

	TECHNICAL SPECIFICATIONS	REVIEW: 10 <i>DATE: 1/2024</i>
	100% REFINED GROUNDNUT/PEANUT OIL (HS-CODE: 15089090)	Page 1 of 3

DESCRIPTION:

A liquid oil perfect for cooking, frying, baking and salads.

ORGANOLAPTIC CHARACTERISTICS

- Appearance: Clear and brilliant at room temperature
- Texture: Liquid at 20°C
- Taste – Smell: Neutral (panel test)
- Colour: Pale yellow ((Max. 2.5 red, 25 yellow) (Lovibond, 5 ¼” cell))
- Shelf-life: 24 months from date of manufacture

CHEMICAL AND PHYSICAL CHARACTERISTICS

Analysis	Norms	Methods
Specific gravity at 20°C (g/ml)	0.909 – 0.920*	NF ISO 6883
Refractive index (n ⁴⁰ _D)	1.460 – 1.465* (indicative) ND	ISO 6320
Saponification value (KOH mg/1 g)	187 – 196*	AOCS Cd 3a-94
Iodine value (calculated)	77 – 107*	AOCS Cd 1c-85
Moisture (%)	< 0.07	NF ISO 662
Free Fatty Acid as Oleic Acid (%)	< 0.1	NF EN ISO 660
Alkalinity (ppm)	< 6	NF EN ISO 10539
Peroxyde value (meq/Kg)		
Tank delivery (at departure)	< 1	NF ISO 3960
Container delivery (Bottling)	< 2	NF ISO 3960
Phosphorus content (ppm)	< 5	NFT 60-227

**In accordance with the CODEX ALIMENTARIUS STAN 210 (Amended 2003,2005)*

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FATTY ACID COMPOSITION*

Fatty acids	Carbon	Norms	Methods
Myristic	C14:0	< 0.1	Gaz Chromatography NFT EN ISO 5508
Palmitic	C16:0	5 – 14	
Palmitoleic	C16:1	< 0.2	
Stearic	C18:0	1 – 4.5	
Oleic	C18:1	35 – 80	
Linoleic	C18:2	8 – 43	
Linolenic	C18:3	< 0.5	
Arachidic	C20:0	0.7 – 2	
Gadoleic	C20:1	0.7 – 3,2	
Behenic	C22:0	1.5 – 4.5	
Erucic	C22:1	< 0.3	
Lignoceric	C24:0	< 0.5 – 2.5	

*In accordance with the CODEX ALIMENTARIUS STAN 210 (Amended 2003, 2005) and FEDIOL statement "Import of groundnut oil" 09TRA068Final of the 06/04/2009

Total Trans Fatty Acid < 1%

AVERAGE NUTRITION FACTS

	Per 100 g
Energy	3700 kJ – 900 kcal
Protein (g)	0
Carbohydrates (g)	0
Total fat (g)	100
Saturated (g)	8 – 28
Monounsaturated (g)	36 – 80
Polyunsaturated (g)	8 – 44
Cholesterol (mg)	ND
Additives	None

HEAVY METALS*

Analysis	Unit	Norms	Methods
Iron (Fe)	ppm	< 1.5	NF EN ISO 8294
Copper (Cu)	ppm	< 0.1	NF EN ISO 8294
Lead (Pb)	ppm	< 0.1	NF EN ISO 12193
Arsenic (As)	ppm	< 0.1	

*In accordance with regulation CE 1881/2006 and its subsequent modifications and the CODEX-STAN 210 (Amended 2003,2005)

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PESTICIDES RESIDUES

Analysis	Unit	Norms	Methods
Organophosphorus	ppm	***	Gaz Chromatography + specific detection ECD-NDP
Organochlorine	ppm	***	

***In accordance with Regulation CE 396/2005 and its subsequent modifications – Analysis by sounding

POLYCYCLIC AROMATIC HYDROCARBONS (PAH)

Analysis	Unit	Limits	Methods
Benzo(a)pyrène (BaP)	ppb	2	ISO15302 : 1998 (E)

DIOXINS AND DIOXINS-LIKE PCB**

Analysis	Unit	Limits
WHO-PCDD/F-TEQ	pg/g	0.75
WHO-PCDD/F-PCB-TEQ	pg/g	1.5

**In accordance with regulation CE 1881/2006 and its subsequent modifications

MYCOTOXINS**

Analysis	Unit	Limits
Aflatoxin B1	ppb	2
Somme B1, B2, G1 + G2	ppb	4

**In accordance with regulation CE 1881/2006 and its subsequent modifications

NOTE:

This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. **NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE.** These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.

