

PRODUCT INFORMATION

See also www.organic.nl

Product	Shea butter
Code	15910
Certificate	Skal
Country botanical grown	West Africa
Country of processing	The Netherlands
Last update	2-3-2017
Issue Date	2-3-2017
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Butyrospermum Parkii (99,99%)
Additives	Citric Acid (Max. 50ppm) as a preservative, source : fermentation
Process	Bleached, fully deodorised

Sensorial properties	
Smell	Typical, no off flavours
Colour	(off) white (solid), clear (liquid)
Taste	Typical, no off flavours
Appearance	Solid (ambient), Liquid (>35°C)

Packing			
Net content	25 kg		
Kind of packing	Carton box with blue liner		
Packing size (L x W x H)	38 x 27 x 27		
Packing/layer	10	Layers/pallet	4

Shelflife	
Storage conditions	In original and unopened packaging in a suitable dry and cool place
Maximum shelflife	12 months after production date

Nutritional values (per 100 gram)		(from supplier)
Energy	3780 kJ 900 kCal	
Protein (g)	0	
Fat (g)	99.99	Saturated: 50
Carbohydrates (g)	0	Sugars: 0
Dietary fibre (g)	0	
Moisture (g)	0	
Salt (g)	0	

Analytical properties	
Free fatty acid (%) (as Oleic acid)	0.20 max
Peroxide value (meq/kg)	1.0 max
Color lovibond red (5 ¼ inch)	2.0 max
Color Lovibond yellow (5 ¼ inch)	20.0 max
Moisture content (%) (Karl fisher)	0.10 max
Refractive index* (n/a) (as ND40)	1.460-1.471
Iodine value* (n/a) (Wijs method)	58-72
C 16:0 (%)	3-7
C 18:0 (%)	39-47
C 18:1 (%)	42-51
C 18:2 (%)	4-9
Unsaponifiable matter* (%)	5
Parameters mentioned with a * are typical values based on literature	

Microbiological Properties	
Total Plate Count (cfu/g)	< 1.000
Yeast (cfu/g)	< 50
Moulds (cfu/g)	< 50
Lactobacteriaceae (cfu/g)	Absent
Enterobacteriaceae	Absent
E. Coli	Absent
Salmonella(cfu/25 g)	Absent

Allergens:

The supplier processes a wide range of oil products in its facilities, including products derived from some of the potentially allergenic substances as listed in annex II. At the supplier each product is treated as a (set of) separate batch(es) in the various processing installations and hence the risk of cross-contamination with other oils is minimal. However the supplier cannot exclude any cross-contamination or mingling to take place between the various oils processed in its facilities.

Cross-contamination

The scope of the mandatory labelling requirements as stated in the EC legislation does not include the presence of allergenic components as a result of cross-contamination.

Fediol Codes of Practice

The supplier follows the Fediol position as set out in the “Code of Practice on the production and labelling of certain oils in connection with allergy” (25th may 2009 ref 09COD017final). All relevant oils at the supplier are refined, either chemically or physically, according to the Fediol’s Code of Practice on oil refining (1st March 2002). GMP and HACCP are observed at all stages of manufacturing and storage, and particularly to prevent any contamination of refined oil with crude oil. For more details regarding the Codes of Practice, please visit www.FEDIOL.be

Cross contamination with fully refined Peanut Oil

As a due diligence measure, FEDIOL, has performed a risk assessment on the potential cross-contamination with refined peanut oil. This risk assessment has been shared with stakeholders, including patient associations. Conclusions were drawn that there is no perceptible risk for peanut allergy sufferers. The same argumentation would apply to fully refined nut- and sesame seed oils. The supplier therefore strongly discourages its customers to use precautionary labelling (etc “may contain...”) when a potential cross-contact has been identified with fully refined oil derived from one of the potentially allergenic substances.

Acceptable for:

Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No