	UN RATIONS STANDARD	DATE: 31/08/2018
	OIL, PEANUT	ED No: 02
	CODE: UNSTD-COM 3128	Page: 1 of 2

1. PRODUCT NAME

OIL, PEANUT

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Peanut oil is arachis oil derived from seeds of *Arachis Hypogaea L.*

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Peanut oil is composed primarily of glycerides of fatty acids being obtained only from the seeds of peanuts.

3.2. OTHER PERMITTED INGREDIENTS

It may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present the oil.

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX-STAN 210-1999, "Codex Standard for named vegetable oils"

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;


The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

CHEMICAL PARAMETERS

MAXIMUM LIMITS

Insoluble impurities	<0.05%
matter volatile substances at 105°C	<0.2%

	UN RATIONS STANDARD	DATE: 31/08/2018
	OIL, PEANUT	ED No: 02
	CODE: UNSTD-COM 3128	Page: 1 of 2

Acid value (mg KOH/g)	<0.6%
Peroxide value	Up to 10 milliequivalent of active oxygen/Kg oil
Soap Content	0.005% (m/m)

QUALITY PARAMETERS	MAXIMUM LIMITS
--------------------	----------------

1.1. In accordance with CODEX-STAN 210-1999 "Codex Standard for named vegetable oils"

2. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour Texture	Odourless and almost tasteless. Pale fluid.
Foreign matter	Shall have no foreign matter and rancid odour and taste.
Storage and transportation	Ambient temperature during storage and delivery.

3. CONTAMINANTS

- 4.1. Arsenic 0.1 mg/kg
- 4.2. Lead (Pb) 0.1 mg/kg
- 4.3. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).


4. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	857 Calories
Fats	100 g

5. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic/glass container or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	1L to 3L
Warranty at delivery location	4 months

6. LABELLING

	UN RATIONS STANDARD	DATE: 31/08/2018
	OIL, PEANUT	ED No: 02
	CODE: UNSTD-COM 3128	Page: 1 of 2

6.1. UNSTD-GEN-02 “UN Product Labelling”

7. OTHER REQUIREMENTS

7.1. CODEX-STAN 210-1999 “Codex Standard for named vegetable oils”

7.2. UNSTD-GEN-03: “UN Inspection”

7.3. UNSTD-GEN-04: “UN Certification”