



Soft Corporate Offer Oil



Dear Buyers,

We Distributors and Exporters offer more than 11 TYPES OF PRODUCTS FOR ORIGINAL INDONESIAN SALES.

We are a distributor and exporter company based on Jalan MH Tamrin Menteng, Central Jakarta, Indonesia hereby offer product sales:

COOKING OIL : ☞ Sunflower, Corn, Soy Bean, Repeseed, Canola, CPO, RBD PO CP10 & CP8
Origin TANZANIA price updates as of July 2022:

- 1). Crude Sunflower Oil (CSFO)
✓ Price for Export Delivery Port CIF ASWP USD 1252/mt.
- 2). Refined Sun Flower Oil (RSFO)
✓ Export Delivery Port Price CIF ASWP USD 1282/mt.
- 3). Crude Soya Bean Oil (CSBO)
✓ Export Delivery Port Price CIF ASWP USD 1322/mt.
- 4). Refined Soya Bean Oil (RSBO)
✓ Price for Export Delivery Port CIF ASWP USD 1472/mt.
- 5). Crude Rapeseed Oil (CRO)
✓ Price for Export Delivery Port CIF ASWP USD 1262/mt.
- 6). Refined Rapeseed Oil (RRO)
✓ Price for Export Delivery Port CIF ASWP USD 1292/mt.
- 7). Corn Oil
✓ Price for Export Delivery Port CIF ASWP USD 1352/mt.
- 8). Refined Canola Oil (RCO)
✓ Price for Export Delivery Port CIF ASWP USD 1352/mt.
- 9). Crude Palm Oil (CPO)
✓ Price for Export Delivery Port CIF ASWP USD 1352/mt.
- 10). RBDPO (CP10)
✓ Price for Export Delivery Port CIF ASWP USD 1452/mt.
- 11). RBDPO (CP8)
✓ Price for Export Delivery Port CIF ASWP USD 1552/mt.

DESCRIPTION

✓ • PRODUCT

Refined Sunflower Oil, NON-GMO

- ✓ • Production: ORIGIN TANZANIA (Certified Ukraine/Russian Seeds)
- ✓ • PACKAGE : Available : Bottle Pet 1L / 1.8L / 3L / 5L / 18L / 20L / & Flexi Tank
- ✓ • ORDER QUANTITY : Min 10,000 MT
- ✓ • LABELS: Available or can apply for a separate brand.
- ✓ • PAYMENT TERMS : SBLC/ LC from an Acceptable bank to the Seller, depends ETA and EBT
- ✓ • SHIPMENT LEAD: TIME 10 working days from the date of establishment of Bank Guarantee as above in the SPA and the terms mentioned there in
- ✓ • DELIVERY TERM: The order quantity varies depending on the Port of Loading and the Port of Discharge (ETA+EBT). If a private label is requested, an additional 5 to 7 days is required.
- ✓ • PARTIAL: Not Allowed
- ✓ • INSURANCE: 100% By the seller.
- ✓ • INSPECTION: Pre-shipment inspection by SGS
- ✓ • PRODUCTION: year 2021/2022 SUNFLOWER OIL SPECIFICATION: PRODUCT Refined Sunflower Oil, NON-GMO Production.
- ✓ • TYPE: Cold Pressing, Refined, Winterized, Deodorized, & Bleached.
- ✓ • QUALITY: Fit for human consumption, free from foreign matter, any other oil or animal fats
- ✓ • COLOR: 5 Lovibond: Yellow 25 - 30, Red 1 - 3 maximum, light yellow
- ✓ • ODOR: Neutral odor, Without an artificial odor additive
- ✓ • VISIBILITY: Without any deposition and blurriness, oil does not contain water
- ✓ • TASTE: Neutral, without an artificial taste, free from Rancidity or any strange or bad taste and smell
- ✓ • SHELF LIFE: 24 months
- ✓ • CERTIFICATIONS: We guarantee all production, selection & manufacturing processes are certified with quality:
 - a) 100% natural.
 - b) Chemical-free.
 - c) High-quality.

STANDARD OPERATING PROCEDURE:

1. The buyer issues Irrevocable Corporate Purchase Order (ICPO) to the Seller along with the company profile and Buyer passport.
2. The Seller issues the draft Sales Purchase Agreement (SPA) for Buyer's review. Buyer signs and returns SPA to Seller along with Proof of Funds (MT199) send to on behalf of the Seller
3. Upon receipt of signed SPA and b2b POF from the Buyer, Seller issues PPOP consisting of the following documents below;
 - a) Company incorporation documents, Company NIT number.
 - b) SIGNED COMMERCIAL INVOICE (Including packing details)
 - c) SGS CERTIFICATE OF QUALITY
 - d) SGS CERTIFICATE OF QUANTITY
 - e) SGS CERTIFICATE OF THE SEED'S ORIGIN
 - f) SGS CERTIFICATE OF ORIGIN (3X)
 - g) WARRANTY CERTIFICATE (2X)
 - h) PHYTOSANITARY CERTIFICATE (3X)
 - i) NO RADIOACTIVE
 - j) STATEMENT OF PRODUCTION DATE
 - k) HACCP CERTIFICATE
 - l) EURO1/T2L (1X)
 - m) KOSHER AND HALAL CERTIFICATE
 - n) ATSC (Authorization to Sell & Collect)

4. Buyer confirms Commercial Invoice with signature and company stamp to Seller. Seller sign commission agreements (IMFPA) for the intermediaries.
5. Buyer's bank in accordance with Seller's verbiage shall issue LC (MT700) or SBLC (MT760) within ten (10) working days for the first shipment's value to Seller's financial bank to enable Seller to commence loading of product with the shipping company. Seller to finalize loading within ten (10) working days.
6. Confirmation by the Seller's bank of the financial instrument then:
 - a) Seller at own expense, charters with shipping/logistic company and notify to Buyer on shipment ordered graphic/schedule accompanied with submission of nominated Vessel details to Buyer.
 - b) Seller issues a full set of POP and legalization together with SPA, IMFPA and necessary documents by the Notary & the Ministry of Justice.
7. Seller's bank responds with contractual operative 2% PB and a full set of POP to Buyer bank within seventy-two (72) hours since Buyer's instrument was confirmed by Seller's bank.
 - a) Copy of the Port Storage Agreement.
 - b) Copy of the CPA, to Transport the Product to Discharge Port.
 - c) Vessel Q88.
 - d) Original BL (full set).
 - e) Copy of SGS Report.
8. Upon successful product confirmation against the SGS/CIQ Report of Quality and Quantity at the destination makes payment by MT103.
9. Seller pays commissions to all intermediaries involved in the transaction, within seventytwo (72) hours, during receiving payment from Buyer.

Proof of products documents to be sent from the seller's bank to the buyer's bank:

- a) COPY OF THE PORT STORAGE AGREEMENT
- b) COPY OF THE CPA, TO TRANSPORT THE PRODUCT TO DISCHARGE PORT
- c) VESSEL Q88
- d) ORIGINAL BILL OF LADING (FULL SET, X3)
- e) COPY OF SGS REPORT AT LOADING PORT
- f) CARGO MANIFEST
- g) OWNERSHIP TITLE TRANSFER TO THE BUYER
- h) PRODUCT ALLOCATION EXPORT CERTIFICATE
- i) CERTIFICATE OF ALLOCATION TITLE OWNERSHIP
- j) EXPORT CLEARANCE CERTIFICATE (ECA)
- k) CONFIRMATION FROM SHIPPING LINE, THAT GOODS DELIVERED ON BOARD (2X)
- l) CONFIRMATION FROM CUSTOMS THAT GOODS ARE CLEARED FOR EXPORT (3X).



The City Tower, Level 12-1N
Jl. MH Thamrin
Jakarta Pusat

(TANZANIA)

1. RSFO / REFINED SUN FLOWER OIL **GRADE A**
2. CSFO / CRUDE SUN FLOWER OIL
3. RSBO / REFINED SOYABIAN OIL
4. CSBO / CRUDE SOYBIAN OIL
5. RRO / REFINED REPRESED OIL
6. CRO / CRUDE REPRESED OIL
7. CPO / CRUDE PALM OIL
8. CP 8 /
9. CP10 /



Cr

CERTIFICATIONS

We guarantee all production, selection and manufacturing processes are certified with quality.

- Natural 100%

- Chemical-free

- High-quality

SUNFLOWER OIL TYPES

- Crude sunflower oil

- Refined sunflower oil (cold pressing; deodorized, winterized)

PACKAGING

- Bulk: flexitank, 22 MT
- PET bottles: 0.5L, 0.75L, 0.87L, 0.90L, 0.92L, 1,0L, 1.8L, 3,0L, 5,0L, 18L, 20L








SPECIFICATIONS

Sunflower Oil refined, winterized, deodorized

| Sunflower oil | | Refined, deodorized, winterized | |
|--------------------------------|-------------|---------------------------------|------|
| Parameters | Unit | Min | Max |
| Pesticides | | | |
| Hexachloride | mln (mg/kg) | <0.001 | 1 |
| Heptachlor | mln (mg/kg) | - | - |
| DDT | mln (mg/kg) | <0.001 | 0.25 |
| Radionuclides | | | |
| Caesium 137 | Bq/kg | 2.68 | 100 |
| Strontium 90 | Bq/kg | 8.34 | 30 |
| Fatty acid % of total content: | | | |
| Palmitic acid | C 16/0 | 6.88 | 10 |
| Stearic acid | C 18/0 | 3.48 | 10 |
| Oleic acid | C 18/1 | 28.0 | 35 |
| Linoleic acid | C 18/2 | 60.13 | 75 |
| Arachic acid | C 20/6 | 0.24 | 1.5 |
| Behenic acid | C 22/0 | 0.72 | 1.5 |

ADDITIONAL INFORMATION

| PET bottle, Liter | Quantity, bottles | | | | | Weight, kg | | | | | | |
|-------------------|-------------------|--------|---------------------------|--------------------------|------------------------|--|---|--|--|--|--|---|
| | Box | Pallet | 40" container, 25 pallets | 40" container no pallets | Auto truck, 32 pallets |  Bottle |  Box |  Pallet |  40" container 25 pallets |  40" container no pallets |  Auto truck, 32 pallets |  Flexitank |
| 1L | 15 | 720 | 18.000 | 26.000 | 21.600 | 0,92 | 13,8 | 662,4 | 16,560 | 23,920 | 19,872 | 22,000 |
| 5L | 3 | 144 | 3.600 | 5.454 | 4.224 | 4,6 | | | | 25,088 | 19,430 | |

YOUR IDEA

OUR IMPLEMENTATION



Customize the packing with your private label **easily**.

PACKAGING



Your logo here



(we can do flexy tank ,flexy bag,bulk,break vessel)

STANDARD OPERATING PROCEDURE

1. the buyer (.....) issues Irrevocable Corporate Purchase Order (ICPO) to the APD Company (herewith referred to as the Seller) along with the company profile and Buyer passport.
2. The Seller issues the draft Sales Purchase Agreement (SPA) for Buyer's review. Buyer signs and returns SPA to Seller along with Proof of Funds (MT199) send to on behalf of the Seller
3. Upon receipt of signed SPA and b2b POF from the Buyer, Seller issues PPOP consisting of the following documents below;
 - a) Company incorporation documents, Company NIT number.
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- o) CERTIFICATE OF GACC REGISTRATION

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9. Seller pays commissions to all intermediaries involved in the transaction, within seventy-two (72) hours, during receiving payment from Buyer.

PROOF OF PRODUCTS DOCUMENTS TO BE SENT FROM THE SELLER'S BANK TO THE BUYER'S BANK

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- COPY OF THE CPA, TO TRANSPORT THE PRODUCT TO DISCHARGE PORT
- VESSEL Q88
- ORIGINAL BILL OF LADING (FULL SET, X3)
- COPY OF SGS REPORT AT LOADING PORT
- CARGO MANIFEST
- OWNERSHIP TITLE TRANSFER TO THE BUYER
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- XPORT CLEARANCE CERTIFICATE (ECA)
- CONFIRMATION FROM SHIPPING LINE, THAT GOODS DELIVERED
- ON BOARD (2X)
- CONFIRMATION FROM CUSTOMS THAT GOODS ARE CLEARED FOR
- EXPORT (3X)

1. RSFO

1. REFINED SUNFLOWER OIL GRADE A – SPECIFICATIONS

| No | Type: | Refined, Winterized, Deodorized, Bleached, 100% pure. |
|----|---|--|
| 1 | Stand. | Conform to European Norm CEN/TC 307 or Standard of production country, and international |
| 2 | Standard | Organization ISO/TC 34/SC11, International Food Standards of United Nations and FAO Codex Alimentarius Codex STAN 210-1999 Standard for Named Vegetable Oils. IF5 FOOD Version, October 2020. ISO 9001, FSSC 22000, ISO 22000, ISO 22000:2018, FSSC 22000 V5 – ISO TS 22002-1:2009, FSSC 2200. |
| 3 | Quality: | Fit for human consumption, free from foreign matter, any other oil or animal fats. |
| 4 | Color: | Light yellow, clear and transparent. |
| 5 | Odor: | Neutral odor, without an artificial odor additive. |
| 6 | Visibility: | Without any deposition and blurriness. |
| 7 | Taste: | Neutral, without an artificial taste, free from rancidity or any strange or bad taste and smell. |
| 8 | Shelf Life: | 24 months |
| 9 | Physical and Chemical Analysis Values: | (The values may vary within standards) |
| 10 | Acidity (Free Fatty Acid) | <0.3 maximum. |
| 11 | Peroxide Value (meq O2 / kg Oil) at End of Expiry Date: | 8.0 maximum. |
| 12 | Peroxide Value (meq O2 / kg Oil) at | <10.0 |
| 13 | Production Date: | 1.0 maximum. |
| 14 | Iodine Value [WIJIS] : | 118 – 141 |
| 15 | Moisture and Volatile Matter (% at 105°C): | 0.2 maximum. |
| 16 | Saponification Value (mg KOH / g oil): | 188 - |
| 17 | 194 Unsaponifiable Substances (%): | 1.5 maximum. |
| 18 | Insoluble Substances in Fat Solvent (%): | 0.05 maximum. |
| 19 | Refractive Index [at 40°C]: | 1.461 - 1.468 Specific |
| 20 | Weight [g at 20°C]: | 0.910 - 0.925 |
| 21 | Soap Content (%): | 0.005 maximum. |
| 22 | Amount of Phosphorous: | Maximum 5 ppm. |
| 23 | Remains of Solvent: | None. |
| 24 | Heavy Metal Analysis: | |
| 25 | Mercury (Hg): | 0.02 mg / kg maximum. |
| 26 | Cadmium (Cd): | 0.02 mg / kg maximum. |
| 27 | Arsenic (As): | 0.05 mg / kg maximum. |
| 28 | Copper (Cu): | 0.1 mg / kg maximum. |
| 29 | Lead (Pb): | 0.1 mg / kg maximum. |
| 30 | Iron (Fe): | 1.5 mg / kg maximum. |
| 31 | Zinc (Zn): | 5 mg / kg maximum. |
| 32 | Nutrition Facts in 100 grams: | |
| 33 | Energy: | 829 kcal / 3400 kJoule |
| 34 | Total Fats: | 100 g |
| 35 | Protein: | 0 g |
| 36 | Carbohydrate: | 0 g |
| 37 | Cholesterol: | 0 g |
| 38 | Vitamin: | The product does not contain any added vitamin. |
| 39 | GMO: | Free from Genetically Modified Organisms (GMO). |
| 40 | X-Ray Contamination Level: | Meets requirements Euratom 3954 / 87. |
| 41 | Halal Nutrition (Islam): | Meets requirements. |
| 42 | Kosher Meats (Jewish): | Meets requirements. |
| 43 | Vegan or Full Vegetarian: | Meets requirements. |
| 44 | Lacto Vegetarian : | Meets requirements. |
| 45 | Ovo - Lacto (Egg - Milk) Vegetarian: | Meets requirements. |
| 46 | NON GMO PRODUCT | yes |
| 47 | Calories | 886 kcal |

| | | |
|----|---------------------|------------|
| 48 | Total Fat | 100 g |
| 49 | Saturated Fat | 11 g |
| 50 | Polyunsaturated Fat | 62 g |
| 51 | Monounsaturated Fat | 27 g |
| 52 | Cholesterol | 0 g |
| 53 | Palmitic | 5.0%-8.0% |
| 54 | Palmitoleic | <0.3% |
| 55 | Stearic | 2.7-6.5% |
| 56 | Oleic | 14.0-42.0% |
| 57 | Linoleic | 50.0-75.0% |
| 58 | Alpha linoleic | <0.3% |
| 59 | Icosanoic | <1.0% |
| 60 | Icosenoic | <1.0% |
| 61 | Docosanoic | <1.0% |
| 62 | Lignoceric | <1.0% |
| 63 | Vitamin B1 | 0.247% |
| 64 | Vitamin B6 | 0.482% |
| 65 | Vitamin A | 750 mcg |
| 66 | Vitamin E | 35.17 mg |
| 67 | Magnesium | 34.3% |

CERTIFICATE OF ANALYSIS

PRODUCT NAME: SUNFLOWER SEED OIL, REFINED

BATCH NUMBER: 4421802

EDNCS NUMBER: 232-273-9

MANUFACTURING METHOD: EXPILLER PRESSED & REFINED

BEST BEFORE END DATE: MAY 2024

| APPEARANCE | ONLY LIQUID | + |
|------------------------------|----------------------|-------------|
| COLOR | CLEAR - LIGHT YELLOW | + |
| ODOR | ODORLESS | + |
| SPECIFIC GRAVITY @ 20°C | 0.902 - 0.925 | 0.913 |
| FREE FATTY ACID (% AS OLEIC) | <0.2 | 0.06 |
| PEROXIDE VALUE | <10.0 | 0.12 |
| IODINE VALUE | 112.0 - 145.0 | 129.2 |
| ACID VALUE | <0.4 | 0.2 |
| SAPONIFICATION VALUE | 187.0 - 195.0 | 190.0 |
| FATTY ACID PROFILE | RANGE % | RESULTS |
| C-CHAIN | ADD NAME | |
| C16:0 | PALMITIC | 5.0 - 8.0 |
| C16:1 | PALMITOLEIC | <0.3 |
| C18:0 | STEARIC | 2.7 - 6.5 |
| C18:1 | OLEIC | 14.0 - 42.0 |
| C18:2 | LINOLEIC | 50.0 - 75.0 |
| C18:3 | ALPHA LINOLENIC | <0.3 |
| C20:0 | ICOSANOIC | <1.0 |
| C20:1 | ICOSENOIC | <1.0 |
| C22:0 | DOCOSANOIC | <1.0 |
| C24:0 | LIGNOCERIC | <1.0 |

2. CSFO

SPECIFICATION FOR CRUDE SUNFLOWER OIL

| TYPICAL VALUES | |
|---------------------------------------|----------------------|
| SPECIFIC GRAVITY (AT 20 C°), G/CM3 | 0,918 - 0,923 |
| REFRACTIVE INDEX (AT 40 C°) | 1,461 - 1,468 |
| SMOKE POINT, C° | MIN+10C° |
| FLASH POINT, C° | MIN+10C° |
| COLOUR | RED (ON LOVIBOND |
| CONSISTENCY | LIQUID VISCOUS +20C° |
| ODOUR, TASTE | SPECIFIC FOR THIS |
| QUALITY AND FOOD SAFETY | |
| MAX | |
| PARAMETER | |
| PEROKSIDE VALUE, MEQ.O2/KG | 15 |
| MOISTUREANDVOLATILESUBSTANCES,% | 0,2 |
| ACID VALUE, MGKOH/G | 4,0 |
| JODINE VALUE, GJ2/100G | 118 - 141 |
| INSOLUBLE IMPURITIES, % | 0,05 |
| SOAP CONTENT, % | 0,005 |
| SOAPONIFICATION VALUE, MG KOH/KG | 188 - 194 |
| UNSOAPONIFICATION MATTERS, % | < 15 |
| TYPICAL FATTY ACID COMPOSITION | |
| % | |
| C 14:0 | < 0,2 |
| C 16:0 | 5,0 - 7,6 |
| C 18:0 | 2,7 - 6,5 |
| C 18:1 | 14,0 - 39,4 |
| C 18:2 | 48,3 - 74,0 |
| C 18:3 | < 0,3 |
| C 20:0 | 0,1 - 0,5 |

3. RSBO

SPECIFICATION:

REFINED SOYBEAN OIL

- FFA (%) NEN-EN-ISO 660 max 0,1
- Moisture (%) NEN-EN-ISO 662 max 0,05
- Impurities (%) NEN-EN-ISO 663 negative
- Colour Lovibond (5¼ inch) NEN 6308 15Y, 1,5R
- Peroxide Value at loading (meq/kg) NEN-EN-ISO 3960 max 1.0
- Relative density at 20oC NEN 6311 0,91 – 0,93
- Iodine value (g 12/100g) Own method 125 – 140

4. CSBO

CRUDE DEGUMMED SOYBEAN OIL

Product code LQ5-SB2195P

CRUDE DEGUMMED SOYBEAN OIL is predominantly used in human nutrition after refining and hydrogenation, in form of oil and vegetable fat and margarine.

They provide the body with the essential fatty acids, fat soluble vitamins, they are an important source of energy and serve as one of the major components of cell walls. Physiologically, they stimulate appetite and secretion of digestive enzymes by providing pleasant flavor, odor and texture to the foods, and they enhance the feeling of satiety. In animal feed soybean oil is energizer. Crude soybean oil in pharmaceutical industry is used for fermentation process for antibiotics.



Crude degummed soybean oil is used in lesser extent in production of paints and varnishes, fatty acids, resins, plastics and it is also recommended as a dust controller in silos and transport elements for cereals and oil bearing materials.

| Quality Conditions | Typical | Guarantee | |
|---|---------|--------------------|-----|
| Color (Lovibond) (units 25,4mm) | | 6 r and 70 y | (1) |
| Appearance | | clear | (1) |
| Smell and flavor | | specific | (1) |
| Free fatty acids (% as oleic) | 0,4 – 1 | up to 1,5 | (1) |
| Moisture and volatile matter (%) | 0,3 | up to 0,3 | (1) |
| Flash point (" C) (in open pot by Marcuson) | 311 | not lower than 220 | (2) |
| Total phosphorus (%) | 0,015 | up to 0,016 | (1) |

Crude degummed soybean oil is produced from controlled NON-GMO soybeans (<0,9)

Variation in specified values and color are possible, depending from the raw material quality (soybean).

| Identification Characteristics | Analysis | Guarantee | |
|--------------------------------|----------|-------------|-----|
| Relativ density (20°C) | 0,920 | 0,917-0,928 | (2) |
| Refractive index (20°C) | 1,474 | 1,472-1,476 | (2) |
| Iodine value | 125 | 114-143 | (2) |
| Saponification value | 194 | 189-194 | (2) |
| Unsaponifiable matter | 0,5 | up to 1,5% | (2) |
| Contents Fatty acids | | | |
| C 14:0 | - | 1% | (2) |
| C 16:0 | 10,33 | 7-14% | (2) |
| C 16:1 | - | up to 1% | (2) |

1

| | | | |
|--------|-------|----------|-----|
| C 18:0 | 4,99 | 1,5-6% | (2) |
| C 18:1 | 26,54 | 19-30% | (2) |
| C 18:2 | 49,07 | 44-62% | (2) |
| C 18:3 | 9,03 | 4-11% | (2) |
| C 20:0 | - | up to 1% | (2) |
| C 20:1 | - | up to 1% | (2) |
| C 22:0 | - | up to 1% | (2) |

| HEAVY METALS | GUARANTEE | |
|---------------------|-----------|-----|
| Arsenic, As (mg/kg) | max. 0,4 | (2) |
| Lead, Pb (mg/kg) | max. 0,1 | (2) |
| Copper, Cu (mg/kg) | max. 0,4 | (2) |
| Iron, Fe (mg/kg) | max. 5 | (2) |

| POTENTIAL CONTAMINANTS | GUARANTEE | |
|---|-----------|--------------|
| Saturated hydrocarbons in range C10 - C40 (mg/kg) | 100 | max. 150 (2) |

5. RRO

Canola Oil (Organic)

| | | |
|----------------------------|---|--------------------------|
| INGREDIENT SPECIFICATION: | Canola Oil, NOP – Refined, Bleached and Deodorized | |
| CERTIFICATE OF ANALYSIS: | Each shipment to include certificate. | |
| DESCRIPTION: | Organic Canola seeds are pressed using cold-pressing technology, degummed, bleached (if necessary), and deodorized under vacuum and controlled temperature. | |
| APPEARANCE, FLAVOR & COLOR | Light green in color with light taste | |
| AVERAGE ANALYSIS: | | |
| IODINE VALUE: | 100 – 130 | |
| PEROXIDE VALUE: | 1.00 Max. | |
| FATTY ACID COMPOSITION: | | |
| FREE FATTY ACID | | Max. 0.10% of Oleic Acid |
| MYRISTIC ACID | C 14:0 | 0.20 % Max. |
| PALMITIC ADIC | C 16:0 | 3.0 – 6.0 % |
| PALMITOLEIC ACID | C 16:1 | 0.60 % Max. |
| STEARIC ACID | C 18:0 | 1.0 – 3.0 |
| OLEIC ACID | C 18:1 | 51 – 70 % |
| LINOLEIC ACID | C 18:2 | 15 – 30 % |
| LINOLENIC ACID | C 18:3 | 5 – 15 % |
| ARACHIDIC ACID | C 20:0 | 0.2 – 1.2 % |

6. CRO

Quality Specifications:

Non-GMO Crude Rapeseed Oil

Specifications :

Moisture & Volatile Material: Max 0.2%

Insoluble Impurity: Max 0.2%

Acid Value: Max 2 mg KOH/g

Peroxide Value: Max 6 mmol/g

Phosphorus Content: Max 200 mmol/g

AFLATOXINS B1 Max. 10 µg/kg

BENZO(A)PYRENE Max. 10 µg/kg

RESIDUAL TECHNICAL HEXANE CONTENT Max. 80 mg/kg

CHLORDANE (CIS, TRANS) Max. 0.05 mg/kg

PROCYMIDONE Max. 0.5 mg/kg

DIMETHOATE Max. 0.05 mg/kg

DIQUAT Max. 0.05 mg/kg

FENTHION Max. 0.01 mg/kg

HALOXYFOP METHYLAND HALOXYFOP-P METHYL Max. 1 mg/kg

BIFENTHRIN Max. 0.1 mg/kg

CHLORMEQUAT CHLORIDE Max. 0.1 mg/kg

PARAQUAT Max. 0.05 mg/kg

PACLOBUTRAZOL Max. 0.5 mi/kg

LEAD (Pb) Max. 0.1 mg/kg

ARSENIC (A s) Max. 0.1 mg/kg

Erucic Acid: Max 2%

7. CPO

Crude Palm Oils (CPO) is widely know for its uses and now is extensively being used in the production of Cooking Oils and Margarine as well as for bio-diesel.

Specifications:

1. Free Fatty Acid (FFA) in % as palmitic : 5 % max
2. Moisture & Impurities (M&I) as AOCS Ca 2c-25 : 0.5% max
3. Iodine value (AOCS Ca 1-25) : 48-56
4. Slip Melting Point (AOCS Cc 3-25): 29° – 34 ° celcius
5. Solidify point 16° – 21 ° C
6. Deteration of Bleachability Index (DOBI) ; 2.5 mek min

8. CP 8

Specifications of RBD Palm Olein CP8

| Chemical And Physical Analysis | |
|---------------------------------|-----------|
| Parameters | Value |
| Free Fatty Acid (as % palmitic) | 0.1% max |
| Moisture and Impurities | 0.1% max |
| Iodine Value (Wijs' method) | 57 min |
| Slip Melting Point | 24 max |
| Color (5¼ Lovibond cell) | 3 Red max |
| Cloud Point | 8.0°C max |

9. CP 10

RBD Palm Olein

RBD Palm Olein IV56 CP10 , Cloud Point 10

Palm oil is semi-solid at room temperature (20°C). The liquid portion could be physically separated from the solid portion of palm oil by fractionation.

After fractionation the liquid portion is called "palm olein", which is commonly bottled and sold as cooking oils. The solid fat portion is called "palm stearin" and it is commonly used to formulate trans-free fats such as margarine, shortening and vegetable ghee.

RBD Palm Olein CP10 has an iodine value of 54-56. Because of its fatty acid composition and good oxidative stability Palm Olein CP10 is excellent to be used as liquid cooking oil and all the more suitable for frying.

Apart from its high-quality performance, the added advantage is it does not alter the taste or flavor of fried food as it does not have any distinct fragrance. Moreover, it leaves the meal completely dry with no dripping of oil.

SPECIFICATIONS

| Parameters | Limits |
|---|-----------|
| Free Fatty Acid | 0.1 % Max |
| Iodine Value (Wijs Method) | 56.0 Min |
| Moisture & Impurities | 0.10% Max |
| Slip Melting Point deg C (AOCS Cc 3-25) | 24 Max |
| Cloud Point (deg C) | 10.0 Max |
| Colour (5 ¼ Lovibond cell) | 3.0 R Max |



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