



TS4

TECHNICAL SHEET
 FICHA TÉCNICA
HIGH OLEIC PALM OIL



Document with technical product information by OLEANA INC

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**OLEANA HIGH QUALITY
 PRODUCT CERTIFICATE**



OLEANA INC - TECHNICAL SHEET

PRODUCT INFORMATION | Información del producto

OBJETIVE | Objetivo

Establish the requirements that must be met by Palm Vegetable Oil used for human consumption. Describe the characteristics of High Oleic Palm Olein (Refined, Bleached and Deodorized) to facilitate hazard analysis. Its physical state at room temperature is semi-liquid, yellow in color, free of foreign odors and/or flavors (e.g. rancid, vegetable, metal, etc.).

Scope / Alcance

This sheet applies to RBD Guineensis Palm Oil
 This Technical Specification applies to the following areas:
 > Quality Assurance > Shipments
 > Refinery Production > Clients
 > Industrial Sales

REGISTRATION NUMBER/ Número de registro

21663-ALN- 0119

INGREDIENTS / Ingredientes

PALM Vegetable Oil, Antioxidant (TBHQ), Synergistic (Citric Acid)

PRODUCT PHYSICAL DESCRIPTION | Descripción física del producto

It is the liquid phase obtained from the fractionation of refined high oleic palm oil. It is a 100% vegetable oil. It has excellent oxidative stability, odor and neutral flavor.

ALLERGENS | Alérgenos

It does not contain ingredients considered allergens by the FALCPA Law and the Codex alimentarius numeral 4.2.1.4

CONTAINS GMO's | Contiene GMOs

	YES	NO	OTHERS ¹
CONTAINS GMOS			X

1. Can be produced from GMO seeds

Expectec use | Uso previsto

Proper Handling

For packaged products, once opened, it should be consumed in the shortest possible time. Ideal for frying, browning or as an ingredient for all kinds of preparation in the kitchen.
 For bulk products, intended for industrial use.

Intended NO use

Its use after its shelf life generates an accelerated increase in acidity and peroxides. Excessive reuse in frying generates an increase in the values of peroxides, polar compounds, the formation of aldehydes and free radicals.

Intended Consumers and Vulnerable Population

General public. It is allergen-free.

Sensory characteristics | Características sensoriales

Analysis	Specification
Appearance	Liquid
Color	Translucent yellow.
Smell	Neutral odour
Taste	Characteristic of the product.

Microbiological characteristics | Características Microbiológicas

It is a stable product that does not allow the development or survival of microorganisms.

Analysis	specification		Test Method
	Min Range	Max Range	
Acidity expressed as oleic acid (%)**.	(-)	0.07	AOCS Ca 5a-40
Peroxide value (mq-O2 / kg)** (mq-O2 / kg)**.			
In Process	(-)	1	AOCS ja 8-87
In Storage	(-)	5.0	
Moisture + Volatile Matter (%)** (%)	(-)	0.05	AOCS Ca 2c-25 y/o AOCS Ca 2b-38
Insoluble impurities (%)*	(-)	0.05	AOCS Ca 3a-46
Color Lovibond celda 5 1/4**			
Red	(-)	3,5	AOCS Cc 13j - 97
Yellow	(-)	70	
Blue	(-)	0.0	
iodine value (cg I/g)	68	73	AOCS Cd 1d-92
Coldtest a 0 °C (hours)*	1	(-)	AOCS Cc 6-25
TBHQ	100	200	Codex Alimentarius
FATTY ACID PROFILES			
Trans Fatty Acids	(-)	0,11	AOAC 996,06
Unsaturated Fatty Acids		10,7	
Polyunsaturated Fatty Acids		56,33	
Saturated Fatty Acids		32,79	
Heavy metals, mg/kg*			
Iron	(-)	1.5	Atomic absorption, ICP
Cooper		0.1	
Lead		0.1	
Arsenic		0.1	

*: This analysis is carried out per sampling plan.

**: This analysis is carried out for each lot.

Contaminants:

Compliance is given with the requirements demanded in Resolution 4506 of 2013 (contaminants of food for human consumption) and Resolution 2154 of 2012 and codex stan 193 of 1996.

Nutritional characteristics | Características Nutricionales

See Appendix A attached to this document.

Descripción del proceso | Process description

- 1 Oil Reception
- 2 Degumming
- 3 Bleaching
- 4 Deodorizing
- 5 Packaging
- 6 Storage & Dispatch

Acceptance and rejection | Aceptación y rechazo

If the tested sample does not meet one or more of the requirements, the batch will be rejected.

Warnings and recommendations | Advertencias y recomendaciones

Consume before the date indicated on the package. Avoid overheating: it is preferable not to exceed the temperature of 180 °C during frying. If using an electric fryer, adjust the thermostat so that the oil does not smoke or darken. Always discard overheated and burnt oil.

The food to be fried must be dry, the water favors the decomposition of the oil.

Air, light and heat affect the quality of the oil, which is why it is advisable to keep it covered at room temperature and away from direct sunlight and any heat source.

Conservation | Conservación

Store in a cool, dry place.

Max°	Min°
45°	10°

**Expiration date** | Vida útil

The packaged product has a shelf life of twelve (12) months from the date of manufacture. For bulk product, no expiration date is specified, immediate use of the product is recommended.

Specification of packaging material (Container used), Packaging and labeling (Labeling instructions) | Especificación de material de empaque (Envase utilizado), Embalaje y rotulado (Instrucciones de etiquetado)

RBD Palm Vegetable Oil is packaged in a PET plastic container, plastic screw cap and security seal. For RBD palm vegetable oil sold in bulk, it is done in stainless steel tank cars and with security seals. Packaging is done in corrugated cardboard boxes. The labels must be made of paper that is easily adhered to the packaging and must contain the following information: nutritional information and additive information, product title "100% Palm Vegetable Oil", sanitary registration and net content, among others. It must comply with resolutions 5109 of 2005, which establish the parameters for the labeling of food products, and 333 of 2011, which establishes nutritional labeling or labeling.

Storage conditions | Condiciones de almacenamiento

For storage, the procedure established for the storage, preservation and transportation of food for consumption must be taken into account.



Location and lot identification and expiration date | Ubicación e identificación de lote y fecha de vencimiento

EXPIRES: MM/DD/YY
LOT: oil type, lot #, time, printed on each bottle.
For bulk, no coding applies.



KOSHER CERTIFICATE

This product is processed in a KOSHER-certified plant, where no allergenic substances are present. The raw materials used in the production of this product are obtained from the processing of palm oil Guineensis or high oleic palm oil and its fractions.

Packaging | Presentaciones comerciales

Presentation	Units per box
250 ml	30
500 ml	30
900 ml	15
1000 ml	15
2000 ml	9
2800 ml	9
3000 ml	6
5000 ml	4
17,2 lts	1
20 lts	1
Bulk	Tank Truck



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