



## Technical specifications

# Oils Solids

**FT-GC-2178 / Ver. 00**

**Note:** Oleoflores SAS holds current certifications that support its quality, environmental, safety, social responsibility, and sustainability practices throughout its value chain, such as the Roundtable on Sustainable Palm Oil (RSPO) and International Sustainability Carbon Certification (ISCC) standards. For more information, please request the certificates for the aforementioned standards and the seals listed below from the sales department.



# Solid Oils

## FT-GC-2178 / Ver 00

### 1. GENERAL INFORMATION

|                            |                                                                                       |
|----------------------------|---------------------------------------------------------------------------------------|
| Manufacturer               | Oleoflores SAS                                                                        |
| Tax ID Number              | 890102110-1                                                                           |
| Health registration        | PSA-000204-2016                                                                       |
| Product type               | Solid Oils                                                                            |
| Factory address            | Km 5 via Agustín Codazzi / Valledupar Hacienda las flores Celufijo 3157277615 Ext.142 |
| Administrative Directorate | Carrera 58 # 64- 82 telephone 57 (5) 3319572. Barranquilla, Colombia                  |

### 2. MATERIAL CODE/ BATCH TRACEABILITY CODE

- The internal material code in the SAP ERP: High Yield Warm Climate 15 Kg: 1700140
- The internal material code in the SAP ERP: High Yield Cold Climate 15 Kg: 1700325
- The internal material code in the SAP ERP: Creamy 15 Kg: 1700058
- The internal material code in the SAP ERP: Solid Oil Type A 15 Kg: 1700136

#### Batch traceability

Example: LS23001

L: Batch; S: solid; 23: year of batch production; 001: consecutive

### 3. PRODUCT DESCRIPTION

It has a semi-solid consistency at room temperature, is white in color, and is of vegetable origin.

### 4. INGREDIENTS

Organic RBD Palm Oil, Blend of refined, bleached and deodorized edible fats and oils, Antioxidant, Colorant.

#### Sensory properties:

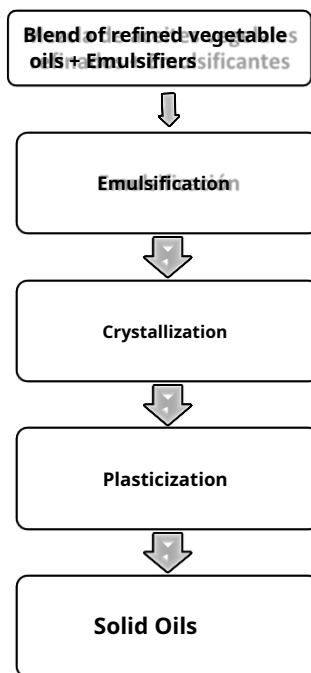
- **Smell and Taste:**Product-specific, free from strange and rancid odors.

# Solid Oils

FT-GC-2178 / Ver 00

## 5. PRODUCTION PROCESS

It is obtained through the following process.



## 6. APPLICATION/ USES

- Product used as raw material for industry.
- It is a special product for frying, providing excellent performance in industrial frying.
- It is characterized by great stability and resistance to high temperatures.
- It does not alter the taste or smell of the finished product.
- The product has no contraindications for consumption by the general public.
- The creamy oil is especially good for unmolding.

### -Benefits:

- Cholesterol-free, due to its plant-based nature
- Non-hydrogenated
- Easily digested and absorbed in normal metabolic processes
- Important for reducing energy and essential fatty acids
- Good preservation quality under suitable storage conditions.
- Low tendency to rancidity unless subjected to excessive temperatures

### -Unintended use

- The product was repackaged without due care.

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# Solid Oils

## FT-GC-2178 / Ver 00

- Any use other than those established in this document.

### 7. PACKAGING PRESENTATION

It is packaged in a 15 kg box.

- **Primary Packaging:** Low-density polyethylene bag, light yellow color
- **Secondary Packaging:** Corrugated cardboard box, brown kraft.

### 8. PHYSICAL, CHEMICAL AND MICROBIOLOGICAL PROPERTIES

- **Parameters Solid Oil The High Yield**

| Characteristics                                                                                                                                             | Warm type                |         | Cold Type |         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|---------|-----------|---------|
|                                                                                                                                                             | Minimum                  | Maximum | Minimum   | Maximum |
| Free acidity % (Palmitic)                                                                                                                                   | -                        | 0.1%    | -         | 0.1%    |
| Humidity (%)                                                                                                                                                | -                        | 0.1%    | -         | 0.1%    |
| Cell Color 5 1/4                                                                                                                                            | -                        | 4.0 R   | -         | 4.0 R   |
| Iodine value (Meq Iodine / Kg of mixture)                                                                                                                   | 44                       | 48      | 46        | 52      |
| Melting point (°C)                                                                                                                                          | 42                       | 46      | 38        | 40      |
| <b>Microbiological Standards.</b><br>Count of <i>E. coli</i> , UFC/g                                                                                        | <10                      |         |           |         |
| <b>Contaminating Metals</b><br>Iron (Fe) mg/kg<br>Copper (Cu) mg/kg<br>Lead (Pb) mg/kg<br>Arsenic (As) mg/kg                                                | 1.5<br>0.1<br>0.1<br>0.1 |         |           |         |
| <b>Polluting Chemicals</b><br>Sum of Dioxins (PCDD/F-WHO TEQ) pg/g<br>Sum of Dioxins and Dioxin-Like PCBs (EQT PCDD/S-PCB WHO) pg/g<br>Benzoapyrene (µg/kg) | 0.75<br>1.5<br>2.0       |         |           |         |

- **Parameters Creamy Oil**

| Characteristics           | Minimum | Maximum |
|---------------------------|---------|---------|
| Free acidity % (Palmitic) | -       | 0.1%    |
| Humidity (%)              | -       | 0.1%    |
| Cell Color 5 1/4          | -       | 4.0 R   |

## Solid Oils

**FT-GC-2178 / Ver 00**

|                                                                                                                                                             |                          |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|----|
| Iodine value (Meq Iodine / Kg of mixture)                                                                                                                   | 46                       | 52 |
| Melting point (°C)                                                                                                                                          | 38                       | 40 |
| <b>Microbiological Standards.</b><br>Count of <i>E. coli</i> /UFC/g                                                                                         | <10                      |    |
| <b>Contaminating Metals</b><br>Iron (Fe) mg/kg<br>Copper (Cu) mg/kg<br>Lead (Pb) mg/kg<br>Arsenic (As) mg/kg                                                | 1.5<br>0.1<br>0.1<br>0.1 |    |
| <b>Polluting Chemicals</b><br>Sum of Dioxins (PCDD/F-WHO TEQ) pg/g<br>Sum of Dioxins and Dioxin-Like PCBs (EQT PCDD/S-PCB WHO) pg/g<br>Benzoapyrene (µg/kg) | 0.75<br>1.5<br>2.0       |    |

- **Parameters Solid Oil Type A**

| Characteristics                                                                                                                                             | Minimum                  | Maximum |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|---------|
| Free acidity % (Palmitic)                                                                                                                                   | -                        | 0.1%    |
| Humidity (%)                                                                                                                                                | -                        | 0.1%    |
| Cell Color 5 1/4                                                                                                                                            | -                        | 4.0 R   |
| Iodine index (Meq Iodine / Kg of mixture)                                                                                                                   | 44                       | 48      |
| Melting point (°C)                                                                                                                                          | 42                       | 46      |
| <b>Microbiological Standards.</b><br>Count of <i>E. coli</i> , UFC/g                                                                                        | <10                      |         |
| <b>Contaminating Metals</b><br>Iron (Fe) mg/kg<br>Copper (Cu) mg/kg<br>Lead (Pb) mg/kg<br>Arsenic (As) mg/kg                                                | 1.5<br>0.1<br>0.1<br>0.1 |         |
| <b>Polluting Chemicals</b><br>Sum of Dioxins (PCDD/F-TEQ-WHO) pg/g<br>Sum of Dioxins and Dioxin-Like PCBs (TEQ PCDD/S-PCB WHO) pg/g<br>Benzoapyrene (µg/kg) | 0.75<br>1.5<br>2.0       |         |

# Solid Oils

## FT-GC-2178 / Ver 00

### 9. NUTRITIONAL TABLE

| Nutrition Facts                                                                                                                     |                 |                      |           |
|-------------------------------------------------------------------------------------------------------------------------------------|-----------------|----------------------|-----------|
| Serving size                                                                                                                        |                 | 1 Tablespoon (10 g)  |           |
| Servings per container                                                                                                              |                 | 1500                 |           |
| Amount per serving                                                                                                                  |                 |                      |           |
| 90 calories                                                                                                                         |                 | Calories from fat 90 |           |
| Daily Value*                                                                                                                        |                 |                      |           |
| Total Fat                                                                                                                           | 10 g            |                      | 15%       |
| Saturated fat                                                                                                                       | 5 g             |                      | 25%       |
| Trans Fat                                                                                                                           | 0 g             |                      |           |
| Cholesterol                                                                                                                         | 0 mg            |                      | 0%        |
| Sodium                                                                                                                              | 0 mg            |                      | 0%        |
| Total Carbohydrates                                                                                                                 | 0 g             |                      | 0%        |
| Dietary Fiber                                                                                                                       | 0 g             |                      | 0%        |
| Sugars                                                                                                                              | 0 g             |                      |           |
| Protein                                                                                                                             | 0 g             |                      | 0%        |
| Vitamin A                                                                                                                           | 0%              | Vitamin C            | 0%        |
| Calcium                                                                                                                             | 0%              | Iron                 | 0%        |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |                 |                      |           |
|                                                                                                                                     | Calories        | 2000                 | 2500      |
| Total Fat                                                                                                                           | Under           | 65 g                 | 80 g      |
| Sat. Fat                                                                                                                            | Under           | 20 g                 | 25 g      |
| Cholesterol                                                                                                                         | Under           | 300 mg               | 300 mg    |
| Sodium                                                                                                                              | Under           | 2400 mg              | 2400 mg   |
| Total Carbs                                                                                                                         |                 | 300 g                | 375 g     |
| Dietary fiber                                                                                                                       |                 | 25 g                 | 30 g      |
| Calories per gram                                                                                                                   |                 |                      |           |
| Fat 9                                                                                                                               | Carbohydrates 4 |                      | Protein 4 |

### 10. STORAGE AND DISTRIBUTION CONDITIONS

- It must be stored at the temperatures indicated for each type of climate:
  - For warm climates, store at room temperature. For cold climates, store at a maximum temperature of 25°C.
- In a clean, dry place free of contaminating odors.
- Preferably on plastic pallets, in stacks of no more than 5 boxes high.
- Use the product with the longest storage time first.
- Once opened, consume as soon as possible.

### 11. USEFUL LIFE

It is recommended to use the product within 12 months of the production date, respecting the recommended storage conditions.

## Solid Oils

FT-GC-2178 / Ver 00

### 12. ALLERGEN DECLARATION

| item | Allergen                                                                                                         | Included in the product  |                                     | Possibility of pollution crusade |                                     |
|------|------------------------------------------------------------------------------------------------------------------|--------------------------|-------------------------------------|----------------------------------|-------------------------------------|
|      |                                                                                                                  | YEAH                     | NO                                  | YEAH                             | NO                                  |
| 1.   | Cereals containing gluten (wheat, barley, oats, spelt wheat, kamut wheat, hybrid varieties) and derived products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 2.   | Crustaceans and crustacean-based products                                                                        | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 3.   | Eggs and egg products                                                                                            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 4.   | Fish and fish products                                                                                           | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 5.   | Peanuts and peanut-based products                                                                                | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 6.   | Soybeans and their products                                                                                      | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 7.   | Milk and dairy products, including lactose                                                                       | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 8.   | Edible nuts and their products                                                                                   | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 9.   | Celery and celery-based products                                                                                 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 10.  | Mustard and mustard-based products                                                                               | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 11.  | Sesame seeds and sesame-based products                                                                           | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |
| 12.  | Sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/liter expressed as SO <sub>2</sub>  | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>         | <input checked="" type="checkbox"/> |

### 13. DECLARATION OF GENETICALLY MODIFIED ORGANISMS

| Feature                                                         | YEAH                     | NO                                  |
|-----------------------------------------------------------------|--------------------------|-------------------------------------|
| Does the product contain genetically modified proteins?         | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Have the product and its ingredients been genetically modified? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Has the product been irradiated?                                | <input type="checkbox"/> | <input checked="" type="checkbox"/> |

### 14. SUITABLE FOR:

The product has no contraindications for consumption by the general public.

| Public            | YEAH                                | NO                       |
|-------------------|-------------------------------------|--------------------------|
| Vegetarians       | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| vegans            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Lacto-vegetarians | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

# Solid Oils

## FT-GC-2178 / Ver 00

### 15. NORMATIVE REFERENCE

- Decree 3075/1997 - Resolution 2674/2013 Requirements for good manufacturing practices.
- Resolution 2154/2012 - Technical Regulation for Oils and Greases.
- Resolution 5109/2005 - Labeling and marking for packaged foods and raw materials.
- Resolution 810/2021 Technical regulation on nutritional and front labeling requirements for packaged foods for human consumption.
- Resolution 2492/2022 By which articles 2,3,16,25,32,37 and 40 of resolution 810 of 2021 are modified.
- Resolution 4506/2014 Maximum levels of contaminants in food intended for human consumption.
- Resolution 2906/2007 - Maximum limits for pesticide residues.
- Resolution 2508/2012 Packaged foods containing trans and/or saturated fats.
- Resolution 2013/2020 - Technical regulation that defines the maximum sodium content of processed foods Item 21 of Technical Annex 2.

### 16. CERTIFICATIONS

|                                                           |
|-----------------------------------------------------------|
| ISO 9001 - Certificate                                    |
| NTC ISO 14001 - Certificate                               |
| NTC ISO 45001 - Certificate                               |
| RSPO P&C, RSPO mass balance model, RSPO SCC - Certificate |
| ISCC - Certificate                                        |
| KOSHER - Certified                                        |
| Social Responsibility - FENALCO Solidarity - Certificate  |
| Good Agricultural Practices – ICA - Certificate           |
| FDA-Certified                                             |

### 17. LABELING

- The product does not contain any physical, chemical, or biological agents other than those included in the formulation.
- Allergens present in the product must be declared in accordance with point 12.
- The product label must include the following information: product name, list of ingredients (may be omitted if it is a single ingredient), net content, name and address of the manufacturer, batch, expiration date, as well as certification logos and any customer requests.

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# Solid Oils

## FT-GC-2178 / Ver 00

### 18. INDICATIONS

Non-flammable product; in case of spillage, wash with detergent and water. Direct contact poses no health risk.

### 19. QUALITY CONTROL

- Oleoflores SAS guarantees that the delivered product is manufactured according to specifications.
- The certificate of analysis is available upon request.

**NOTE**The following tests will be carried out upon specific request of the client and in accordance with Oleoflores SAS:

- Solid fat content by NMR
- Fatty acid profile by gas chromatography
- Microbiological tests specified in this technical data sheet
- Metals and polluting chemicals

*The information contained in this data sheet is considered by Oleoflores SAS to be true and accurate; however, it is offered as a guide to its products for users, who should evaluate, investigate, and verify the performance of each specific application. Oleoflores SAS assumes no responsibility for damage to property or persons that may result from the misuse of its products or the information provided in this data sheet. Oleoflores SAS offers its customers technical assistance and advice upon request.*

| Item        | Post                                         |
|-------------|----------------------------------------------|
| Prepared by | Quality Assurance Analyst                    |
| Reviewed by | Laboratory and Quality Assurance Coordinator |
| Reviewed by | GIS supervisor and certifications            |
| Reviewed by | Plant Manager - Margarines and Solids        |
| Approved by | Technical Director of Processes              |

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