



Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-40	Revision:	27	Date:	13 th January 2021
Reviewed by:	Tania Basajeva		Approved by:	Ehsan Rezaei	

RAPESEED OIL & E900

Description	Clear liquid oil suitable for culinary purposes. Produced from Non - GM rape seeds.
Ingredients	Rapeseed oil, Antifoaming agent (E900)
Countries of Origin	Rapeseed oil : UK Antifoaming agent (E900) - Netherlands <i>*On very rare occasions the seeds may come from: France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay.</i>
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	5ppm

Physical and Chemical Data

Parameter	Units		Method
Peroxide Value	meq O ₂ /kg	1.0 max	ISO 3960
Free Fatty Acids	% as oleic acid	0.10 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 - 126	GC
Moisture	%	0.1 max	Karl Fisher
Relative density (20°C)	g/cm ³	0.9140-0.920	Hydrometer
Refractive index (40°C)	-	1.465 - 1.467	Refractometer



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Allergens	
Free From	Component(s) and derivatives
Yes	Nuts - (<i>almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia nut, Queensland nut and products thereof</i>)
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 .

Food Intolerance Data

Suitable for:

- | | | |
|--|-----------------------|--------------|
| Lactose intolerance | Ovo-lacto vegetarians | Kosher Diets |
| Vegans – Vegan Certification No (024807) | Diabetics | Muslim Diets |
| Vegetarians | Coeliacs | Halal Diets |



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Nutrition Information

Nutritional Information	Average value in 100g
Energy	3696KJ / 899Kcal
Fat	100g
of which saturates	6.6g
of which mono-unsaturates	57g
of which poly-unsaturates	32g
Carbohydrate	0.0g
of which sugar	0.0g
Fibre	0.0g
Protein	<0.5g
Salt	<0.01g
Omega 3	9.3g
Vitamin E	23mg

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 Rapeseed Oil is available in:
1 litre PET
2 litre PET
3 litre PET
4 litre Can
5 litre PET or HDPE
10 litre Bottle in Box
15 litre Can or Bottle in Box



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20 litre Can or Bottle in Box
1000 litre IBC
Bulk

GM Labelling

The product does not contain any genetically modified ingredients.

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. 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.



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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 = ~240°C

Flash Point= ~315°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 progressively lower these values.*

Approval

Signature of Acceptance for KTC (Edibles) Limited Name: Tania Basajeva Signature: TB Date: 13 th January 2021	Signature of Acceptance for Customer Name: Signature: Date:
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