



Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-387	Revision:	2	Date:	31 st October 2022
Reviewed by:	Aleksandra Rybicka	Approved by:	Ehsan Rezaei		

Super Hi-Fry Plus

Containing Segregated (SG) Certified Sustainable Double Fractionated Palm Olein

Description	A blend of vegetable oils remaining liquid at ambient room temperatures, giving a longer frying life than pure vegetable oils
Ingredients	Double Fractionated Palm Olein (from sustainably produced palm oil plantations certified by the Roundtable on Sustainable Palm Oil, KTC License no: RSPO-1106090 – 70%) Rapeseed Oil containing 5ppm of Antifoaming Agent – 30%
Countries of Origin	Double Fractionated Palm Olein – Malaysia, Indonesia and Papua New Guinea Rapeseed Oil – United Kingdom Antifoaming Agent - Netherland <i>*On very rare occasions rapeseed may come from France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Australia, 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
Dimethylpolysiloxane	E900	Antifoaming Agent	Netherlands	1.5ppm

Physical and Chemical Data

Parameter	Units	Limits	Method
Peroxide Value	meq O ₂ / kg	1.0	ISO 3960
Free Fatty Acids	% as oleic acid	0.10	ISO 660
Colour (Red)	Lovibond, 5 ¹ / ₄ "	1.5	ISO 15305
Moisture	%	0.1 max	Karl Fisher



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Allergens and Sensitive Ingredients

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 50 ppm, expressed as SO ₂ .

Food Intolerance Data

Suitable for:

Lactose intolerance

Vegans

Vegetarians

Ovo-Lacto vegetarians

Diabetics

Coeliacs

Kosher Diets

Muslim Diets

Halal Diets



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Nutrition Information

Nutritional Information	Average value in 100g
Energy	3700KJ / 900Kcal
Fat	100g
of which saturated	30g
of which mono-unsaturated	47g
of which poly-unsaturated	18g
Carbohydrate	0.0g
of which sugar	0.0g
of which starch	0.0g
Fibre	0.0g
Protein	0.0g
Salt	0.0g

GM Labelling

The product does not contain any genetically modified ingredients.

General Information

Shelf Life	18 months from the date of production if kept unopened in the manufacturer's 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: The first 2 digits represent the year of production, 234 represents the date of production and: 001 = 1st January, 365 = 31st December <u>(Leap year only 366 = 31st December).</u>



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Packaging

Packaging is available in 15L tubs, 20L tubs and 1000L IBC containers. Packaging conforms to current EC regulations. *European Union (EU) Food Contact – Regulation 1935/2004/EC and (EU) No. 10/2011 and amendments, most recent amendment No. 2017/752 (Apr 2017)*

Packaging Type	15L Tub			20L Tub		
	Primary	Secondary	Tertiary	Primary	Secondary	Tertiary
	Bucket/Lid/ Handle	N/A	Pallet/Shrink Wrap	Bucket/Lid/ Handle	N/A	Pallet/ Shrink Wrap
Packaging material	Bucket: HDPE Lid: HDPE Handle: Steel/HDPE Membrane: LDPE	N/A	Pallet: Wood Shrink Wrap: LDPE	Bucket: HDPE Lid: HDPE Handle: Steel Membrane: LDPE	N/A	Pallet: Wood Shrink Wrap: LDPE
Weight (+/- 10%)	Bucket: 455g Lid: 106g Handle: 36g / 2.8g Membrane: 10g	N/A	Pallet: 22kg Shrink Wrap: 300g	Bucket: 590g Lid: 106g Handle: 36g / 2.8g Membrane: 10g	N/A	Pallet: 22kg Shrink Wrap: 300g
Packaging dimensions (mm)	Bucket: 320 x 295 Lid: 320x25 Handle: N/A Membrane: 320(dia)	N/A	Pallet: 1200x10000 Shrink Wrap: N/A	Bucket: 320x356 Lid: 320x25 Handle: N/A Membrane: 320(dia)	N/A	Pallet: 1200x10000 Shrink Wrap: N/A
Colour	Bucket: Yellow Lid: Red Handle: Silver/Black Membrane: Clear	N/A	Pallet: Blue Shrink Wrap: Clear	Bucket: Yellow Lid: Red Handle: Silver/Black Membrane: Clear	N/A	Pallet: Blue Shrink Wrap: Clear
Pallet Configuration	Layer Qty: 11 No. of layers: 4 Pallet Qty: 44			Layer Qty: 11 No. of layers: 3 Pallet Qty: 33		
Packaging Type	1000L IBC Container					
	Primary	Secondary		Tertiary		
	Container/ Frame/Cap	N/A		Wrap		
Packaging material	Container: HDPE Frame: Steel	N/A		LDPE		
Weight (+/- 10%)	Container: 28kg – 33kg Frame: 22.3kg – 27.2kg Cap: 505g – 1010g	N/A		150g		
Packaging dimensions (mm)	Integrated with the container: 1200x1000x1163 Cap: 150 (dia) , 220 (dia)	N/A		N/A		
Colour	Container: Clear/White Frame: Silver Cap: Mainly black but other colours are available	N/A		Clear		
Pallet Configuration	Layer Qty: 1 No. of layers: 1 Pallet Qty: 1					



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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 absorbing materials can then be handled in plastic refuse sacks. Sacks should be disposed of by either incineration or by burial.
- Fire Properties of Oils and Fats** Smoke Point ~220°C
Flash Point ~310°C
Fire Point ~360°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 the generation of products, which progressively lower these values.*



ESSENTIAL FOOD INGREDIENTS

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Approval

Signature of Acceptance for KTC (Edibles) Limited Name: Aleksandra Rybicka Signature:  Date: 31 st October 2022	Signature of Acceptance for Customer Name: Signature: Date:
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