


	<b>PRODUCT SPECIFICATION SHEET</b>		
<b>EDIBLE OILS DIVISION</b>	<b>Effectivity Date:</b> 17 <sup>th</sup> October 2022	<b>Product Code:</b> RBDPO	<b>Issue Date:</b> 17 <sup>th</sup> October 2022
	<b>Issue No.:</b> 01 <b>Revision No.:</b> 0	<b>Specification Code:</b>  <b>HS-CODE:</b> 15119099	<b>Page:</b> 1 of 2
<b>PRODUCT SPECIFICATIONS</b>			

<b>PRODUCTS NAME:</b>	RBD Palm Olein Oil
<b>PRODUCT BRAND:</b>	6ix Naturals
<b>PRODUCT DESCRIPTION:</b>	100% vegetable oil (oil from Palm Olein: refined, bleached and deodorized)
<b>INGREDIENTS:</b>	Palm Oil
<b>GMO STATUS:</b>	Non-GMO
<b>COUNTRY OF ORIGIN:</b>	Upon request
<b>USES:</b>	Suitable for use in the food industry
<b>ADDITIVES:</b>	No additives
<b>PRODUCT APPLICATION:</b>	<b>A liquid oil</b> suitable for cooking oil and even more suitable for frying. Apart from its high-quality performance, the added advantage is it does not alter the taste or flavor of fried food as it does not have any distinct fragrance.
<b>STORAGE AND HANDLING INSTRUCTIONS:</b>	Store in a cool, dry place away from direct exposure to heat and light
<b>PACKAGING:</b>	Bulk. (Buyer's Preference)
<b>MICROBIOLOGICAL CHARACTERISTICS:</b>	Our refined oils and fats comply with the microbiological criteria for foodstuffs according to Directive (EC)2073/2005. Please note that refined oils and fats undergo a sterilization step and are then not susceptible to the growth of microorganisms due to the low water activity levels in commercially available refined oils and fats. Oils and Fats are deodorized according to FEDIOL Code of Practice (min 180°C for min 2 hrs), which effectively eliminates microbiological activity.

Approved by: Kerwin Cardinez – Managing Director	Date: 17 <sup>th</sup> October 2022
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PLEASE NOTE: All information contained in this publication are based on the company's manufacturing and research and development network, and to the best of its knowledge accurate and applicable to the applications intended. Results of analysis are typical for the product under normal, regular production. KC Agribusiness Ltd., reserves the right to change or modify the product specifications in a continuing effort to improve its products in order to meet customer needs.

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Quality Parameters, at loading or packing	UoM	Min	Max	Typical	Reference Method
Free Fatty Acid Content, as palmitic acid	%		0.08		ISO 660
Peroxide Value	meqO2/kg		0.5		ISO 3960
Taste / Odour	-	neutral / bland			Organoleptic
Colour Red, Lovibond 5.25"	-		3.0		ISO 15305
Iodine Value	gI2/100g	56			ISO 3961

Solid fat Content	UoM	Min	Max	Typical	Reference Method
at 10 °C	%	30	44		Pulse NMR, ISO 8292 (Non tempered)
at 20 °C	%	2	10		

Fatty Acid Composition	UoM	Min	Max	Typical	Reference Method
Saturated Fatty Acids	%			46	ISO 5508
Mono-unsaturated Fatty Acids	%			43	
Poly-unsaturated Fatty Acids	%			11	
Trans fatty Acids	%		1		

**NOTE:**

*This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.*

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