

Raw Materials Specification

Soybean / Vegetable Oil

08/07/2021

<p>Scope: The filtration and packing of edible oils and fats into, bottles, drums and IBCs. The filtration, milling and packing of cold made ambient stable emulsions and sauces into plastic bottles, Buckets and IBCs. The weighing mixing, cooking, filtering and packing of ambient stable sauces, condiments and pastes into plastic containers/bottles, lidded buckets (varying sizes), drums and IBCs.</p>		

3rd Party Certification Type: **BRC**

Certification Body: (**UK Food Certification**)

Grade: **AA**

2. General Product Characteristics							
Weight System Employed i.e. Minimum, Average.	Average						
Drained Weight	n/a						
Product Storage Details Unopened Opened	All Packaging: keep out of direct sunlight, store in a cool dry place						
Product Shelf Life	3 litre	5 litre	10 litre	15L drum	20L ringbox	20L drum	IBC
Unopened	15 months	15 months	15 months	24 Month	24 Month	24 months	12 months
Opened* if stored following company recommendations	15 months	15 months	15 months	24 Month	24 Month	24 months	12 months
Can the product be frozen?	No						
Format of Durability Date Coding Please include a description of what the coding means	Production Date: 110918 Expiry Date:110920 12345 L1						
Detail any special handling conditions e.g. methods of preparation / tempering etc.	n/a						
Physical State i.e. Solid, Paste, Liquid, Powder	Liquid						
Packed in a Modified / Controlled Environment	No						

3. Outer Packaging							
Pack size	3 litre	5 litre	10 litre	15 litre	20 litre	20 litre	IBC
Outer Packaging Type e.g. box, crate etc.	Box	Box	Box	Drums	Ring box	Drums	HDPE
Number of units per case	4	3	2	1	1	1	1
Number of Layers per Pallet	6	4	3	4	3	3	1
Number of cases per pallet	72	64	45	56	48	42	1
Total Pallet height (mm)	1500	1540	1430	1200	1270	1330	1170
Net Weight of product in Single Unit (kg)	2.75	4.59	9.18	13.77	18.36	18.36	920
Gross Weight of product in Single Unit (kg)	2.85	4.69	9.32	14.81	18.36	18.36	972
Packaging weight (kg)	Bottle+cap :0.10 Box: 0.29	Bottle:0.10 Box + cap: 0.29	Bottle:0.10 Box: 0.29	Tin Drum: 1.02 Cap: 0.02	Box: 0.36 Bottle: 0.28 Cap: 0.015	Tin Drum: 1.18 Cap: 0.02	IBC +cap :52
Gross / Total Weight of unit (Product + Primary & Secondary Packaging)	11.69	14.36	18.93	15.10	18.57	19.56	972
Weight of product in single pallet Unit (kg)	841.68	919.04	851.85	845.6	891.36	821.52	972
Finished Goods Dimensions i.e. in its outer packaging (in centimetres)	26.5x 21.0x31.9	43.5x14.6x 33.9	39.5x19.6x40.9	30.7x 27.3x 28.4	38.8 x 29.1x 24.1	38.4 x 27.3x 28.4	120x100x1160
Packaging Description:							
Primary	PET bottle, label,Cap, handle	PET bottle, label,Cap, handle	PET bottle, label,Cap, handle	Tin Drum, cap, handle	HDPE bottle, label,Cap, handle	Tin Drum, cap, handle	IBC, sealed cap
Secondary	Boxed	Boxed	Boxed	Shrink-wrapped	Boxed	Shrink-wrapped	
Tertiary	Shrink Wrapped.	Shrink wrapped.	Shrink wrapped.	-	Shrink wrapped.	-	

Ingredient name	% in Recipe	Order in Recipe by % breakdown	Additives / E-number	Additives Function	Supplier Name	Country of Manufacture (source Country)	Country of Origin (& Region if Dried Vine Fruit)	Function in Recipe *1, *2	List the allergens contained in the Ingredient (from highest to lowest %)
Soybean Oil	100	100	DMPS E900	Anti-foaming agent	Confidential	UK./Europe			None

*1. Some additives can perform different functions in foods e.g. sorbitol can be used as a sweetener, humectants or stabiliser. The function declared must be the main function of the additive in that product.

*2. If vegetable oil is used, include a breakdown of each named source e.g. Rapeseed Oil, Palm Oil, Sunflower Oil.

Ingredient List: *Soybean Oil, Antifoaming Agent (E900)

***Produced from Genetically Modified Soybeans**

5. Nutritional Declaration (typical values per 100g)

Energy:	Unit	Data Source (Analysis or Calculation)
3700	kJ Kcal	Analytical
900		
Protein : 0	G	Analytical
Total Carbohydrate (CHO)	G	Analytical
Available Carbohydrate	g	
0 Of which Sugars	g	
0 Polyols	g	
0 Total Starch	g	
Total Fat:100	g	Analytical
15.5 Of which Saturates (not including trans fats)	g	
23.5 Monounsaturates	g	
60 Polyunsaturates	g	
0 Trans Fats	g	
Fibre:0	g	Analytical
Sodium: 0	mg	Analytical
Salt: <.0.1	g	Analytical

6. Food Allergy & Intolerance Information

Allergen	Contains		Allergen concentration ppm per 100g of finished product	Is the allergen used on the same line**		Is the allergen used in the same area**		Is the allergen used in the same factory**		Is there a risk of cross contamination		Please detail the risk			Is the risk of cross contamination controlled		Please detail the methods to control the risk
	Yes	No		Yes	No	Yes	No	Yes	No	Yes	No	Likelihood (L)*	Severity (S)**	Risk (L x S)	Yes	No	
1. Gluten *1							X										
a. Wheat		X			X			X									
b. Barley		X			X	X		X		X							
c. Oats		X			X	X		X		X							
d. Rye		X			X	X		X		X							
e. Spelt		X			X	X		X		X							
f. Kamut		X			X	X		X		X							
2. Milk		X			X	X	X			X	1	1	1	X			Not used or stored in oil packing area
3. Eggs *2		X			X	X	X			X	1	1	1	X			Not used or stored in oil packing area
4. Soya *3		X			X	X	X			X	1	1	1	X			Not used or stored in oil packing area
5. Celery / Celeriac		X			X	X		X		X							
6. Mustard		X			X	X	X			X	1	1	1	X			Not used or stored in oil packing area
7. Sulphites *4		X			X	X	X			X	1	1	1	X			Not used or stored in oil packing area
8. Lupin		X			X	X		X		X							
9. Peanuts *5		X			X	X		X		X							
10. Tree Nuts *6		X			X	X		X		X							
11. Fish *7		X			X	X		X		X							
12. Crustaceans *8		X			X	X		X		X							
13. Molluscs *9		X			X	X		X		X							
14. Sesame Seeds *10		X			X	X		X		X							

X

- *1 Gluten must be present at >20ppm in the finished product to be declarable. Foods containing gluten include beer, lager, couscous, durum wheat, English mustard, hydrolysed vegetable protein, liquorice, noodles, pasta, rusk, semolina, soy sauce, spelt, suet.
- *2 Foods that may contain egg include Lecithin (an emulsifier).
- *3 Foods that contain Soya include Soy Sauce, Tamari, Teriyaki, Tempeh, Lecithin, Tofu (bean curd), Edamame beans, hydrolysed vegetable protein, and margarine.
- *4 >10ppm SO2 in the finished Product. e.g. sulphur dioxide, sodium sulphite, sodium metabisulphite, potassium metabisulphite. Found naturally in foods that have undergone a fermentation process. Foods include wine, beer, dried fruit, molasses, fresh fruit and vegetables, dried fruit, Lime & Lemon Juice, dried potato, malt vinegar, shrimps, gelatine.
- *5 Also known as Ground nuts.
- *6 Almonds, brazil nuts, cashews, hazelnuts, pecans, pistachio, macadamia (Queensland nuts) & walnuts. Also included are Acorns, beechnuts, breadnuts / breadfruit, betal nuts, chestnuts & chinquapins (baby chestnuts), Chilean wild nuts, cob nuts, cola nuts, gingo nuts, heart nuts, jack nuts, jojoba nuts, litchi nuts, oyster nuts, paradise nuts, Persian walnuts, pili nuts, quandong nuts, squari nuts, Tahiti nuts, tallow nuts, tiger nuts, tropical nuts all cold pressed nut oils, hickory.
- *7 Foods that may contain fish include Worcestershire sauce, Marinara Sauce, Caesar Salad dressing, Wine & Beer clarifying agent Isinglass
- *8 e.g. crab, fresh water crayfish, prawns, shrimp, lobster, langoustine.
- *9 e.g. mussels, clams, squid, limpet, octopus, oyster, periwinkle, scallop, snail.
- *10 Foods that may contain Sesame Seeds include Tahini (paste).
- ** If nuts are inadequately segregated at the raw material manufacturing site, they are deemed as being a nut material. It is most likely that if nuts are handled on the same site as nut free products, unless there is complete physical segregation between nut and nut free handling areas from raw material receipt to finished product despatch, or nut containing products are produced on completely dedicated and isolated equipment with very strict segregation procedures, then there is a real risk of cross contamination as the use of common production equipment rarely provides adequate segregation, and so the products should be deemed as being a nut material which should carry the warning statement "this product has been made in a factory that uses nut ingredients and is not suitable for nut allergy sufferers".

* Likelihood	1. Unlikely (Rare / Remote).	2. Possible (can happen but not often / frequent).	3. Very Likely (often / frequent).
** Severity	1. Minimal Risk (Slight or No Injury)	2. Possible (reversible / minor injury)	3. High Risk (of death or serious injury)

Is the Allergen Risk Assessment reviewed at least Annually, and when if there are new allergens, new products, new processes (or any other changes) introduced to the manufacturing site?	Yes
Please attach the allergen risk assessment to this specification	
Comments	

If refined nut oils are used in the product, have they been fully refined and verified as free from protein with no risk of cross contamination with unrefined materials during the manufacturing process?	N/A
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Which statement most accurately describes the nut status of the site in which this product is made? Circle Yes for the one that is most accurate and no for the remaining statements:		
Statement 1	This product is nut free. It is made in a nut free environment, with all of the raw materials on site certified as nut free	Yes
	Can you supply a certificate of conformance for each batch of product supplied stating that the product is nut free?	No
Statement 2	There are no nuts in the product recipe and there are no nuts on site, but there is a risk of cross contamination from other raw materials entering the site	No
Statement 3	There are no nuts in the product recipe and the product is processed on a nut free line / area. However, the factory uses nuts and we cannot guarantee that the ingredients entering the factory are nut free	No
Statement 4	There are no nuts in the product recipe but the product is produced on a line that, before cleaning, processed other ingredients that contain nuts and we cannot guarantee that the ingredients entering the factory are nut free	No
Statement 5	The product contains nuts	No

Specific Dietary Requirements	Vegetarians	Ovo-Lacto Vegetarians	Vegans	Lactose Intolerants	Coeliacs	Nut / Seed Allergy Sufferers	Kosher	Halal
Suitable For	Yes	x	x	x	x	x	X	X (Not certified)
	No							

7. Microbiological Standards

Microorganism tested for	Target cfu/g or /ml	Report cfu/g or / ml	Method of Analysis	Frequency of Test	Comments
Product does not support microbial growth					

8. Chemical Standards e.g. pH, % Moisture, aw, Mycotoxins, Pesticides, Phosphatase, Residues

Chemical Test Performed	Units	Max	Reference Method	Frequency of Test	Comments
Free fatty acid , as oleic	%	0.1	EN-ISO 660:1999	Every batch	Testing conducted by Olympics supplier
Peroxide value meq/kg	Meq/kg	1.0	ISO 3960:2007	Every batch	Testing conducted by Olympics supplier
Colour lovibond 5.25 Red/yellow	Red/yellow	1.5/15	ISO 15305:1998	Every batch	Testing conducted by Olympics supplier

9. Physical Standards e.g. particulate size, viscosity, sieve mesh size, metal detection / x-ray (include Test Pieces used, Reject mechanism type e.g. retraction belt / pusher arm / air blast; Failsafe Mechanisms e.g. bin full, reject confirmation, search head failure, reject mechanism air pressure failure); Interlocking Reject Bin; Back up Sensor; Infeed Photographic Sensor.

Physical Test Performed	Target level	Unacceptable level	Method of Analysis	Frequency of Test	Comments
Texture	Free flowing	Not free flowing	Organoleptic	Every batch	
Colour	Clear	Not a clear liquid	Organoleptic	Every batch	
Flavour	Bland	Rancid taste	Organoleptic	Every batch	
Aroma	Bland	Rancid smell	Organoleptic	Every batch	
Defects	No foreign body	Contains foreign body	Organoleptic	Every batch	

10. Non-Genetically Modified (GM) Ingredients

If the product or a component of it contains Maize, or Soya or its derivatives, Non-EU Rapeseed oil, or Rice they are termed controlled Non-GM ingredients as there is the potential that they may have been genetically modified or derived from GM raw materials and so must originate from a source recognised on Valid IT / inSYTE (except Rice).

Does the controlled Non-GM ingredient(s) originate from a Primary Processor or Manufacturer that is recognised under Valid IT / inSYTE by Retailers as a Valid Non-GM Supplier of the raw material?	N/A
Can documentary evidence be provided of the origin of the Non-GM Ingredient(s) i.e. the Primary Processor?	N/A
Can documentary evidence be provided of the traceability through the supply chain back to the primary processor?	N/A
Is a certificate of analysis / conformance available for each batch of product?	N/A
Is the frequency of testing each material at least annually?	N/A
Mycotoxins are naturally occurring toxins that are produced by moulds that can grow on food crops during production and subsequent storage. Do you Analyse Maize products (with the exception of sweet corn) for the following Mycotoxins: Aflatoxin B1, B2, G1, G2; Ochratoxin A; Trichothecenes; Zearalenone; Fumonisin.	N/A
Can you supply a certificate of analysis for each batch of raw materials supplied?	N/A

11. Additives

Does the product contain artificial colours, flavours, flavour enhancers, Benzoate preservatives or the Artificial Sweeteners - Cyclamates?	Yes
If Yes, state what and their function	E900 : Anti-foaming agent
Comments	

12. Palm Oil & Palm Kernel Oil Based Ingredients & Derivatives

If Palm Oil is used, is it derived from sustainable sources?	N/A
Is the Palm Oil from a Round table for Sustainable Palm Oil (RSPO) Producer Member?	Not Applicable
Is the Palm Oil derived from a certified plantation?	Not Applicable
If yes: Is the Palm Oil linked to a Green Palm Certificate? Is the Palm Oil from an RSPO Mass Balance System? Is the Palm Oil from an RSPO Segregated System?	Not Applicable Not Applicable Not Applicable
Is the Palm Oil from an RSPO Identity Preserved System?	Not Applicable
Palm Oil Containing Ingredient	
Supplier & RSPO Membership No.	
Comments	

13. Hydrogenated Vegetable Oils / Proteins

Aim: To be free from HVO's / HVP's	
Does the product contain hydrogenated fats / oils / proteins (HVO / HVP)?	No
Comments	

14. Flavours

Aim: to ensure that only natural flavours are used in our products.

Are any Flavouring used in the product?

No

If yes, are they Natural Flavouring Substances, Nature Identical Flavouring Substances, or Artificial Flavouring Substances

15. Irradiation

Aim: Products or their ingredients must not have been subject to irradiation.

Has the product (including all ingredients and components of any compound ingredients) been irradiated?

No

Comments

16. Acrylamide Controls

Regular and prolonged consumption of foods containing high levels of the chemical substance Acrylamide may have the potential to increase the risk of developing cancer. Acrylamide is produced naturally when foods (principally potato & cereal based products and coffee) containing the natural amino acids asparagine and reducing sugars and reactive carbonyl compounds are subjected to high temperature >120°C during cooking and processing. EU Commission Recommendation 2013/647/EU on Investigations into the Levels of Acrylamide in Food specifies indicative values for Acrylamide. Where products fall into the categories where indicative values have been established, testing should be completed annually (i.e. French fries, potato crisps; soft bread; breakfast cereals (excluding muesli & porridge); biscuits; crackers & wafers; crisp bread; gingerbread; roast & instant coffee; and biscuits / rusks / baby foods & processed cereal-based foods for infants & young children).

Does the product carry a risk of the formation of Acrylamide?

NA

Has any testing been completed for Acrylamide?

NA

Results for Acrylamide Testing (µg/kg)

Frequency of Acrylamide testing.

17. HACCP

Please include details of the process flow for the ingredients, highlighting the critical process steps that manage food safety risk to an acceptable level.

If this specification is a revised version, has anything changed regarding the sourcing of the component raw materials or the treatment they receive at any point in the raw material chain, including contact with other raw materials?

Not Applicable

Comments

18. Traceability

Are you capable of tracing the product backwards to the raw material suppliers?

manufacturer are able to trace the product back to the refiner who use a unique coding system for each batch delivered

Are you capable of being able to trace the raw materials forwards into the finished product?
 Please detail how this traceability is performed and the frequency with which the system is challenged.

Manufacturer use a sequential coding system which is ink coded onto packaging, which is used for traceability

19. Material Safety Data Information

Attached includes Hazard Identification, First Aid Measures, Fire / Explosion Hazard, Accidental Release Measures, Exposure Controls / Personal Protection, Stability & Reactivity, Ecological Information, Disposal Considerations, Regulatory Information etc.
 MSDS attached

20. Warranty

Manufacturer warrant that all ingredients supplied will meet the requirements of legislation applicable in the European Union and United Kingdom, including but not necessarily limited to the following:

- The Food Safety Act 1990 and subsequent amendments
- EC/852/2004 on the Hygiene of Foodstuffs
- EC/853/2004 on the Laying Down Specific Hygiene Rules for on the Hygiene of Foodstuffs
- EC/2073/2005 on the Microbiological Criteria for Foodstuffs
- Weights & Measures (Packaged Goods) Regulations 2006 SI 659 and subsequent amendments
- EU/1169/2011 on the Provision of Food Information to Consumers
- Food Labelling Regulations 1996 SI 1499 and subsequent amendments
- Food (Lot Marking) Regulations 1996 SI 1502 and subsequent amendments
- Colours in Food Regulations 1995 SI 3124 and subsequent amendments
- Miscellaneous Food Additives Regulations 1995 SI 3187
- The Flavourings in Food (England) Regulations 2010 SI 2817 and subsequent amendments

We undertake raw material checks which a diligent supplier would reasonably carry out in order to ensure compliance with the above Legislation.

Manufacturer responsibility to notify changes to the product supplied or to the process employed to produce the product supplied. If manufacturer were to introduced nuts into the factory, or if nuts are already handled, changes would be made to the nut contamination risk, for example if there was changes to the manufacturing process, or site layout / design.

The system of management of allergenic materials must meet legal requirements for labelling in the country of sale.

In the event that there has been no changes made to the product supplied or to the process employed to produce the product supplied, the specification will be reviewed and updated at least every 3 years.