



Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-44	Revision:	11	Date:	12 th April 2023
Reviewed by:	Parvin Patel		Approved by:	Aleksandra Rybicka	

OLIVE POMACE OIL

Description	Oil comprising exclusively oils obtained by treating the product obtained after the extraction of the olive oil and oils obtained directly from olives. Suitable for dressing, dips and salads
Ingredients	Refined Olive Pomace Oil
Countries of Origin	Spain
Appearance	Clear and bright vegetable oil
Texture	Typical for vegetable oil
Flavour	Free from rancid and foreign odours and flavours

Additives and Processing Aids

<i>Additive Name</i>	<i>E Number</i>	<i>Function</i>	<i>Country of Origin</i>	<i>Level</i>
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	0.3 max	ISO 660
Iodine Value	gI ₂ / 100g	103-113	GC
Moisture	%	0.1 max	Karl Fisher
Relative density (20°C)	g/cm ³	0.910-0.920	Hydrometer



Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-44	Revision:	11	Date:	12 th April 2023
Reviewed by:	Parvin Patel		Approved by:	Aleksandra Rybicka	

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 10 ppm, expressed as SO ₂ .

Food Intolerance Data

Suitable for:

Lactose intolerance

Ovo-lacto vegetarians

Kosher Diets

Vegans – Vegan Certification No (024807)

Diabetics

Muslim Diets

Vegetarians

Coeliacs

Halal Diets



Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-44	Revision:	11	Date:	12 th April 2023
Reviewed by:	Parvin Patel	Approved by:	Aleksandra Rybicka		

Nutrition Information

Nutritional Information	Average value in 100g
Energy	3696KJ / 899Kcal
Fat	100g
of which saturated	14g
of which mono-unsaturated	47g
of which poly-unsaturated	34g
Carbohydrate	0g
of which sugar	0g
Fibre	0g
Protein	0g
Salt	<0.01g

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 In accordance with a Julian Calendar where:
First 2 digits represent the year of production,
234 represents the date of production and:
001 = 1st January,
365 = 31st December

(Leap year only 366 = 31st December).

Packaging Olive Pomace Oil is available in:

- 500ml PET Bottle
- 1 litre PET bottle
- 3 litre metal can
- 5 litre PET bottle
- 20L BIB
- 1000 litre IBC



Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-44	Revision:	11	Date:	12 th April 2023
Reviewed by:	Parvin Patel		Approved by:	Aleksandra Rybicka	

GM Labelling

Product does not contain any genetically modified ingredients.

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.



Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-44	Revision:	11	Date:	12 th April 2023
Reviewed by:	Parvin Patel		Approved by:	Aleksandra Rybicka	

Approval

<p>Signature of Acceptance for KTC (Edibles) Limited</p> <p>Name : Pravin Patel</p> <p>Signature : P.P</p> <p>Date : 12th April 2023</p>	<p>Signature of Acceptance for Customer</p> <p>Name :</p> <p>Signature :</p> <p>Date :</p>
--	---