


## PACKED PRODUCT SPECIFICATION

Document Location:	Network Drive	Version Number:	9	Issue Date:	26 NOV 2019	
Document Reference:	PPS 001	Reason for Issue:	Change format to SDOLR.	Written By:	A.Pitt	
Document Name:	<b>B001 (SG)</b>			Approved By:	L. Stretch	

## B001 - REFINED DEODORISED PALM OIL (SG)

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, then packed into 12.5kg blocks.
Sustainability:	The Palm Oil used to make this product is certified by the Roundtable on Sustainable Palm Oil. Supplied under the material category - Segregated (www.rspo.info) RSPO Supply Chain Certificate Number BMT-RSPO-000001 All of the Palm Oil, Palm Fractions and Palm based derivatives (including emulsifier where used) in our products can be directly traced to RSPO certified sources.
Ingredients Declaration:	Vegetable Oil (Palm)

### Physical Characteristics

Appearance:	Clear and bright when fully molten
Odour:	Free from rancid or foreign odours
Flavour:	Free from rancid or foreign flavours

### Chemical Characteristics

Test	Units	Target		Reference
		Min	Max	
Free Fatty Acid:	%	-	0.10	IUPAC 2.201
Peroxide Value:	(meq/Kg)	-	1.0	IUPAC 2.501
Colour (Lovibond 5¼" cell):	Red / Yellow	-	3.5 / 35	AOCS Cc 136-15

### Solid Fat Content

Test	Units	Target		Reference
		Min	Max	
20°	%	18	28	IUPAC 2.150
40°	%	-	5	IUPAC 2.150

### Nutritional Profile


	Units	Typical Amount per 100g	Reference
Energy	KJ/Kcal	3700 / 900	-
Fat	g	100	-
Of which Saturates	g	47.5	AOCS Ce 1f-96
Of which Monounsaturates	g	38	AOCS Ce 1f-96
Of which Polyunsaturates	g	9.5	AOCS Ce 1f-96
Carbohydrate	g	0	-
Of which Sugars	g	0	-
Protein	g	0	-
Salt	g	0	-

Additives: None

### Packaging - all packaging materials used are food grade and comply with EC 10/2011

Primary (food contact)	45µm HDPE liner (blue)	Units per pallet	80
Secondary	Corrugated carton	Units per layer	16
Tertiary	LDPE Stretch wrap (blue)	No. of layers	5

## PACKED PRODUCT SPECIFICATION

Document Location:	Network Drive	Version Number:	9	Issue Date:	26 NOV 2019	
Document Reference:	PPS 001	Reason for Issue:	Change format to SDOLR.	Written By:	A.Pitt	
Document Name:	<b>B001 (SG)</b>			Approved By:	L. Stretch	

Unit Weight	12.5 Kg	Total Height (mm)	1500
-------------	---------	-------------------	------

Genetic Modification	This product does not contain any genetically modified organisms or GMO derivatives. As such this product does not require labelling as genetically modified according to EU 1829/2003 & 1830/2003 and their amendments.
----------------------	--

Irradiation	This product has not been treated with ionising radiation.
-------------	--

Microbiological Status	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. However as per a set due diligence schedule, we at Sime Darby Oils Liverpool Refinery Ltd do routinely test and monitor for micro contamination as part of an internal process. Areas where product may come into direct contact with the atmosphere, are designated hygiene areas which are routinely monitored for cleanliness and higher levels of personal hygiene are required.
------------------------	--

Allergenic Status	This product does not contain any allergens and does not require labelling according to EU 1169/2011.
-------------------	---

Dietary Status	This product is suitable for the following diets: Vegetarians, Vegans, Lactose Intolerant, Coeliac, Diabetics. This product is Kosher certified – Certificate available on request. This product is suitable for a Halal diet however NOT certified – statement provided on request.
----------------	--

Delivery	Road Haulage as agreed
----------	------------------------

Storage / Shelf Life	Store at 14–18°C in a dry place away from direct sunlight and strong odours 365 days from date of manufacture.
----------------------	---

**Each delivery will be accompanied by a certificate of analysis.**

### Specification Agreement

*Sime Darby Oils Liverpool Refinery Ltd (SDOLR) hereby provide this documented specification to the best of our knowledge as a true and accurate reflection of the composition and quality of the product at time of delivery and will comply with all statutory requirements related to the sale of food. Sime Darby Oils Liverpool Refinery Ltd cannot guarantee the suitability of this material for the intended purpose and recommends that the user conduct their own trials prior to use.*

### Specification Sign Off (If Required)

*This specification is available for formal agreement signoff as provided below by both customer and supplier as per food management accreditation system requirements. If the customer confirms a contract, yet has not returned the signed specification to [uk.quality@sime-darbyoils.com](mailto:uk.quality@sime-darbyoils.com), the specification is deemed to be formally agreed to which it is thereafter in place and product supplied as to latest specification. In the event a specification is not formally agreed, SDOLR have demonstrated opportunity for the action to be completed. SDOLR will not be held responsible in the event a customer does not sign and return a copy of the agreed specification to [uk.quality@sime-darbyoils.com](mailto:uk.quality@sime-darbyoils.com).*

Customer		Sime Darby Oils Liverpool Refinery Ltd	
Name		Name	
Function / Job Title:		Function / Job Title:	
Signature:		Signature:	
Date:		Date:	

Return to [uk.quality@sime-darbyoils.com](mailto:uk.quality@sime-darbyoils.com)