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Silbury

Product Specification

Uncontrolled Copy
BF022/12.5K/T/SD
Version: 3

SIL PALM R&D PALM OIL (SG) (B01033) - NQA-RSPO-000034			
Silbury specification code		**BF022/12.5K/T/SD**	
Revision	**Date Issue**	**Reason for amendment**	**Amended by**
1	24.07.23	New product code & EU legislation compliant	LK
2	10.09.24	Updated to V15, full review	IJ
3	17.10.25	Change to RSPO certification number	TS

Product Description	
Certified Segregated Sustainable Palm Oil - Produced according to good manufacturing practice by the bleaching and deodorisation (and/or fractionation) of Crude Palm Oil. Blending of refined vegetable oils and defined ingredients	
Ingredient Listing	Vegetable Oil (Palm)
Country of Manufacture	UK
Legal Descriptor	Vegetable Oil (Palm)
HS / Tariff Code	1511909900
EC Number	N/A
CAS Number	N/A

Product Breakdown		
Ingredient	**% In product**	**Country of Origin**
Palm Oil/ SG	100	Papua New Guinea, Solomon Isles, Malaysia, Indonesia,
Citric Acid		China
Is the product hydrogenated?		**N**
Extraction Method:		**Mechanical**

General Product Details	
Shelf Life and Storage Instructions	
Shelf life from date of production	365 days from date of manufacture
Shelf life once opened	To be ascertained by customer due to differing storage of the product
Storage instructions - unopened	Store at 14-18°C in a dry place away from direct sunlight and strong odours – DO NOT double stack pallets
Recommended storage instructions - opened	Stable at 14-18ºC temperature, for best results store in upright containers, in cool dry ambient conditions (14-18ºC), with closure firmly intact, away from strong odours and sunlight
Transport temperature	Ambient or temperature controlled (as requested form the customer)
Silbury Marketing Limited has recently undertaken a review of its specifications system, with the help of suppliers to ensure that the information contained within the specifications document is relevant and meets the various requirements of our customer and complies to FIR	

Quality attributes	
Appearance	White to off white colour solid fat, clear and bright when fully molten
Photo Standard	**Refer to Annex**
Odour	Free from rancid or foreign odours
Flavour	Free from rancid or foreign flavours
Texture	Solid fat
Product Size	12.5kg e
Defects	Free from Foreign bodies and impurities

Product Protection (CCP's)	
List of CCP's (Summary of key points)	Refinery - CCP1 – Bleaching – dosage rate. CCP2 – Deodorisation – Minimum temp refined oil 190°C. CCP3 – Filter Stainless Steel <3.3mm with a 1-micron Gaf filter. Packing Hall – CCP 1 - Filter 2.5mm stainless steel mesh. CCP2 – Metal detection checks conducted SOR, Hourly, EOR throughout production – Fe = 3.0mm, Non Fe = 4.0mm, SS = 5.0mm. Every box passes through the metal detector
Certificate of Analysis / Conformance	Available on request, or as agreed

Chemical Analysis				
Test description (+ e.g. %/meg/kg)	**Target**	**Reject**	**Test Method**	**Frequency**
Free Fatty Acid (%)	0.10 max	>0.10	IUPAC 2.201	Per works order (batch)
Peroxide Value (meq/kg)	1.0 max	>1.0	IUPAC 2.501	Per works order (batch)
Colour (Lovibond 5¼" cell) Red	3.5 max	>3.5	AOCS Cc 136-15	Per works order (batch)
Colour (Lovibond 5¼" cell) Yellow	35 max	>35	AOCS Cc 136-15	Per works order (batch)
Solid Fat Content (%)				
20°C	18 min	28 max	IUPAC 2.150	Per works order (batch)
40C	-	5 max	IUPAC 2.150	Per works order (batch)
Comments: ***According to CODEX STANDARD FOR NAMED VEGETABLE OILS - CXS 210-1999 and EU regulation 1169-2011 - The typical Peroxide Value at the end of shelf life is as follows: Refined oils: up to 10 milliequivalents of active oxygen/kg oil***				

Microbiology Analysis				
Organism	**Target**	**Reject**	**Test Method**	**Frequency**
Comments: **Refined edible vegetable oils are considered to be microbiologically safe due their method of production (temperature vacuum distillation) and composition (low water activity, absence of protein and carbohydrate) which does not support the growth of pathogens, spoilage organisms or any other micro-organisms.**				

Nutrition Information (per 100g)					
Test	**Typical Values**	**Theoretical / analytical**	**Test**	**Typical Values**	**Theoretical / analytical**
Energy kJ	3700	Theoretical	**Carbohydrate**	0	Theoretical
Energy Kcal	900	Theoretical	of which **- sugars**	0	Theoretical
Fat	100g	Theoretical	**Fibre**	0	Theoretical
of which **- saturates**	47.5g	Theoretical	**Protein**	0	Theoretical
- Monounsaturates	38g	Theoretical	**Salt**	0	Theoretical
- Polyunsaturates	9.5g	Theoretical	**If Theoretical, state the source: AOCS Ce 1f-96**		

Dietary and Food Intolerance Information	Yes	No
Suitable for Vegetarians	Yes	
Suitable for Vegans	Yes	
Suitable for Coeliacs	Yes	
Suitable for Halal Diets	Yes, certified	
Suitable for Kosher Diets	Yes, certified	

Genetically Modified Organisms and Irradiation	Y / N	Is the product registered Y / N - detail
Does this product contain any genetically modified protein or DNA?	N	
Has this product and its ingredients been genetically modified?	N	
Has this product been irradiated?	N	
Has the product been exposed to radiation?	N	

Does the product contain any of the following:			
Items	**Y / N**	**E number**	**If yes specify the name of the additives and what it is derived from**
Colours	N		
Azo Colours	N		
Antioxidants	N		
Preservatives	N		
Flavourings	N		
Flavour Enhancers	N		
Sweeteners	N		
Emulsifiers, Stabilisers and Thickeners	N		
Anti-Caking and Firming Agents	N		
Yeasts	N		
Other Additives	N		
Processing Aids (declarable/Non declarable)	Y	E330	Citric Acid – E330 used as a non-declarable processing aid (chelating agent) at <50ppm by the suppliers of ingredients. Origin: Maize (China) & sugar beet (Belgium)
Fruit and Fruit Derivatives	Y		Palm Fruit
Vegetable and Vegetable Derivatives	Y		Classed as Vegetable Oil
Animal products & derivatives (Beef / Lamb / Pork / Poultry)	N		

Allergens - Does the product contain any of the following?					
No.	Allergens Lists	Contains Allergens Y / N	Used on same line Y / N	Used on same site Y / N	If yes specify the name of the allergen. Briefly describe any controls in place
1	Cereals containing Gluten (Wheat / Spelt / Rye / Barley / Oats) & derivatives	N	N	N	
2	Crustaceans & derivatives	N	N	N	
3	Egg & egg derivatives	N	N	N	
4	Fish	N	N	N	
5	Peanut & derivatives	N	N	N	
6	Soybean & derivatives	N	N	N	
7	Milk & milk derivatives	N	N	N	
8	Nut & derivatives	N	N	N	
9	Celery, celeriac & derivatives	N	N	N	
10	Mustard & derivatives	N	N	N	
11	Sesame seeds & derivatives	N	N	N	
12	Sulphites / Sulphur dioxide	N	N	N	
13	Lupin & derivatives	N	N	N	
14	Molluscs & derivatives	N	N	N	

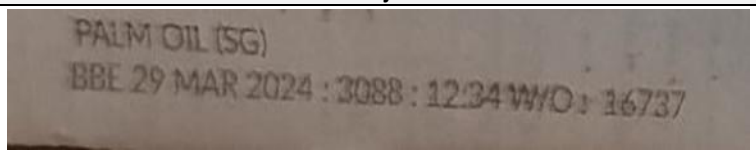
PACKAGING DATA						
Weight system used:		Average: T1, T2				
PRIMARY PACKAGING (E.g. immediate food contact)						
Packaging Item	Material / Colour	Dimensions W / H / D (mm)	Weight (g / kg)	Gauge (mμ)	Unit / pack weight	% recycled material in packaging
Liner	HDPE / Blue	340 x 132	22g	45	12.5kg e	0
SECONDARY PACKAGING (e.g. outer case)						
Packaging Item	Material / Colour	Dimensions W / H / D (mm)	Weight (g / kg)	Gauge (mμ)	% recycled material in packaging	
Carton	Corrugated Cardboard	310 x 210 x 240	233g	N/A	0	

TERTIARY PACKAGING (Transit Packaging)						
Packaging Item	Material	EU / Standard	Type of pallet (CHEP / N/A)	Dimensions W / H / D (mm)	Weight (g / kg)	% recycled material in packaging
Pallet base	Pallet base	Wood	EU	N/A	1000 x 1200	15kg
Pallet liner	Pallet liner	Card	N/A	N/A	1000 x 1200	380g
Shrink-wrap	Shrink-wrap	PE Stretch film	N/A	N/A	300mm wide	1000g
Labels	Labels	N/A	N/A	N/A	N/A	N/A

FULL PALLET CONFIGURATION					
Units per outer	Outers per layer	Total outers per pallet	Height of full pallet	Product Net Weight	Gross Weight
1	16 (x 5)	80	1.5m	1000kg	1034kg

Annex

Photo Standards		
	Accept	Reject
Product		NO PHOTO AVAILABLE
Packaging	Carton	

Label/Inkjet	**Outer Inkjet Label**
	
Code explanation	Name of product BBE = Best Before End Date = date produced 3088 = Julian date (as above) WO 16737 = Work order number / batch detail 12:34 = Time of production

Warranty Statement

Records shall be retained for a minimum of 3 years following date of manufacture.

All details of the product and this specification will remain confidential to Silbury Marketing Ltd and supplying partners. Neither party is empowered to disclose any details of this specification to a third party nor would to make any changes to the specified details of the product such as necessitate change to the content of this specification without the prior knowledge and written authorisation of.

We, Silbury Marketing Ltd, hereby warrant as follows:

That all food (as defined by the Food Safety Act 1990 and/or any statutory instrument made there under) which is supplied by us from time to time, whether directly or indirectly, complies at the date of delivery in all respects with the said Act and/or any statutory instrument made there under and all other current United Kingdom and European legislation relating to the supply or sale of the food.

The material shall be manufactured in accordance with Good Manufacturing Practice and any Standards/Codes of Practice.

(Without prejudice to the generality of the foregoing) that all such food so supplied by us has not prior to delivery been rendered injurious to health and at delivery complies with food safety requirements and is at delivery of the nature, substance and quality described and is not at delivery described, whether by means of a label or otherwise, or presented in such a way so as to be false or misleading as to the nature or substance or quality of the food supplied.

That we will carry out in relation to all such food as supplied by us, such checks as a manufacturer would reasonably have carried out to comply with all of the aforementioned legislation

Authorisation By:	
Company name:	Silbury Marketing Ltd
Print Name:	Telma Silva
Title:	Food Technologist
Signature:	
Signature date:	17.10.25