 | <i>LST EN ISO 12966-4:2015</i> |
| C18:3 | % | 0 | 0.6 | <i>LST EN ISO 12966-4:2015</i> |
| C20:0 | % | 0 | 0.05 | <i>LST EN ISO 12966-4:2015</i> |
| Physical: | | Min | Max | |
| Typical Melting Point | °C | 33 | 39 | |



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NUTRITIONAL VALUE:

Typical nutritional values per 100 g of the product:

| | |
|---------------------|------------------|
| Energy | 3700 kJ/884 kcal |
| Saturated Fat | 49,00 g |
| Polyunsaturated Fat | 9,00 g |
| Monounsaturated Fat | 37,00 g |
| Trans Fat | <1 g |

ALLERGENES:

Use of raw materials, food additives or processing aids of allergenic potential according to EU regulations

GMO:

The product is NOT made of ingredients from Genetically Modified Organisms (GMO). Consequently, it can be labelled as non-GMO under the European regulations EC 1829/2003 and EC 1830/2003 on GMO.

LABELLING EXAMPLE:

| | | |
|-----------------|-----------------------------|----------------------------|
| Batch No. XXXXX | Production date: 2020-01-01 | Date of expiry: 2021-06-30 |
|-----------------|-----------------------------|----------------------------|

SHELF LIFE:

12 months from production date, when kept under correct storage conditions and in original packaging.

14 days if kept in liquid state.

PACKAGING:

- Bag-In-Box (Gross 25,25kg/Nett 25kg or Gross 20,20kg/Nett 20kg or Gross 10,20kg/Nett 10,00 kg)
- Bulk

STORAGE CONDITIONS:

It is essential to store the product in a cool and dry place at temperature below 30°C and at a maximum relative humidity of 75%. Keep it in an odorless environment and away from direct sunlight.



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PRODUCTION ADDITIVES:

This product may contain traces of citric acid since this is used up to 20 ppm in the final production stage to prevent deterioration. According EU directive EC 1169/2011 this does not need to be labelled as an additive in final products.

Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin, including all amendments Commission Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs, including all amendments Regulation (EC) No 1333/2008 on food additives, including all amendments.

Last review 2021-06-14

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M.D.

