



Technical data

Blend of Vegetable Oils

FT-GC-287 / Ver. 03

Note: The company Oleoflores S.A.S has current certifications that support quality, environmental, safety, social responsibility, and sustainability practices in its value chain, such as the Roundtable on Sustainable Palm Oil (RSPO) standard and SCC (RSPO) and International Sustainability Carbon Certification (ISCC). To expand this information, please contact the commercial area for the up-to-date certificates of the standards mentioned and the seals shown below



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Vegetable oils**
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1. GENERAL INFORMATION

Manufacturer	Oleoflores SAS
Tax ID Number.	890102110-1
Sanitary registration	NA
Product type	Mixture of Vegetable Oils
Address of the factory	Km 5 along Agustín Codazzi Road / Valledupar Hacienda las flores Celufijo 3157277615 Ext.142
Address administrative	Calle 58 # 64- 82 phone 57 (5) 3319572. Barranquilla, Colombia

2. MATERIAL CODE/ BATCH TRACEABILITY CODE

The internal codes of the materials in ERP SAP correspond to the series:

PRODUCT PACKAGE FOR WARM CLIMATE									
Bulk	250cc	450cc	500cc	900cc	1000cc	2000cc	3000cc	5000cc	20 LT
1700226	1700013	1700084	1700015	1700017	1700011	1700012	1700014	1700016	1700010

PRODUCT PACKAGE FOR MEDIUM CLIMATE									
Bulk	250cc	450cc	500cc	900cc	1000cc	2000cc	3000cc	5000cc	20LT
1700226	1700296	NP	1700298	17000301	1700293	1700294	17000297	1700299	1700292

PACKED PRODUCT FOR COLD CLIMATE									
Bulk	250cc	450cc	500cc	900cc	1000cc	2000cc	3000cc	5000cc	20LT
1700226	NP	NP	NP	1700033	NP	NP	1700589	NP	1700588

3. PRODUCT DESCRIPTION

It is a completely plant-based product, obtained from the liquid fraction of a blend of vegetable oils from the fractionation of refined, bleached and deodorized oil after the crystallization process at controlled temperature. Which makes it highly resistant to high temperatures.

4. INGREDIENTS

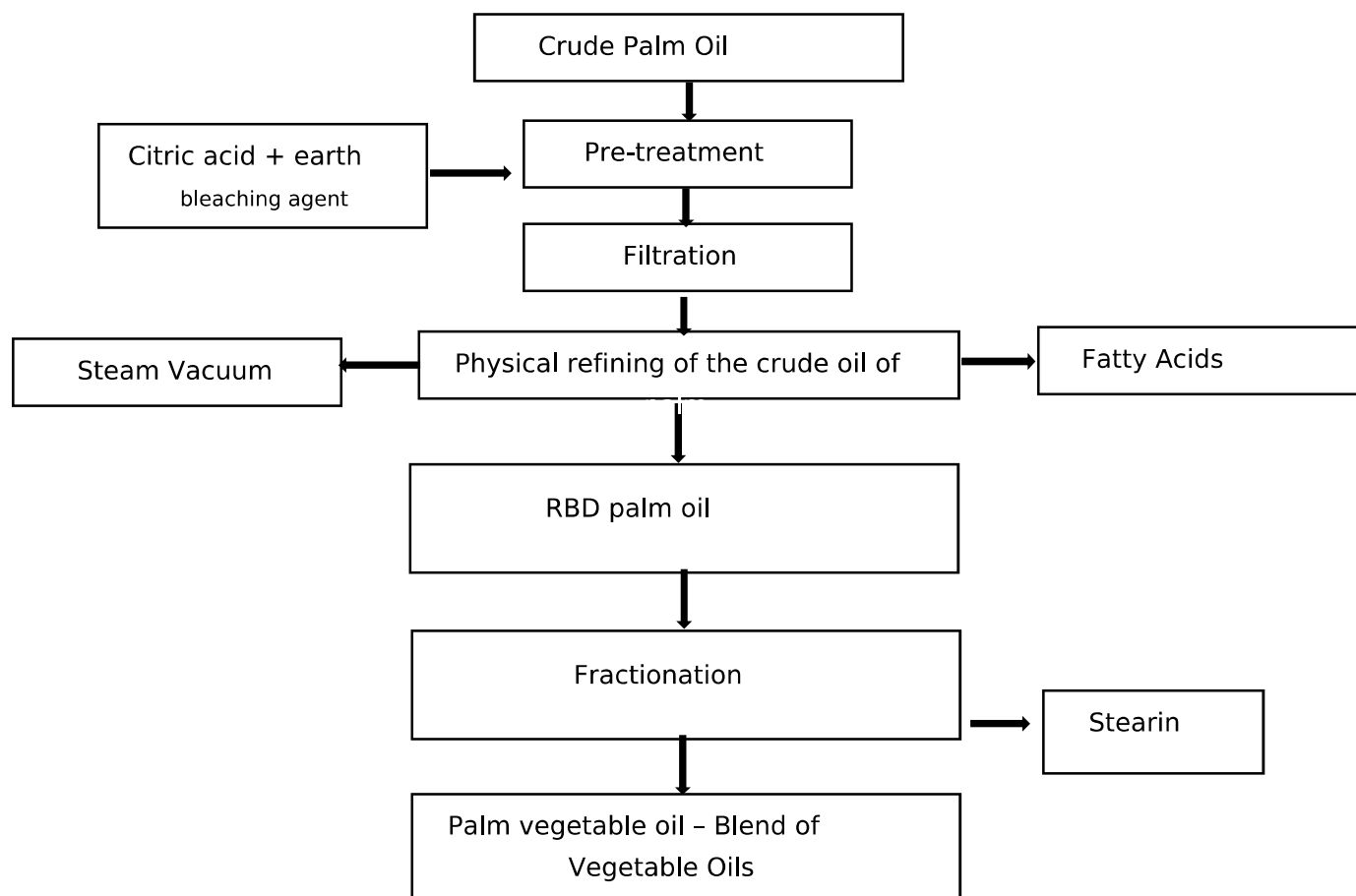
Edible blend of soybean oil and palm olein, refined, bleached and deodorized (RBD).
Upon customer request may contain Antioxidant (TBHQ tert-Butylhydroquinone),
Acidity regulator (Citric Acid).

Sensory properties:

Odor and Flavor: Specific to the product, free of strange and rancid odors.

5. PRODUCTION PROCESS

Obtained by bleaching and physical refining of crude palm oil.



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6. APPLICATION/ USES

The Vegetable Oil is used for edible liquid oils in pure form or mixed with other liquid oils. Due to its fatty acid composition, it is a very stable oil at high temperatures, which has positioned it in the food industry in general and industrial frying, various frozen and dehydrated dishes.

Benefits:

- ✓ Cholesterol-free, by its vegetable nature
- ✓ Not hydrogenated
- ✓ Good preservative quality under proper storage conditions.
- ✓ Low tendency to rancidity unless subjected to excessive temperatures

Unintended use

The product re-packaging without proper care. Any use different from those established in this document.

7. PACKAGE PRESENTATION

The product is sold in bulk in vehicles with stainless steel tanks.

The Vegetable Oils Blend is available in the following presentations: 250 ml, 450 ml, 500 ml, 900 ml, 1000 ml, 2000 ml, 3000 ml, 5000 ml and 20 L.

In the 250 cm³ to 5 liter presentations, the primary packaging consists of polyethyleneterephthalate (PET) bottles, with plastic screw cap, while the secondary packaging consists of corrugated kraft cardboard boxes. The 20-liter presentation is packed in PET drums.

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8. PHYSICAL AND CHEMICAL PROPERTIES

Characteristics	Minimum	Maximum
Free acidity % (Palmitic)	--	0.1
Moisture and volatile matter (%)	--	0.1
Lovibond color 5 1/4 Red	--	3.5* 4.0** 4.2***
Iodine value (Meq/kg of blend)	57	65
Peroxide value (Meq O2/kg) In plant	-	1.0
Microbiological Standards. E. coli count, CFU/g	<10	
Contaminant Metals		
Iron (Fe) mg/kg	1.5	
Copper (Cu) mg/kg	0.1	
Lead (Pb) mg/kg	0.1	
Arsenic (As) mg/kg	0,1	
Contaminant Chemicals		
Sum of Dioxins (TEQ PCDD/F-WHO) pg/g	0,75	
Sum of Dioxins and PCB Congeners Similar to those Dioxins (TEQ PCDD/S-PCB WHO) pg/g	1,5	
Benzo[a]pyrene (µg/kg)	2,0	
Fatty acid profile by gas chromatography		
Lauric (C-12:0)	0,1	0,5
Myristic (C-14:0)	0,5	1,5
Palmitic (C-16:0)	38	43,5
Palmitoleic (C-16:1)	<0,6	
Stearic (C-18:0)	3,5	5,0
Oleic (C-18:1)	39,8	46,0
Linoleic (C-18:2)	10,0	13,5
Linolenic (C-18:3)	< 0,6	
Arachidic (C-20:0)	< 0,6	
Behénico (C- 22:0)	< 0.2	

* Applies to presentations of 2000 cm³, 3000 cm³, 5000 cm³ and olein in bulk

** Applies to presentations of 900 cm³ and 1000 cm³

*** Applies to presentations of 250 cm³, 450 cm³, 500 cm³ and 20 L.

9. STORAGE AND DISTRIBUTION CONDITIONS

In a cool, dry place free of contaminating odors, product accompanied by its respective dispatch documentation and batch analysis report delivered. List of security seals on discharge valve and on the cap of each tank compartment, record of the dispatch temperature.

10. SHELF LIFE

The packed Vegetable Oil is coded with its manufacture date and batch number for traceability. The established shelf life is 12 months under proper storage conditions

11. ALLERGEN DECLARATION

item	Allergen	Included in the product		Possibility of contamination cross-contamination	
		YES	NO	YES	NO
1.	Cereals containing gluten (wheat, barley, oats, spelt wheat, kamut wheat, varieties hybrid varieties) and derived products	☐	☒	☐	☒
2.	Crustaceans and crustacean-derived products	☐	☒	☐	☒
3.	Eggs and derivative products	☐	☒	☐	☒
4.	Fish and fish-derived products	☐	☒	☐	☒
5.	Peanuts and peanut-containing products	☐	☒	☐	☒
6.	Soy and its products	☒	☐	☐	☒
7.	Milk and dairy products, including lactose	☐	☒ ☐		
8.	Edible shell nuts and their products	☐	☒	☐	☒
9.	Celery and celery-based products	☐	☒	☐	☒
10.	Mustard and mustard-based products	☐	☒	☐	☒
11.	Sesame seeds and sesame-based products sesame	☐	☒	☐	☒
12.	Sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO ₂	☐	☒	☐	☒

12. DECLARATION OF GENETICALLY MODIFIED ORGANISMS

Characteristic	YES	NO
Does the product contain modified proteins genetically?		
whether the product and its ingredients have been genetically modified genetically?		
Has the product been irradiated?	☐	☒

13. SUITABLE FOR:

The product has no contraindications for general public consumption

Public	YES	NO
Vegetarians		☒
vegans		☐
Lacto-vegetarians		☐

14. REGULATORY REFERENCE

Decree 3075/1997 - Resolution 2674/2013 Good Manufacturing Practice requirements.

Resolution 2154/2012 - Technical regulation of oils and fats.

Resolution 5109/2005 - Labelling and labeling for packaged foods and raw materials.

Resolution 810/2021 Technical regulation on nutritional labeling and front-of-package 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 amended.

Resolution 4506/2014 Maximum contaminant levels in foods intended for human consumption.

Resolution 2906/2007 - Maximum pesticide residue limits.

Resolution 2508/2012 Packaged foods containing trans and/or saturated fats.

Resolution 2013/2020 - Technical regulation defining the maximum sodium content of processed foods, Item 21 of Technical Annex 2.

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15. 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 - Certificate
Social responsibility- FENALCO Solidario - Certificate
Good agricultural practices – ICA - Certificate

16. LABELING

The product does not contain any physical, chemical, or biological agent other than those included in the formulation. Allergens present in the product must be disclosed in accordance with point 11.

The product label must include the following information: product name, ingredient list (may be omitted if it is a single ingredient), net content, name and address of the manufacturer, batch, expiration date, as well as the certification logos and any customer request.

17. INDICATIONS

Non-flammable product, in case of spill, wash with detergent and water, direct contact poses no health risk.

18. QUALITY CONTROL

Oleoflores S.A.S guarantees that the delivered product is manufactured in accordance with the specifications. The certificate of analysis is available upon request.

NOTE: The following tests will be performed upon specific request by the client and in accordance with Oleoflores S.A.S:

- ✓ Physicochemical analyses
- ✓ Fatty acid profile by gas chromatography
- ✓ Microbiological tests specified in this technical data sheet
- ✓ Metals and chemical contaminants

The information contained in this data sheet is considered by Oleoflores S.A.S to be truthful and accurate; however, it is offered as a guide to its products for users, who must evaluate, investigate, and verify the behavior of each specific application. Oleoflores S.A.S assumes no responsibility for property or personal damages that may result from the misuse of its products or the information provided in this data sheet. Oleoflores S.A.S offers technical assistance and advice to its clients upon request.

Item	Position
Produced by	Quality Assurance Analyst
Reviewed by	Laboratory and Assurance Coordinator of quality
Reviewed by	Head of Refinery and Fractionation Plant
Approved by	Technical Director

Note Clarification 1: The original signatures will remain only on the original documents; in copies delivered as controlled and uncontrolled, only the names and titles of the people who prepare, review, and approve will appear. If any type of document needs to be delivered to clients, regulatory entities, or others, a digitally approved signature by each party will be included. Remember that all these documents are approved via e-mail.

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Change Log

Version	Date of Approval	Date of Validity	Description of Change
03			It is updated according to the procedure of drafting and document control P-GC-030. The corporate template is updated and items of standards and resolutions are included, applicable, application indications, normative references, certifications, labeling and quality control information. It modifies and about de? due to? passes from from being Aecite Vegeta Superpa? to eco de Vegetable Oils for which se e?pi?a a reabinar de varia? clases Cabid?edi? y Fri? p? r ta? se i?c?uye? t?das las referencias

Our trust seals

