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|  | Title of Manual:   | Doc. No.:       | QLC-GRP-SPEC-004 |        |
|   | <b>Quality Control Manual</b>                                  |                 | Rev. No.:        | 0      |
|   | Title of Document:   | Effective Date: | 11 Oct 2021      |        |
|   | <b>Specification Sheet- Organic Palm RBD S Shortening MP36</b> |                 | Page No.:        | 1 of 1 |

**Palm Done Right:** Responsibility and sustainability are no longer just the absence of negative impact, it is being able to bring positive impact to livelihoods, the environment and markets. We believe in doing things the right way, and we want to bring a positive impact to scale. It is our responsibility to combine scalable and profitable production of organic palm oil with social responsibility and environmental stewardship.

**Applications:** All purpose baking, frostings, cookies, crackers, frying.

### Product Values

| <u>Property</u>                                      | <u>Analysis Parameters</u> | <u>Method</u>  | <u>Frecuency</u> |
|--|----------------------------|----------------|------------------|
| Free Fatty Acids (% palmitic) <sup>(1)(*)</sup>      | 0.1 maximum                | AOCS Ca-5a-40  | Production lot   |
| Peroxide Value (meq/kg) <sup>(1)(*)</sup>            | 1.0 maximum                | AOCS Cd-8b-90  | Production lot   |
| Moisture + Volatile Matter (%) <sup>(1)</sup>        | 0.05 maximum               | AOCS Ca-2b-38  | Production lot   |
| Color (Lovibond 5¼ inch cell, Red) <sup>(1)(*)</sup> | 2.5 Maximum                | AOCS Cc-13e-92 | Production lot   |
| Iodine Value (cg/g) <sup>(1)</sup>                   | 50-56                      | AOCS Cd-1d-92  | Production lot   |
| Slip Melting Point <sup>(1)</sup>                    | 36-39                      | ACOS Cc-3-25   | Production lot   |
| Flavor and Taste <sup>(1)(*)</sup>                   | Bland                      | Sensory        | Production lot   |
| <b>Solid Fat Content by NMR (%),</b>                 |                            | AOCS Cd-16b-93 | Production lot   |
| 10°C   | 45 - 55                    |                |                  |
| 20°C   | 20 - 30                    |                |                  |
| 30°C   | 7 - 14                     |                |                  |
| 35°C   | 3 - 8                      |                |                  |
| 40°C   | 3 Maximum                  |                |                  |

(\*) At time of packaging;<sup>(1)</sup> Reported on certificate of analysis

- Some values may vary during its shelf life, compare to local regulations as a reference, especially for FFA and Peroxide.

#### Typical Fatty Acid Profile (%) (AOCS Ce 1h-05)

Palmitic (C16:0, saturated): 39 -45%


Stearic (C18:0, saturated): 3 – 6%

Oleic (C18:1 mono-unsaturated) 37 – 44%

Linoleic (C18:2 poly-unsaturated) 8 – 12%

Linolenic (C18:3 poly-unsaturated) ≤ 1%

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## Nutritional Information per 100 Grams

|   |   |  |
|---|---|--|
| <b>Energy:</b> 900 Calories<br><b>Monosaturated Fat:</b> ~ 44 grams<br><b>Cholesterol:</b> 0 milligrams<br><b>Dietary Fiber:</b> 0 milligrams<br><b>Calcium:</b> 0 milligrams | <b>Total Fat:</b> 100 grams<br><b>Polyunsaturated Fat:</b> ~ 11 grams<br><b>Sodium:</b> 0 milligrams<br><b>Sugar:</b> 0 milligrams<br><b>Iron:</b> 0 milligrams | <b>Saturated Fat:</b> ~ 43 grams<br><b>Trans Fats:</b> < 2 grams<br><b>Carbohydrates:</b> 0 milligrams<br><b>Protein:</b> 0 milligrams<br><b>Potassium:</b> 0 milligrams |
|---|---|--|

**Country of Origin:** Ecuador

**Storage:** Keep in cool (between 16°C - 25°C / 61°F-78°F) , dry place , store in areas free from dust, moisture and pests, do not store (or transport) with products that can cause contamination, avoid abrupt changes in temperature or humidity, ensure proper product rotation.

**Packaging:** 15 KG Carton Boxes.

**Shelf Life:** 18 months in optimum storage conditions.

**Transportation:** Transport in closed containers that are clean and free from contamination of any kind, avoid excessive heat and direct sunlight.

## Certificates



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