
		SPECIFICATION	Page	1
			Pages	2
		COLD PRESSED OIL	Edition 01/2018	

<i>Specification and regulatory documents</i>				
<i>Regulatory documents</i>	TU U 10.4-38667335-001:2013 Plant oils. Technical Specifications.			
<i>Type of the product (raw product, ready to use product, etc.)</i>	The product is ready to use: for direct consumption in food by consumers, as a semi-finished product for the food industry, as a semi-finished product for the pharmaceutical and cosmetic industry.			
<i>Organoleptic indicators</i>	Transparency	transparent and without any sediment; slight turbidity or "netting" of the oil is not a sign of any defect;		
	Smell and taste	as characteristic oil of a certain type free from foreign smell and off-flavor;		
<i>Main physical and chemical indicators</i>	<i>Indicator</i>		<i>Normal range</i>	
	Acid-degree value, mg KOH/g		≤4,0	
	Peroxide index, ½ O ₂ mmol/ kg	upon leaving our plant	≤7	
		at the end of shelf life	≤10	
	Mass fraction of unsaponification matters, %		≤ 1,0	
	Mass fraction of fat-free impurities, volatile substances, %, no more than			
	Mass fraction of moisture and volatile substances, %, no more than		≤ 0,15	
	Mass fraction of phosphorus-containing substances, %, no more than (in terms of stearo-oleo-lecithin)		≤ 0,40	
<i>Main microbiological indicators</i>	The indicators are not standardized			
<i>Показники безпеки</i>	<i>Toxic elements</i>			
	<i>Indicator</i>		<i>Normal range, mg / kg</i>	
	Lead		≤0,10	
	Cadmium		≤0,05	
	Arsenic		≤0,10	
	Mercury		≤0,03	
	Copper		≤0,5	
	Zinc		≤5,0	
	Iron		≤5,0	
	<i>Radionuclides</i>			
	<i>Indicator</i>		<i>Normal range</i>	
	¹³⁷ Cs		≤100,000	
	⁹⁰ Sr		≤ 30,000	
	<i>Pesticides, mg / kg</i>			
	<i>Indicator</i>		<i>Normal range</i>	
	Heptachlor		not allowed	
	DDT and its metabolites		≤0,5	
	HCCH gamma isomer		≤0,05	
	Aflatoxin B1		≤0,005	
	Zearalenone		≤1,0	

	RICHOIL PE	SPECIFICATION	Page	2
			Pages	2
	COLD PRESSED OIL	Edition 01/2018		

<i>Main stages of the technological process</i>	1) Product acceptance; 2) Storage; 3) Pressing; 4) Filtration; 5) Packaging; 6) Shipping;
<i>Materials</i>	
<i>Packing materials</i>	The packing and containers must meet requirements of the valid normative documents and ensure preservation of plant oils during storage and transportation.
<i>Transportation and storage</i>	
<i>Transportation requirements</i>	The products are transported in accordance with the rules of transportation of goods valid for the respective mode of transport or according to an agreement / contract with the customer
<i>Requirements for the storage</i>	The products are stored in closed and darkened rooms at a temperature of 8° C to + 20 ° C.
<i>Requirements for the shelf life</i>	The shelf life is 12 months from the date of manufacture.
<i>Use by consumers</i>	
<i>Intended use</i>	This product group is ready to use: for direct consumption by consumers in food and as a semi-finished product for food companies.
<i>Target consumers and specific groups of consumers</i>	For all segments of consumers without restrictions for direct consumption in food.
<i>Warning</i>	All the products shall be marked with the following warning: the product may contain traces of allergens: sesame, mustard and walnut.