Process Heading		Product Specification			
Process Owner		Technical /QA Department			
Reference:	KTC 013 – 3B	Revision:	16	Date:	12th March 2013
Reviewed by:	Swetha Reddy		Approved by:	Izabela Pastor	

RAPESEED OIL

Description Clear liquid oil suitable for culinary purposes. Produced from Non GM oilseed rape.

Ingredients Rapeseed oil, Antifoaming agent (E900)

Countries of origin Rapeseed oil – United Kingdom

Antifoaming agent (E900) – Netherlands

Appearance Clear and bright vegetable oil

Organoleptic Free from rancid and foreign odorous and flavours

Physical and Chemical Data

Parameter	Units	Limits	Method
Peroxide Value	meq O_2/kg	2.0 max	ISO 3960
Free Fatty Acids	% as oleic acid	0.15 max	ISO 660
Colour (Red)	Lovibond, $5^1/_4$"	1.5 max	AOCS CD8B-90
Colour (Yellow)	Lovibond, $5^1/_4$"	15 max	AOCS CD8B-90
Iodine Value	gI_2 / 100g	105 - 126	GC
Moisture	%	0.1 max	Karl Fisher
Relative density (20°C)	g/cm^3	0.910 - 0.920	
Refractive index (40°C)	-	1.465 - 1.467	Refractometr
Smoke Point	°C	> 200	

Signature of Acceptance for KTC (Edibles) Limited	**Signature of Acceptance for Customer**
Name : Izabela Pastor Signature : Pastor Date : 25th June2012	Name : Signature : Date :

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Product is free from the following

Nuts & Nut derivatives	Fruit & Fruit derivatives	Flavour enhancers
Sesame seed & derivatives	Yeast & Yeast derivatives	Emulsifiers & Stabilisers
Milk & Milk derivatives	Fish & Fish derivatives	Aspartame & Sweeteners
Egg & Egg derivatives	Crustaceans & product thereof	Glutamates
Wheat & Wheat derivatives	Molluscs & products thereof	Benzoates & Sulphites
Soya & Soya derivatives	Meat & Meat derivatives	BHA & BHT
Maize & Maize derivatives	Lupin	GM additives and processing aids
Gluten	Added colours	Additives, unless otherwise specified on Ingredients panel

Nutrition information

Nutritional Information	Average value in 100g
Energy	3696KJ / 899Kcal
Proteins	Trace
Carbohydrates	0.0g
of which starch	0.0g
of which sugar	0.0g
Fat	99.9g
of which saturated	6.6g
of which mono-unsaturated	57.2g
of which poly-unsaturated	31.5g
Cholesterol	Less than 5 mg
Fibre	0.0g
Sodium	Trace

Food Intolerance Data

Suitable for:

People with a nut/seed allergy	Diabetics
Lactose intolerance	Coeliacs
Vegans	Kosher Diet / certified
Vegetarians	Muslim Diet
Ovo-lacto vegetarians	Halal Diet

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General Information

Shelf Life	18 months from date of production if kept unopened in manufacturers 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	1234 *where:* 1 represents the year of production, 234 represents the date of production and: 001 = 1st January, 365 = 31st December, 366 = 29th February.
Packaging	Rapeseed Oil is available in: 1 litre PET 2 litre PET 3 litre PET 4 litre Can 5 litre PET or HDPE 10 litre Bottle in Box 15 litre Can or Bottle in Box 20 litre Can or Bottle in Box 1000 litre IBC Bulk

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 absorbed materials can then be handled in plastic refuse sacks. Sacks should be disposed of by either incineration or by burial.
Handling Precaution	Because of the non-toxic and relatively inert properties of oils and fats, no special precautions are necessary, when they are at ambient temperature. The handling of hot fats and fats is facilitated by the use of oil resistant gloves and other suitable clothing. Eye protection may also be necessary, particularly during the frying operation.
Fire Properties of Oils and Fats	Smoke Point = 230 ^{o}C Flash Point= 320 ^{o}C Fire Point = 365 ^{o}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.*