



Process Heading		Product Specification			
Process Owner		Technical / QA Department			
Reference:	KTC 014 – 5A	Revision:	20	Date:	15 th May 2018
Reviewed by:	Aleksandra Rybicka	Approved by:	Polly Day		

SUNFLOWER OIL

Description	Physically refined sunflower edible oil obtained from sunflower seed (<i>Helianthus annuus L.</i>) by pressing and extraction. The oil is degummed, bleached, winterized and deodorized.
Ingredients	100% Sunflower seed oil
Countries of Origin	UK, France , Hungary , Belgium and Holland
Appearance	Liquid, light yellow, clear & transparent at 20°C.
Organoleptic	Neutral or very slight sunflower seed smell and taste, free from any foreign smell and taste.

Additives and Processing Aids

Additive Name	E Number	Function	Country of Origin	Level
N/A				

Physical and Chemical Data

Parameter	Units	Limits	Method
Peroxide Value	meq O ₂ / kg	5.0 max	ISO 3960
Free Fatty Acids	% as oleic acid	0.15 max	ISO 660
Colour (Red)	Lovibond, 5 ¹ / ₄ "	2.0 max	AOCS CD8B-90
Colour (Yellow)	Lovibond, 5 ¹ / ₄ "	20 max	AOCS CD8B-90
Iodine Value	gI ₂ / 100g	112-145	GC
Moisture	%	0.1 max	Karl Fisher
Relative density (20°C)	g / cm ³	0.918-0.923	
Refractive index (40°C)	-	1.461-1.468	Refractometr
Smoke Point	°C	> 200	

*** These are typical values only for fresh oils. KTC does not take responsibility for any elevation in these values after leaving the warehouse as oxidation is dependent on temperature and oxygen exposure.**



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Allergens and Sensitive Ingredients

Free From	Component(s) and derivatives
Yes	Nuts - (almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia nut, Queensland nut and products thereof)
Yes	Azo Colours
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	Other seeds and products thereof *
Yes	Peanuts and products thereof
Yes	Processing aid(s)
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 .
Yes	Yeast & Yeast derivatives

* Fully refined oil from sunflower seeds – The refining process removes all allergens

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	3696KJ / 899Kcal
Fat	99.9g
of which saturated	11.9g
of which mono-unsaturated	20.2g
of which poly-unsaturated	63.0g
Carbohydrate	0.0g
of which sugars	0.0g
of which starch	0.0g
Fibre	0.0g
Protein	0.0g
Salt	0.0g
Vitamin E	64mg

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 Sunflower Oil is available in:
 500ml PET & HDPE (Spray)
 1 litre PET
 2 litre PET
 3 litre PET
 4 litre Can



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- 5 litre PET
- 10 litre Bottle in Box
- 15 litre Can or Bottle in Box
- 20 litre Can or Bottle in Box
- 1000 litre IBC

Microbiological Standards

Our refined oils and fats comply with the microbiological criteria for foodstuffs according to Commission Regulation (EC) 2073/2005.

Refined Oils and Fats undergo a sterilization step which renders them unsusceptible to the growth of microorganisms due to their low water activity levels. Additionally, Oils and Fats are deodorized according to FEDIOL Code of Practice (min 180°C for min 2 hrs), which effectively eliminates microbiological activity.

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.

GM Labelling

Product does not contain any genetically modified ingredients.

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.



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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°C

Flash Point = 330°C

Fire Point = 375°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.*

Approval

<p>Signature of Acceptance for KTC (Edibles) Limited</p> <p>Name: Aleksandra Rybicka</p> <p>Signature: </p> <p>Date: 15th June 2018</p>	<p>Signature of Acceptance for Customer</p> <p>Name:</p> <p>Signature:</p> <p>Date:</p>
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