

|                                                                                                             |                                                                        |  |                        |
|-------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------|--|------------------------|
| <br>C.I. TEQUENDAMA S.A.S. | <b>C.I. TEQUENDAMA S.A.S.</b>                                          |  | Code: FT-028           |
|                                                                                                             |                                                                        |  | Version: 11            |
|                                                                                                             | <b>Technical Data Sheet:</b><br><b>ALL PURPOSE PALM OIL SHORTENING</b> |  | Up date:<br>03/06/2026 |
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|                      |                                         |
|----------------------|-----------------------------------------|
| <b>Elaborated by</b> | Quality Assurance Manager               |
| <b>Revised by</b>    | Quality Systems Assistant / Coordinator |
| <b>Approved by</b>   | Quality Assurance Director              |

## 1. PRODUCT DESCRIPTION

It has semisolid consistency at room temperature, white color, from vegetable origin.

1.1 Ingredients: RBD Palm Oil.

1.2 Sensory Properties:

- Odour: Specific to the product, free from foreign and rancid odour.
- Taste: Specific to the product, free from foreign and rancid flavor.

## 2. PRODUCTION PROCESS:

It's obtained by bleaching and physical refining of crude palm oil.

## 3. APPLICATIONS:

This product can be used for baking, frying and other purposes.

### 3.1 NOT INTENDED USE:

The product repacking without the proper care. Any use different than the ones established in this document.

## 4. PACKING:

See Packing Annex.

## 5. PHYSICAL AND CHEMICAL PROPERTIES:

| Parameters                                 | Min. | Max.  | Method         |
|--------------------------------------------|------|-------|----------------|
| Free Fatty Acids (%) as palmitic *         | ---  | 0,1   | AOCS Ca 5a-40  |
| Moistures and volatile matter content (%)  | ---  | 0,05  | AOCS Ca 2c-25  |
| Impurities (%)                             | ---  | 0,05  | AOCS Ca 3-46   |
| Lovibond color (5,25")                     | ---  | 3,0 R | AOCS Cc 13j-97 |
| Peroxide value (meq. O <sub>2</sub> /Kg) * | ---  | 1     | AOCS Cd 8-53   |
| Iodine value (g/100 g)                     | 51   | 55    | AOCS Cd 1d-92  |
| (MP) Slip melting point (°C)               | 35   | 38    | AOCS Cc 3-25   |
| Solid fat content by NMR (%)               |      |       | AOCS Cd 16b-93 |
| N10                                        | 48   | 60    | ---            |
| N20                                        | 21   | 33    | ---            |
| N30                                        | 5    | 12    | ---            |
| N40                                        | ---  | 6     | ---            |

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| Fatty acids profile by GC (%)   |     |     | AOCS Ce 1a-13 |
|---------------------------------|-----|-----|---------------|
| Caprylic (C-8:0)                | --- | --- | ---           |
| Capric (C-10:0)                 | --- | --- | ---           |
| Lauric (C-12:0)                 | --- | 0,5 | ---           |
| Miristic (C-14:0)               | 0,7 | 1,5 | ---           |
| Palmitic (C-16:0)               | 39  | 45  | ---           |
| Palmitoleic (C-16:1)            | --- | 0,3 | ---           |
| Stearic (C-18:0)                | 3   | 5   | ---           |
| Oleic (C-18:1)                  | 38  | 45  | ---           |
| Linoleic (C-18:2)               | 8   | 11  | ---           |
| Linolenic (C-18:3)              | --- | 0,4 | ---           |
| Arachidic (C-20:0)              | --- | 0,4 | ---           |
| Saponification value (mg KOH/g) | 195 | 205 | AOCS Cd 3-25  |

AOCS: American Oil Chemist's Society. \* At Loading

#### 6. MICROBIOLOGICAL SPECIFICATIONS:

| Parameter                        | Minimum | Maximum              | Method                       |
|----------------------------------|---------|----------------------|------------------------------|
| Meso-aerobics (cfu / g)          | ---     | 10 x 10 <sup>3</sup> | Plate count                  |
| E. Coli / g                      | ---     | Absent               | Tube count                   |
| Salmonella / 25 g                | ---     | Absent               | Isolation and identification |
| Yeast and moulds (cfu / g)       | ---     | < 10                 | Plate count                  |
| Staphylococcus aureus, (cfu / g) | ---     | < 100                | Plate count                  |

#### 7. NUTRITIONAL VALUE (PER 100g):

|                         |                    |                       |    |
|-------------------------|--------------------|-----------------------|----|
| Energy [kJ]             | 3700 kJ (900 kcal) | Fiber [g]             | 0. |
| Total fat [g]           | 100                | Sugar (g):            | 0. |
| Saturated fat [%]       | 49,5%              | Protein (g):          | 0. |
| Trans fat [%]           | <0.50%             | Vitamins A , C (ppm): | 0. |
| Polyunsaturated fat [%] | 10%                | Iron (ppm):           | 0. |
| Monounsaturated fat [%] | 40%                | Calcium (ppm):        | 0. |
| Cholesterol (mg/Kg):    | 0.                 | Potassium (ppm):      | 0. |
| Sodium (mg):            | 0.                 | Phosphorus (ppm):     | 0. |
| Carbohydrates (g):      | 0.                 | Magnesium (ppm):      | 0. |

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#### 8. STORAGE AND DISTRIBUTION CONDITIONS:

Store and distribute in a dry and cool place (<20°C), away from strong odour and direct sunlight.

#### 9. SHELF LIFE:

It is recommended to use the product within 12 months after production date, in compliance with the storage conditions recommended.

**Note:** It may change according the product presentation.

#### 10. TRACEABILITY CODE:

Traceability by batch code:

Example: DS01263601:

D: Deodorized / S: Natural Product / 01: month of production / 26: Production year / 36: Melting point / 01: Consecutive by product type manufactured during a month.

#### 11. BENEFITS AND ADVANTAGES:

- Cholesterol free, because its vegetable nature
- Non Hydrogenated
- Digested and absorbed easily into normal metabolic processes
- Important for energy requirements and essential fatty acids
- Good conservation qualities under adequate storage conditions
- Low tendency to rancidity unless subjected to excessive temperatures.

#### 12. CERTIFICATIONS:

|                       |
|-----------------------|
| Kosher Certificate    |
| Halal Certificate     |
| RSPO – IP Certificate |
| RSPO – SG Certificate |
| RSPO – MB Certificate |

#### 13. SUITABLE FOR:

The product has no contra indications for consumption of the general public.

|                   |     |
|-------------------|-----|
| Vegetarians       | YES |
| Vegans            | YES |
| Lacto-vegetarians | YES |

#### 14. GMO AND IRRADIATION INFORMATION

|                                |                             |
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|                                                                |    |
|----------------------------------------------------------------|----|
| The product contains any genetically modified protein          | NO |
| The product and its ingredients have been modified genetically | NO |
| The product has been irradiated                                | NO |

#### 15. ALLERGY / FOOD INTOLERANCE AND CROSS CONTAMINATION LIST:

| No. | Allergens                                                                                                        | Included in the product  |                                     | Possibility of cross contamination |                                     |
|-----|------------------------------------------------------------------------------------------------------------------|--------------------------|-------------------------------------|------------------------------------|-------------------------------------|
|     |                                                                                                                  | Yes                      | No                                  | Yes                                | No                                  |
| 1.  | Cereals containing Gluten (i.e. Wheat, Barley, Oats, Spelt, Kamut, hybridized strains) and products thereof      | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 2.  | Crustaceans and products thereof                                                                                 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 3.  | Eggs and products thereof                                                                                        | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 4.  | Fish and products thereof                                                                                        | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 5.  | Peanuts and products thereof                                                                                     | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 6.  | Soy and products thereof                                                                                         | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 7.  | Milk and products thereof incl. Lactose                                                                          | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 8.  | Edible nuts and products thereof                                                                                 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 9.  | Celery and products thereof                                                                                      | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 10. | Mustard and products thereof                                                                                     | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 11. | Sesame Seeds and products thereof                                                                                | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |
| 12. | Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>           | <input checked="" type="checkbox"/> |

#### 16. LEGAL AND REGULATORY REQUIREMENTS:

The product complies with all the national regulatory requirements and those applicable in the destination countries. See **Sampling Plan**.

#### 17. LABELLING:

The product does not contain any physical, chemical or biological agent different to the ones included in the formulation. The allergens present in the product must be declared according to the item 15.

The product label must include the next information: Product name, ingredients list (could be omitted if it is only one ingredient), net content, Manufacturer name and address, lot, best before date. Also, the certification logos and any customers request will be included.

#### 18. QUALITY ASSURANCE:

C.I. Tequendama S.A.S. ensures the delivered product is manufactured within the specifications. The certificate of analysis is available on request.

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Note: The following tests will be issued under specific request of the customer and in agreement with C.I. Tequendama S.A.S.:

- Solid fat content by NMR (%)
- Fatty acids profile by GC (%)
- Saponification value (mg KOH/g)
- Microbiological tests specified on this technical data sheet

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*The information contained in this bulletin is considered by C. I. Tequendama S. A.S. as a true and accurate, however, only offered as a guide for users of its products, which must evaluate, investigate and verify the behavior of each product, for each particular application. C. I. Tequendama S. A.S. assumes no responsibility for damage to property or persons, which may result from the misuse of their products or information provided in this newsletter. To the best use of their products C. I. Tequendama S. A. S. offers its clients technical assistance and advice upon request.*

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