

# PRODUCT SPECIFICATION for FATS & OILS



Stand: 06.08.2018

**Article-No.:** 3537

**Article:** **Organic Shea Butter, deodorized, Sheasmör till mat eko**

**Origin crude material:** **Ghana, Burkina Faso**

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## 1) Short description

Shea butter is an edible vegetable fat, extracted from sun-dried kernels of the shea tree (*Vitellaria paradoxa* syn. *Butyrospermum paradoxum* or *parkii*).  
100 % Organic Shea Butter, without any additives, produced by mechanical cold pressing, filtration, deodorization.

## 2) Declaration

(Quantitative composition in descended order)

1. Organic Shea Butter
2.
3.
4.
5.

### 3) Packaging & stability

<b>Outside packaging:</b>	Carton (25 kg) or IBC		
<b>Inside packaging:</b>	PE bag		
<p>The packaging materials are suitable for food and not harmful to health by normal use. The used packaging materials correspond to relevant food regulatory arrangements and directives in Germany and the EU.</p>			
<b>Stability:</b>	12 months after production date		
<b>Storage conditions:</b>	Cool, dry, protected against light, in sealed and completely filled packages.		
	<b>Optimal temperature:</b>	2 - 15	°C
	<b>Rel. air humidity:</b>		%
	<b>Light protection:</b>	Yes	
<b>Transport conditions:</b>	The cartons should be transported on pallets. In order to secure load, the pallets must be loaded and secured in a way that they are not able to slip during the transport.		

#### 4) Sensory parameters

		Dim.	Target
4.1	<b>Colour / appearance</b>		creme white, light yellow
4.2	<b>Odour</b>		product typical, without off-smell
4.3	<b>Flavour</b>		product typical, without off flavour
4.4	<b>Consistency at room temperature</b>		solid
4.5	<b>Purity / damage / foreign material</b>		
	At 105°C volatile components	%	≤ 0.20
	Insoluble impurities	%	≤ 0.05
	Unsaponifiable matter	%	2,0 – 11,0
	<i>Literature values</i>		
4.6	<b>Vermin</b>		
	Mites / maggots (living / dead)	%	n.a.
	Other insects (living / dead)	%	n.a.
	Spun yarns / clutch / dung	%	n.a.

## 5) Nutritional profile

		Dim.	Target
5.1	Water / drying loss	%	≤ 0.15
5.2	Fat	%	100
	Therefor saturated fatty acids	%	47,0
5.3	Protein	%	0
5.4	Carbohydrate	%	0
	Therefor sugar	%	0
5.5	Dietary fibre	%	0
5.6	Sodium chloride	%	0
5.7	Energy	kcal	900
		kJ	3700
5.8	Saturated fatty acids	%	47,0
5.9	Monounsaturated fatty acids	%	46,2
5.10	Polyunsaturated fatty acids	%	0
5.11	Trans fatty acids	%	≤ 2
5.12	Composition of fatty acids		
	Caproic acid 6:0	%	0
	Caprylic acid 8:0	%	0
	Capric acid 10:0	%	0
	Lauric acid 12:0	%	0
	Myristic acid 14:0	%	0
	Palmitic acid 16:0	%	2,0 – 5,0
	Palmitoleic acid 16:1	%	0
	Margarine acid 17:0	%	0
	17:1	%	0
	Stearic acid 18:0	%	38,0 – 47,0
	Oleic acid 18:1	%	42,0 – 49,0
	Linoleic acid 18:2	%	4,0 – 8,0
	Linolenic acid 18:3	%	0 - 1,0
	Arachid acid 20:0	%	1,0 – 2,0
	20:1	%	0 – 1,0
	20:2	%	0
	Behenic acid 22:0	%	0 – 1,0
	Erucic acid 22:1	%	0
	22:2	%	0
	Lignoceric acid 24:0	%	0 – 1,0
	Nervonic acid 24:1	%	0
	<i>Supplier data and Literature values - natural deviations possible</i>		

## 6) General chemical-physical parameters

		Dim.	Target
<b>6.1</b>	<b>Plant-protective agent</b>		
	Chlorine and phosphorous pesticides per single substance	mg/kg	≤ 0.010
	Total pesticide, max. two ≥ 0,010	mg/kg	≤ 0.020
	<i>BNN-Guideline, 01/2014</i>		
<b>6.2</b>	<b>Heavy metals</b>		
	Lead	mg/kg	≤ 0.10
	Cadmium	mg/kg	
	Mercury	mg/kg	
	<i>Regulation (EC) No 1881/2006</i>		
<b>6.3</b>	<b>Store-protective agent</b>		
	Inorganical total bromide	mg/kg	≤ 5.00
	<i>BNN-help for interpretation 07/2009</i>		
<b>6.4</b>	<b>Preservatives</b>		
	Sorbic acid	mg/kg	n.d.
	Benzoic acid	mg/kg	n.d.
<b>6.5</b>	<b>Mycotoxins</b>		
	Aflatoxin B <sub>1</sub>	µg/kg	≤ 2.00
	∑ Aflatoxin B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> , G <sub>2</sub>	µg/kg	≤ 4.00
	<i>Regulation (EC) No 1881/2006</i>		

## 7) Specific chemical-physical parameters

		Dim.	Target
7.1	<b>Rel. density</b> <i>Literature values</i>	g/cm <sup>3</sup>	0,916 – 0,918
7.2	<b>Free fatty acids</b>	%	Shea butter ≤ 4,0
7.3	<b>Melting point</b>	°C	28 - 34°C
7.4	<b>Colour (Lovibond) Red</b>	-	≤ 3,0
	<b>Yellow</b>	-	-
7.5	<b>Iodine value</b> <i>Supplier data</i>	g I <sub>2</sub> /100 g	50,0 – 70,0
7.6	<b>Peroxide value</b> <i>(Guideline for fats and oils, 08/2011)</i>	meqO <sub>2</sub> /kg	Virgin & crude ≤ 10.0 Deodorized ≤ 5.0
7.7	<b>Acid value</b> <i>(Guideline for fats and oils, 08/2011)</i>	mg KOH/g	Virgin & crude ≤ 4.0 Deodorized ≤ 0.6
7.8	<b>Saponification value</b>	mg KOH/g	178 - 195
7.9	<b>Refraction index (ND 40°C)</b> <i>Literature values</i>	-	1,463 – 1,467
7.10	<b>Solid fat content</b>		
	20°C	%	33,1
	25°C	%	15,9
	30°C	%	2,0
	35°C	%	0,4
7.11	<b>PAK (polyaromatic hydrocarbons)</b>		
	<b>Benzo(a)pyren</b>	µg/kg	Cocoa butter ≤ 5.0 Coconut fat ≤ 2.0 Other ≤ 2.0
	<b>Sum of: Benzo(a)pyren &amp; Benzo(a)anthracen &amp; Chrysen &amp; Benzo(b)fluoranthen</b>	µg/kg	Cocoa butter ≤ 30.0 Coconut fat ≤ 20.0 Other ≤ 10.0
	<i>Regulation (EU) No 835/2011 – Amendment of Regulation (EC) No 1881/2006</i>		
7.12	<b>Glycidyl fatty acid esters expressed as glycidol</b>	µg/kg	1000
	<i>Regulation (EU) No 2018/290 – Amendment of Regulation (EC) No 1881/2006</i>		

## 8) Microbiological standards

		<b>Dim.</b>	<b>Target</b>
<b>8.1</b>	Total viable count	cfu/g	≤ <b>100</b>
<b>8.2</b>	Enterobacteriaceae	cfu/g	≤ <b>10</b>
<b>8.3</b>	Escherichia Coli	cfu/g	≤ <b>10</b>
<b>8.4</b>	Salmonella	in 25 g	<b>n.n.</b>
<b>8.5</b>	Yeasts	cfu/g	≤ <b>100</b>
<b>8.6</b>	Moulds	cfu/g	≤ <b>100</b>

## 9) Biological parameters

		<b>Dim.</b>	<b>Target</b>
<b>9.1</b>	<b>Genetically modified components</b>	%	≤ <b>0.1</b>
	<i>Regulation (EC) No 1829/2003</i>		
<b>9.2</b>	<b>GMO-IP-Traceability</b>	-	<b>No</b>

## 10) Allergens

10.1 allergenic ingredients / additives used according to regulation (EU) No 1169/2011		Present acc. to recipe		Allergen description	Possibly cross-contamination		Processing on the same line		Used in the same manufacturing facility	
		Yes	No		Yes	No	Yes	No	Yes	No
1.	Cereals containing gluten (i. e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof		X	Present in crude wheat germ oil	X		X		X	
2.	Crustaceans and products thereof		X			X		X		X
3.	Eggs and products thereof		X			X		X		X
4.	Fish and products thereof		X			X		X		X
5.	Peanuts and products thereof		X			X		X		X
6.	Soybeans and products thereof		X	Present in crude soy bean oil and blends containing crude soy bean oil	X		X		X	
7.	Milk and products thereof (including lactose)		X			X		X		X
8.	Nuts i. E. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof		X	Present in crude walnut oil, hazelnut oil, almond oil and macadamia nut oil	X		X		X	
9.	Celery and products thereof		X			X		X		X
10.	Mustard and products thereof		X			X		X		X
11.	Sesame seeds and products thereof		X	Present in crude	X		X		X	



				sesame oil					
12.	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>		X			X		X	X
13.	Lupines and products thereof		X			X		X	X
14.	Molluscs and products thereof		X			X		X	X

10.2 Are allergenic ingredients / additives used according to the ALBA list?		Present acc. to recipe		Allergen description	Possibly cross-contamination		Processing on same line		Used in the same manufacturing facility	
		Yes	No		Yes	No	Yes	No	Yes	No
1.	Milk protein		X			X		X		X
2.	Lactose		X			X		X		X
3.	Eggs		X			X		X		X
4.	Soy protein (soy bean oil)		X	Present in crude soy bean oil or in blends containing crude soy bean oil	X		X		X	
5.	Soy lecithin		X			X		X		X
6.	Gluten		X			X		X		X
7.	Wheat		X	Present in crude wheat germ oil	X		X		X	
8.	Rye		X			X		X		X
9.	Beef		X			X		X		X
10.	Pork		X			X		X		X
11.	Chicken		X			X		X		X
12.	Fish		X			X		X		X
13.	Shellfish and crustaceans		X			X		X		X
14.	Maize		X	Present in maize oil	X		X		X	
15.	Cocoa (cocoa butter)		X	Present in crude cocoa butter	X		X		X	
16.	-									

17.	Legumes / Pulses		X			X			
18.	Nuts		X			X		X	X
19.	Nut oil		X	Present in crude walnut oil, hazelnut oil, almond oil, macadamia nut oil	X		X		X
20.	Peanuts		X			X		X	X
21.	Peanut oil		X			X		X	X
22.	Sesame		X			X		X	X
23.	Sesame oil		X	Present in crude sesame oil	X		X		X
24.	Glutamate		X			X		X	X
25.	Sulfite (E220 – E 228)		X			X		X	X
26.	-								
27.	-								
28.	-								
29.	-								
30.	-								
31.	Coriander		X			X		X	X
32.	Celery		X			X		X	X
33.	-								
34.	Carrot		X			X		X	X
35.	Lupine		X			X		X	X
36.	Mustard		X			X		X	X

**11) Statement concerning allergens/ GMO/ cross contamination**

Traces caused by chance or unavoidable cases and environmental contaminations are not component of point 10).

We point out that the presence of allergenic substances caused by cross contamination is not part of Directive 2003/89/EC.

According to confirmations of the contract companies there is no use of genetically modified auxiliary agents or such produced by help of genetically modified organism.

**12) Miscellaneous**

	Yes	No
Product irradiation		X
Product fumigation		X
Suitable for vegans	X	
Suitable for vegetarians	X	

**13) Certificates**

	Yes	No
Regulation (EC) No 834/2007	X	
US National Organic Program 7 CFR Part 205	X	
<b>BIOSUISSE ORGANIC</b>		X
RSPO		X
Kosher		X
Halal		X

**14) Transport cases & labeling**

The transport cases are new or practically new. They are free of damages or gross outside soiling.

The legend contains the following data:

Legend for deodorized fats & oils (unless bulk products):

- Article
- Origin
- Lot number
- Best before date
- Net weight
- Processor ID N° - last processor
- Control body code - last processor
- Storage condition

Legend for other products (unless bulk products):

- Article
- Origin
- Lot number
- Production year / crop year
- Net weight
- Exporter & their control body
- Importer
- Storage condition

**15) Further applicable documents**

Conformity certificates respective point 13

Specification has been issued electronically and is valid without signature.