

 WILLOWTON <small>GROUP</small>	FINAL PRODUCT SPECIFICATION PALM OLEIN RBD		Page: 1 of 3
			Document No.: 4.05.5.4.15
	Approved by:	Signature:	Revision No.: 9
	Quality & Food Safety Manager		Effective Date: 30.06.2016

1. PRODUCT DESCRIPTION

Description	A pure refined, bleached and deoderised (RBD) palm oil.
Composition	Refined, Bleached & Deodorised Palm Oil
Application	Suitable for use in a wide range of commercial food frying applications. Typical frying temperature: 170 – 190°C. Optimum Frying temperature: 180-185 °C.
Appearance	Light yellow, opaque fat, semi -solid at ambient temperature
Odour	Product must be free of off odours and off flavours
Taste	Typical non-offensive bland taste, free from off flavours
Intended Abuse	Abuse of temperature is likely to lead to an overall deterioration of quality, which can lead to a shortened shelf-life of the product.

2. PRODUCT INGREDIENTS

Vegetable fats & oils : Palm oil (palm fruit) , Antioxidant (Tertiarybutylhydroquinone [TBHQ] – E319)
ALLERGENS: NONE
GENETIC MODIFIED ORGANISMS (GMOs): NONE

3. MASS/VOLUME

<u>Product Code</u>	<u>Container Configuration</u>	<u>Range (Unit) Nett Mass</u>	<u>Pallet Configuration</u>
53 – P110	Bulk Tanker/Flow Bin	Kilogram	N/a

4. TYPICAL NUTRITIONAL INFORMATION

<u>Average Nutrient Values</u>	<u>per 100g</u>	<u>per 20g serving</u>
Energy (kJ)	3699	739.8
Protein (g)	0	0.02
Glycaemic Carbohydrates (g)	0	0
Of which sugars (g)	0	0
Total Fat (g)	99.96	19.99
Of which saturated fats (g)	47.0	9.4
Of which mono-unsaturated fats (g)	41.0	8.2
Of which poly-unsaturated fats (g)	12.0	2.4
Of which trans fats (g)	< 1.0	< 0.2
Sodium (mg)	0	0
Dietary fibre (g)	0	0


5. COMPLIANCE TO ENDORSEMENT STANDARDS

Halaal	Yes
Kosher (Milchik)	Yes
Vegetarian	Yes

6. PACKAGING AND SHELF LIFE

Packaging Material	Stainless steel road tanker Flow bin with MDPE inner liner and mild steel frame
Shelf life	Use before 30 days from delivery if heated and maintained in liquid phase 12 months if stored without heating in a sealed tank
Label/Coding details	BB Date and Batch No

Reason for revision: Included intended abuse

 WILLOWTON GROUP	FINAL PRODUCT SPECIFICATION PALM OLEIN RBD		Page: 2 of 3
	Approved by: Quality & Food Safety Manager	Signature: 	Document No.: 4.05.5.4.15 Revision No.: 9 Effective Date: 30.06.2016

7. ANALYTICAL SPECIFICATIONS

CRITERIA	SPECIFICATIONS	
	Min	Max
Moisture	n/a	1000ppm
% Free Fatty Acid (FFA) as oleic	n/a	0.15
Peroxide value (meq/kg)	n/a	4.0
Iodine value (Wijs)	56	59
Color (Lovibond 5 ¼ inch cell)	n/a	5.0R
Antioxidant TBHQ (ppm)	150	200
Flavour (oil)	Bland – typical of high quality vegetable oil	
ADDITIONAL INFORMATION		
Specific Gravity	0.900 @25°C	0.892 @40°C
Smoke Point	225-235°C, subject to free fatty acid content	

8. MICROBIOLOGICAL SPECIFICATIONS

Total Microbial Activity	< 1000 CFU/g
Yeasts & Moulds	< 100 CFU/g
Coliforms	< 10 CFU/g
E.Coli	Absent
Salmonella (per 25g)	Absent

9. ALLERGEN INFORMATION

Product Contains:	Yes	No	Product Contains:	Yes	No
Animal Fats & by-products		x	Soya Oil and by-products		x
Milk or Milk-Products		x	Added sugar		x
Gelatin		x	Lactose		x
Egg or Egg-products		x	Sodium glutamate (MSG)		x
Fish or fish by-products		x	Tartrazine		x
Preservatives		x	Antioxidants [TBHQ]	x	
Peanuts or by-products		x			

10. RECOMMENDED STORAGE CONDITIONS

Product can be stored at ambient temperature not exceeding 30 °C, and in winter maintain at temperature, not exceeding 50 °C. The storage vessel must be sealed at all times to minimize air contact. Stock rotation is highly recommended.

11. RECOMMENDED TRANSPORTATION CONDITIONS

Product can be stored at ambient temperature, not exceeding 30°C. The transport vehicle or container must be clean, odour-free, and vermin-free; and **must not be transported with non-food products.**

 WILLOWTON <small>GROUP</small>	FINAL PRODUCT SPECIFICATION PALM OLEIN RBD		Page: 3 of 3
			Document No.: 4.05.5.4.15
	Approved by: Quality & Food Safety Manager	Signature: 	Revision No.: 9
			Effective Date: 30.06.2016

12. LEGAL COMPLIANCE

The products manufactured or packed by Willowton Group, Cape comply with the following regulations as described by the Department of Health, Directorate: Food Control as well as International Food Regulations and Guidelines:

- 12.1.** Food, Cosmetics & Disinfectants Act of 1972 (Act #54 of 1972)
- 12.2.** General hygiene requirements for food premises and transport of food: R918
- 12.3.** Regulations relating to edible fats & oils: R1316
- 12.4.** Regulations relating to maximum limits for pesticide residues present in foodstuffs: R 246
- 12.5.** Regulations relating to metals in foodstuffs: R500
- 12.6.** Regulations relating to preservatives & antioxidants in foodstuffs: R965
- 12.7.** Regulations governing tolerances for fungus-producing toxins in foodstuffs (Mycotoxins): R1145
- 12.8.** FAO/WHO Food Standards: Codex Alimentarius Official standards
- 12.9.** Regulations relating to the Labeling & Advertising of foodstuffs: R146 of 01 March 2010
- 12.10.** Trade & Metrology Act No.: 77 of 1973
- 12.11.** R127 of 17 February 2011 - Regulation relating to *Trans-Fats* in Foodstuffs
- 12.12.** R194 - Regulations relating to the classification, packing of fat spreads intended for sale in the republic of South Africa