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		Rev. No.	01
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Description: Organic vegetable oil from expeller-pressed palm fruits

Ingredients: Organic red palm oil

Applications: Natural coloring ingredient, sauces, sautéing and cooking.

Product Values:

Property	Analysis Parameters	Method	Frequency
Free Fatty Acids (as palmitic acid), % (*)	3.5 maximum	AOCS Ca-5a-40	Production lot
Moisture & Volatile Matter, %	0.05 maximum	AOCS Ca-2b-38	Production lot
Peroxide Value, meq O ₂ /kg (*)	1 maximum	AOCS Cd-8b-90	Production lot
Color (Lov 5 ¼”), Red	37 minimum	AOCS Cc-13e-92	Production lot
Iodine Value, cg/g	50 - 56	AOCS Cd-01-25	Production lot
Slip Melting Point, °C	34 – 38	ACOS Cc-3-25	Production lot
Flavor and Taste	Characteristic	Sensory	Production lot
Solid Fat Content by NMR, %		AOCS Cd-16b-93	Production lot
10°C	45 – 55		
20°C	20 – 30		
30°C	7 – 14		
35°C	3 - 8		
40°C	3 maximum		

(*) At time of packaging

Typical Fatty Acid Profile, % (AOCS Ce 1h-05)

Lauric (C12:0, saturated):	0 – 0.5
Myristic (C14:0, saturated):	0.5 - 2
Palmitic (C16:0, saturated):	39.3 – 47.5
Stearic (C18:0, saturated):	3.5 - 6.0
Oleic (C18:1 mono-unsaturated):	36.0 – 44.0
Linoleic (C18:2 poly-unsaturated):	9.0 - 12.0
Linolenic (C18:3 poly-unsaturated):	0.0 - 0.5

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Nutritional Information per 100 Grams

Energy: 900 Calories

Total Fat: 100 grams

Saturated Fat: ~50 grams

Monosaturated Fat: ~ 40 grams

Polyunsaturated Fat: ~ 10 grams

Trans Fats: < 1 grams

Cholesterol: 0 milligrams

Sodium: 0 milligrams

Carbohydrates: 0 milligrams

Dietary Fiber: 0 milligrams

Sugar: 0 milligrams

Protein: 0 milligrams

Calcium: 0 milligrams

Iron: 0 milligrams

Potassium: 0 milligrams

Country of Origin: Ecuador

Storage: Keep in a cool (between 16°C – 25°C/ 61°F – 77°F), dry area away from direct sources of light, heat, moisture, dust and pests. Avoid abrupt changes in temperature or humidity. Ensure proper product rotation.

Packaging:

SAP Code

Metallic tanks of 190 kg

100000347

IBC (SpaceKraft) of 913 kg

100000474

Shelf Life: 12 months in optimum storage conditions

Transportation: Transport in closed containers that are clean and free from contamination of any kind, avoid excessive heat and direct sunlight.

CERTIFICATES



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