


	<b>PRODUCT SPECIFICATION SHEET</b>		
<b>EDIBLE OILS DIVISION</b>	<b>Effectivity Date:</b> 17 <sup>th</sup> October 2022	<b>Product Code:</b> RBDSO	<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> 15079090	<b>Page:</b> 1 of 2
<b>PRODUCT SPECIFICATIONS</b>			

<b>PRODUCTS NAME:</b>	RBD Soybean Oil
<b>PRODUCT BRAND:</b>	6ix Naturals
<b>PRODUCT DESCRIPTION:</b>	100% vegetable oil (oil from soybeans: refined, bleached and deodorized)
<b>INGREDIENTS:</b>	Soybean 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 use in baking, frying, margarine, mayonnaise, salad dressing and (bottled) salad oil. Produced from genetically modified soybeans. Labelling referring to EU regulation 1829/2003 is required.
<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>PACKAGING:</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.

<b>Approved by:</b> Kerwin Cardinez – Managing Director	<b>Date:</b> 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 STANDARDS AT LOADING

	Size	Limits	Method
Free Fatty Acids	%	0,15 max	ISO 660
Peroxide Value	meqO <sub>2</sub> /kg	2,0 max	ISO 3960
Taste/Odour		Neutral/Bland	
Phosphorus	ppm	5,0 max	ISO 10540
Colour, red	Lovibond 5¼"	2,0 max	ISO 15305 (Lange)

#### ADDITIONAL INFORMATION

	Size	Typical Ranges
Relative Density (20°C)	g/cm <sup>3</sup>	0,919 – 0,925
Refractive Index (40°C)	-	1,466 – 1,470
Smoke point	°C	>200
Iodine Value	gl <sub>2</sub> /100g	124 – 139

#### FATTY ACID COMPOSITION\*

	Size	Typical Ranges	Method
C14:0	%	ND – 0,2	Gas Chromatography ISO 5508
C16:0	%	8,0 – 14,5	
C18:0	%	2,0 – 5,6	
C18:1	%	17 – 32	
C18:2	%	46 – 59	
C18:3	%	4,5 – 11	
C20:0	%	0 – 0,6	
C20:1	%	ND – 0,5	

\*According to CODEX STAN 210 (ND: non-detectable, defined as ≤ 0.05%)

#### 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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