



## ESSENTIAL FOOD INGREDIENTS

Process Heading	Product Specification				
Process Owner	Technical / QA Department				
Reference:	KTC 3.6-14	Revision:	15	Date:	5 <sup>th</sup> December 2022
Reviewed by:	Pravin Patel		Approved by:	Ehsan Rezaei	

### SPANISH EXTRA VIRIGN OLIVE OIL

**Description**

Oil obtained from the fruit of the olive tree (*Olea Europaea* L.) solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, which has not undergone any treatment other than washing, decantation, centrifugation or filtration, to the exclusion of oils obtained using solvents or using adjuvants having a chemical or biochemical action, or by re-esterification process and any mixture with oils of other kinds.

**Ingredients**

Extra Virgin Olive Oil

**Countries of Origin**

Spain

**Appearance**

Bright and clear oil, liquid at the temperature of 20°C. The product appearance may be cloudy; however, it is not a quality issue, and this is acceptable as the product is unrefined.

**Organoleptic**

Free from rancid and foreign odours. Characteristic olive taste, free from off flavours.

#### Additives and Processing Aids

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

#### Food Intolerance Data

**Suitable for:**

Lactose intolerance

Ovo-lacto vegetarians

Kosher Diets

Vegans – Vegan Certification

Diabetics

Muslim Diets

No 024807

Vegetarians

Coeliacs

Halal Diets



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### Physical and Chemical Data

Parameter	Units	Limits	Method
Peroxide Value	meq O <sub>2</sub> / kg	20.0	COI/T.20/35 Rev 1 2017
Free Fatty Acids	% as oleic acid	0.8	COI/T.20/34 Rev 1 2017
Spectrophotometry: K <sub>270</sub>	-	0.22	COI/T.20/19 Rev 4 2017
: K <sub>232</sub>	-	2.50	COI/T.20/19 Rev 4 2017
: ΔK	-	0.01	COI/T.20/19 Rev 4 2017
Myristic	%	0.03	COI/T.20/25 Rev 2 2018
Palmitic	%	7.5 – 20.0	COI/T.20/25 Rev 2 2018
Linoleic	%	2.5 - 21.0	COI/T.20/25 Rev 2 2018
Linolenic		1	COI/T.20/25 Rev 2 2018
Arachidic	%	0.6	COI/T.20/25 Rev 2 2018
Eicosenoic	%	0.5	COI/T.20/25 Rev 2 2018
Behenic	%	0.2	COI/T.20/25 Rev 2 2018
Lignoceric	%	0.2	COI/T.20/25 Rev 2 2018
Total trans oleic isomers	%	0.05	COI/T.20/28 Rev 2 2017
Total trans linoleic + trans linolenic isomers	%	0.05	COI/T.20/28 Rev 2 2017
Fatty acid ethyl esters	mg/kg	35.0	COI/T.20/28 Rev 2 2017
Stigmastadienes	mg/kg	0.05	COI/T.20/11 Rev 3 2017
Erythrodiol + Uvaol	%	4.5	COI/T.20/30 Rev 2 2017
Total sterols	mg/kg	>1000	COI/T.20/30 Rev 2 2017
2-glycerol monopalmitate	%	1.0	COI/T.20/23 Rev 1 2017
Insoluble impurities	%	0.1	ISO 663:2017
Moisture & volatile matter	%	0.2	ISO 662:2016

### Nutrition Information

Nutritional Information	Average value in 100g
Energy	3696KJ / 899Kcal
Fat	99.9g
of which saturated	14.0g
of which mono-unsaturated	69.7g
of which poly-unsaturated	11.2g
Carbohydrate	0.0g
of which sugar	0.0g
of which starch	0.0g
Fibre	0.0g
Protein	0.0g
Salt	0.0g



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### 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 <sub>2</sub> .

### 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 100% fat products packed under good hygienic conditions and that monitoring is not required.



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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** 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

Packaging is available in the following sizes: **1000 litres IBC Container, 190KG metal drum, 20L Bottle in Box, 3x 5L PET Bottle, 4 x 4L Metal Can, 12x 1L PET Bottle, 12x 500 ml PET Bottle, 12x 250 ml PET Bottle**

Packaging conforms to current EC regulations.

*European Union (EU) Food Contact – Regulation 1935/2004/EC and (EU) No. 10/2011 and amendments, most recent amendment No. 2017/752 (Apr 2017)*

Packaging Type	190KG metal drum			1000L IBC Container		
	Primary	Secondary	Tertiary	Primary	Secondary	Tertiary
Drum/Lid		N/A	Pallet/ Shrink Wrap	Container/ Frame/Cap	N/A	Wrap
Packaging material	Drum: Steel Lid – Plastic (HDPE)	N/A	Pallet: Wood Shrink Wrap: LDPE	Container: HDPE Frame: Steel	N/A	LDPE
Weight (+/- 10%)	Drum: 16KG Lid: 28g	N/A	Pallet: 22kg Shrink Wrap: 300g	Container: 28kg – 33kg Frame: 22.3kg – 27.2kg Cap: 505g – 1010g	N/A	150g
Packaging dimensions (mm)	Drum: 590mm x 900mm Height Lid: 50 x 30	N/A	Pallet: 1200x1000 Shrink Wrap: N/A	Integrated with the container: 1200x1000x1163 Cap: 150 (dia) , 220 (dia)	N/A	N/A
Colour	Drum: Blue Lid: White	N/A	Pallet: Blue Shrink Wrap: Clear	Container: Clear/White Frame: Silver Cap: Mainly black but other colours are available	N/A	Clear



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Pallet Configuration	Layer Qty: 1 No. of layers: 1 Pallet Qty: 4			Layer Qty: 1 No. of layers: 1 Pallet Qty: 1		
Packaging Type	<b>20L Bottle in Box</b>			<b>3x 5L PET Bottle</b>		
	<i>Primary</i>	<i>Secondary</i>	<i>Tertiary</i>	<i>Primary</i>	<i>Secondary</i>	<i>Tertiary</i>
	Bottle Box Lid	N/A	Pallet/ Shrink Wrap	Botte Cap + handle Label	Box	Pallet/ Shrink Wrap
Packaging material	Bottle: Plastic (HDPE) Box: Paper Lid: Plastic (HDPE)	N/A	Pallet: Wood Shrink Wrap: LDPE	Bottle: Plastic (PET) Cap + Handle: (Plastic (HDPE) Label: Plastic (Paper)	Box: Paper	Pallet: Wood Shrink Wrap: LDPE
Weight (+/- 10%)	Bottle:280g Box: 360g Lid: 13g	N/A	Pallet: 22kg Shrink Wrap: 300g	Bottle: 86.8g Cap + Handle: 14.8g Label: 1.6g	Box:239g	Pallet: 22kg Shrink Wrap: 300g
Packaging dimensions (mm)	Bottle: 49Dia x 43x63 Box: 291x241x388 Lid: N/A	N/A	Pallet: 1200x10000 Shrink Wrap: N/A	Bottle: 190x120x320 Cap + Handle: N/A Label: 96mm x 139mm	Box: 400x190x3 25	Pallet: 1200x10000 Shrink Wrap: N/A
Colour	Bottle: White/Opaque Box: Multi Lid: White	N/A	Pallet: Blue Shrink Wrap: Clear	Bottle: Clear Cap + Handle: Red Label: Multi	Box: Multi	Pallet: Blue Shrink Wrap: Clear
Pallet Configuration	Layer Qty: 16 No. of layers: 3 Pallet Qty: 48:			Layer Qty: 14 No. of layers: 4 Pallet Qty: 56		
Packaging Type	<b>4 x 4L Metal Can</b>			<b>12x 1L PET Bottle</b>		
	<i>Primary</i>	<i>Secondary</i>	<i>Tertiary</i>	<i>Primary</i>	<i>Secondary</i>	<i>Tertiary</i>
	Can Cap	Tray Shrink Wrap	Pallet/ Shrink Wrap	Bottle Cap Label	Box	Pallet/ Shrink Wrap
Packaging material	Can: Steel Cap + Tube : Plastic (HDPE) Handle: Plastic (HDPE)	Tray: Paper Shrink Wrap: Plastic LDPE	Pallet: Wood Shrink Wrap: LDPE	Bottle: Plastic (PET) Cap: Plastic (HDPE) Label: Paper	Box: Paper	Pallet: Wood Shrink Wrap: LDPE
Weight (+/- 10%)	Can: 340g Cap + Tube: 11.2g Handle: 7g	Tray: 135g Shrink Wrap: 115g	Pallet: 22kg Shrink Wrap: 300g	Bottle:110g Cap:3g Label:2.9	Box: 390	Pallet: 22kg Shrink Wrap: 300g
Packaging dimensions (mm)	Can: 175 x 108 x 235 Cap + Tube: N/A Handle: NA	Tray: 375 x 80 x 235 (including the product) Shrink Wrap: N/A	Pallet: 1200x10000 Shrink Wrap: N/A	Bottle:200x60 Cap: 30x20 Label: 250x50	Box: 400x300x500	Pallet: 1200x1000 0 Shrink Wrap: N/A
Colour	Can: Multi Cap + Tube: Cap- Red, Tube: Clear Handle: Black	Tray: Multi Shrink Wrap: Clear	Pallet: Blue Shrink Wrap: Clear	Bottle: Green Cap: Black Label: Multi	Box: Multi	Pallet: Blue Shrink Wrap: Clear
Pallet Configuration	Layer Qty:13 No. of layers:4 Pallet Qty: 52			Layer Qty: 14 No. of layers: 5 Pallet Qty: 70		
Packaging Type	<b>12 x 500ml PET Bottle</b>			<b>12 x 250 ml PET Bottle</b>		
	<i>Primary</i>	<i>Secondary</i>	<i>Tertiary</i>	<i>Primary</i>	<i>Secondary</i>	<i>Tertiary</i>
	Bottle Cap Label	Box	Pallet/ Shrink Wrap	Bottle Cap Label	Box	Pallet/ Shrink Wrap
Packaging material	Bottle: Plastic (PET) Cap: Plastic (HDPE) Label: Paper	Box: Paper	Pallet: Wood Shrink Wrap: LDPE	Bottle: Plastic (PET) Cap: Plastic (HDPE) Label: Paper	Box: Paper	Pallet: Wood Shrink Wrap: LDPE
Weight (+/- 10%)	Bottle: 72g Cap: 3g Label: 2g	Box: 211g	Pallet: 22kg Shrink Wrap: 300g	Bottle: 50g Cap: 3g Label: 2g	Box: 190g	Pallet: 22kg Shrink Wrap: 300g



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Packaging dimensions (mm)	Bottle: 150x 40 Cap: 30 x 20 Label: 200 x 50	Box: 200x170x300	Pallet: 1200x10000 Shrink Wrap: N/A	Bottle: 120x40 Cap: 30x20 Label: 20x50	Box: 150x100x2 80	Pallet: 1200x10000 Shrink Wrap: N/A
Colour	Can: Multi Cap + Tube: Cap- Red, Tube: Clear Handle: Black	Tray: Multi Shrink Wrap: Clear	Pallet: Blue Shrink Wrap: Clear	Can: Multi Cap + Tube: Cap- Red, Tube: Clear Handle: Black	Tray: Multi Shrink Wrap: Clear	Pallet: Blue Shrink Wrap: Clear
Pallet Configuration	Layer Qty: 18 No. of layers 6 Pallet Qty: 108			Layer Qty: 31 No. of layers: 7 Pallet Qty: 217		

### 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



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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.

<b>Skin Contact</b>	All products are bland and inert. Remove by washing with warm water and soap.
<b>Eye Contact</b>	The product is non-aggressive. The affected eye(s) should be irrigated with warm water. Seek medical advice after this action.
<b>Inhalation</b>	This is not applicable as vapour pressures are extremely low.
<b>Spills/Leakages</b>	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.
<b>Handling Precaution</b>	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.

### Approval

<b>Signature of Acceptance for KTC (Edibles) Limited</b>	<b>Signature of Acceptance for Customer</b>
Name: Pravin Patel	Name:
Signature: P.P	Signature:
Date: 5 <sup>th</sup> December 2022	Date: