



# UN RATIONS STANDARD

DATE: 31/08/2018

## OIL VEGETABLE

ED No: 02

CODE: UNSTD-COM 3131

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### 1. PRODUCT NAME

OIL VEGETABLE

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Edible vegetable oil is a blend of oils composed primarily of glycerides of fatty acids being obtained only from vegetable sources. It may contain small amounts of other lipids such as phosphatides of unsaponifiable constituents and free fatty acids naturally present in the oils.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Vegetable oil is composed primarily of triglycerides of fatty acids being obtained only from vegetable sources.

#### 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 in the fat or 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

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

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



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### QUALITY PARAMETERS

### MAXIMUM LIMITS

Matter volatile at 105°C	0.2% m/m
Insoluble impurities	0.05% m/m
Soap content	0.005% m/m
Iron (Fe)	1.5mg/kg
Copper (Cu)	0.1 mg/kg
Acid value	0.6 mg KOH/g Oil
Peroxide value	Up to 10 milliequivalent of active oxygen /kg oil

## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour	Appropriate to the product.
Odour or flavour Texture	Appropriate to the product. Fluid.
Foreign matter	Shall have no foreign matter and rancid odour and taste.
Storage and transportation	Ambient temperature

## 8. 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).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

### NUTRIENTS

### AMOUNT PER 100 g OF PRODUCT

Energy	884 Kcal
Fats	100 g

## 10. 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.



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Primary packaging net weight

1 L to 3 L

Warranty at delivery location

4 months

**11. LABELLING**

11.1. UNSTD-GEN-02 "UN Product Labelling"

**12. OTHER REQUIREMENTS**

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"