

Product specification for fats & oils



Sales specification

Issue date: 12-04-2021

Version: 2

Product: MCT oil coconut based (C8)

Origin: Non-EU

Organic certificate: N/A

Intended use: Used for human consumption.

1. Short description

MCT C8 oil is fractionated from coconut oil.

2. Composition product

1.	100% Vegetable oil (MCT oil coconut based)	
2.	Additives	N/A

3. Packaging & stability

Kind of packing:	<ul style="list-style-type: none">- Can (5, 10 and 25 L)- Drum 190 kg- IBC 920 kg
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 the EU (<i>Regulation EG No 1935/2004, Regulation EG No 2023/2006 and Regulation EU No 10/2011</i>).	
Maximum shelf life:	12 months
Storage conditions:	Cool (<20 °C), dry and dark
Transport conditions:	N/A

4. Physical properties

Odour:	Neutral
Colour:	Clear
Flavour:	Neutral
Appearance:	Clear, liquid

5. Nutritional value

		Dim.	Typical value		Method
5.1	Fat	%	100		
5.2	Protein	%	0		
5.3	Carbohydrate	%	0		
5.4	Dietary fiber	%	0		
5.5	Sodium chloride	%	0		
5.6	Energy (calculated per 100g)	Kcal	900		
		kJ	3760		
5.7	Saturated fatty acids	%	100		
5.8	Monounsaturated fatty acids	%	-		
5.9	Polyunsaturated fatty acids	%	-		
5.10	Fatty acids composition	Dim.	Min.	Max.	ISO 12966-4, GC-FID
	C-6:0 Caproic acid	%	ND	0.5	
	C-8:0 Caprylic acid	%	99		
	C-10:0 Capric acid	%	ND	1	
	C-12:0 Lauric acid	%			
	C-14:0 Myristic acid	%			
	C-16:0 Palmitic acid	%			
	C-16:1 Palmitoleic acid	%			
	C-18:0 Stearic acid	%			
	C-18:1 Oleic acid	%			
	C-18:2 Linoleic acid	%			
	C-18:3 Linolenic acid	%			
	C-20:0 Arachidic acid	%			
	C-20:1 Eicosenoic acid	%			
	C-22:0 Behenic acid	%			
	C-22:1 Erucic acid	%			
	C-24:0 Lignoceric acid	%			
5.11	Trans fatty acids	%		≤2.0	ISO 12966-4, GC-FID
	*ND – non detectable, defined as ≤ 0.05%				

6. Contaminants

		Dim.	Max.	Method
6.1	Pesticides			
	Chlorine and phosphorous per single substance	mg/kg	≤ 0.01	Laboratory specific own method, GC-MS/MS & LC-MS/MS
	Total pesticide	mg/kg	≤ 0.02	
	<i>BNN-Guideline 01/2014</i>			
6.2	Heavy metals			
	Lead	mg/kg	≤ 0.10	NEN-EN 15763, ICP-MS
	Cadmium	mg/kg	-	
	Mercury	mg/kg	-	
	Arsenic	mg/kg	-	
	<i>Regulation (EC) No 1881/2006</i>			
6.3	Dioxines/PCB's			
	∑ Dioxins and furans (WHO-PCDD/F-TEQ)	pg/g fat	≤ 0.75	NEN-EN 16215, GC-HRMS
	∑ Dioxins, furans and dioxin-like PCB's (WHO-PCDD/F-PCB-TEQ)	pg/g fat	≤ 1.25	Laboratory specific own method, GPC-LC-GCMS
	ICES-6 (∑ PCB28, PCB52, PCB101, PCB 138, PCB153, PCB180)	ng/g fat	≤ 40	
	<i>Regulation (EC) No 1881/2006 and Regulation (EU) 1259/2011</i>			
6.4	Mycotoxins			
	Aflatoxin B ₁	µg/kg	≤ 2.0	Laboratory specific own method, LC-MS/MS
	Aflatoxin B ₁ , B ₂ , G ₁ , G ₂	µg/kg	≤ 4.0	
	<i>Regulation (EC) No 1881/2006</i>			
6.5	PAH's			
	Benzo(a)pyrene	µg/kg	≤ 2.0	Laboratory specific own method, GC-MS/MS
	∑ PAH4: (BaP, BaA, BbF, Chry)	µg/kg	≤ 10.0	
	<i>Regulation (EU) No 835/2011 and Regulation (EC) No 1881/2006</i>			
6.6	Glycidol/3-MCPD			
	Glycidyl fatty acid esters expressed as glycidol	µg/kg	*	DGF C-VI 18 (10) A,B: GC-MS
	3-MCPD fatty acid esters expressed as 3-MCPD	µg/kg	*	DGF C-VI 18(10) B GC-MS
	<i>*According Regulation (EU)No 2020/1322 and Regulation (EC)No 1881/2006</i>			

7. Chemical properties

		Dim.	Min.	Max.	Method
7.1	Specific gravity (20 °C)	g/cm ³	0.940	0.970	
7.2	Free fatty acids	%	-	≤0.1	ISO 660
7.3	Peroxide value (at loading)	meqO ₂ /kg	-	≤2.0	ISO 3960
7.4	Moisture	%	-	≤0.10	ISO 8534
7.5	Iodine value	-		≤1.0	
7.6	Colour (Lovibond 5^{1/4}" cell)	-			ISO 27608 (Refined oils)
	Red	-	-	N/A	
	Yellow	-	-	N/A	
7.7	Saponification value	mg KOH/g			ISO 3657
7.8	Unsaponifiable matter	g/kg	-		ISO 18609
7.9	Solid fat content			N/A	ISO 8292-2
	20°C	%			
	25°C	%			
	30°C	%			
	35°C	%			

8. Microbiological parameter

		Dim.	Max.	Method
8.1	Yeasts	cfu/g	≤100	NEN-ISO 21527-2
8.2	Moulds	cfu/g	≤100	NEN-ISO 21527-2
8.3	Aerobic plate count	cfu/g	≤100	NEN-ISO 4833-1
8.4	Enterobacteriaceae	cfu/g	≤10	NEN-ISO 21528-2
8.5	Salmonella	25g	Absent	NEN-EN-ISO 6579

9. GMO parameters

		Dim.	Max.	Method
9.1	Genetically modified components			
	<i>Regulation (EG) No 1829/2003</i>	%	≤ 0.10	Laboratory specific own method, PCR-Screening

The product in question has been produced without the use of genetically modified organisms and/or products derived from these. All relevant safety precautions have been taken to prevent contamination with genetically modified organisms or products derived from these.

10. Allergenes

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)
		Legal allergens			
1.1	UW	Wheat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	NR	Rye	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	GB	Barley	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	GO	Oats	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	GS	Spelt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	GK	Kamut	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	AW	<i>Gluten</i>			
2.0	AC	Crustaceans	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	AE	Egg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	AF	Fish	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	AP	Peanuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	AY	Soy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	AM	Milk	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	SA	Almonds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	SH	Hazelnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	SW	Walnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	SC	Cashews	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	SP	Pecan nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	SR	Brazil nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	ST	Pistachio nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	SM	Macadamia/ Queensland nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	AN	<i>Nuts</i>			
9.0	BC	Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	BM	Mustard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	AS	Sesame	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	NL	Lupin	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	UM	Molluscs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Additional allergens			
20.0	ML	Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	NC	Cocoa	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	MG	Glutamate (E620 – E625)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	MK	Chicken meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	NK	Coriander	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	NM	Corn/ maize	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	NP	Legumes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	MC	Beef	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	MP	Pork	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	NW	Carrot	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

11. Claims

	Yes	No
Organic		X
Kosher	X	

12. Miscellaneous

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

13. Transport labelling

- Product name
- Company name
- Quantity
- Lot number
- Expiry date
- Certification