



## Certificate of Analysis

Customer: **Ventura Foods - Ontario**  
**2900 E. Jurupa Street**  
**ONTARIO, CA 91761 USA**

**11/27/2019**

SellTo: **Boulder Brands, Inc.**  
Product: **PALMEL 35**

Lot Number: **TF-19-160**  
Manf Date: **18-NOV-19**  
Trailer No: **T003**  
FVO Ref No: **6100010210**

Best if Used By: **18-MAY-20**  
Customer Order #: **36245**  
Customer Code: **835**

	<b>Analytical Data</b>	<b>Specification</b>	<b>Method</b>
<b>Free Fatty Acid as Oleic</b>	0.02 %	0.1 Max	AOCS Cd 3d-63
<b>Moisture Content</b>	0.01 %	0.1 Max.	AOCS Ca 2e-84
<b>Peroxide Value</b>	0 meq/kg	1 Max.	AOCS Cd 8-53
<b>Taste</b>	Passed		AOCS Cg 2-83
<b>Iodine Value</b>	34.5 cg/g	32 - 37	AOCS Cd 1e-01
<b>Red (Lovibond 5.25" cell)</b>	1.0	2 Max	AOCS Cc 13e-92
<b>Yellow (Lovibond 5.25")</b>	5.9	20 Max.	AOCS Cc 13e-92
<b>Mettler Drop Point</b>	32.2 °C	30 - 34	AOCS Cc 18-80

Top Seals: n/a  
Bottom Seals: E012450  
(Hose Seals:) n/a

COA electronically prepared by Tawny McReynolds, Quality Assurance Manager on

**11/27/2019**



## PALMEL 35

NEW SAP Fuji Product Code: FM-0055

Old Fuji Product Code: 650-70

Specification Issued: 27-Dec-02      Reviewed on: 04-Feb-19  
 Issued by: Thomas McBrayer, R&D Director.

Ingredients:

**United States:** Palm Oil

**Canada:** Modified Palm oil

### Physical & Chemical Characteristics:

	Specification	UOM	Method
Iodine Value	32 - 37	cg/g	AOCS Cd 1e-01
Moisture	0.1 max	%	AOCS Ca 2e-84
Free Fatty Acid (% Oleic)	0.1 max	%	AOCS Cd 3d-63
Color (5.25" Lovibond)	2.0 max	Red	AOCS Cc 13e-92
	20.0 max	Yellow	
Peroxide Value	1.0 max	meq/kg	AOCS Cd 8-53

Mettler Drop Point	30 - 34	°C	AOCS Cc 18-80
Solid Fat Content (%)	<i>(Typical)</i>		
Temperature 10°C	91.0	%	AOCS Cd 16b-93
20°C	79.0	%	
25°C	65.0	%	
30°C	14.0	%	
35°C	1.0	%	

### Nutritional Data (typical, per 100g):

Calories	900	kCal / 100g	
Total Fat	100	%	
Saturates	63.7	%	
Mono-unsaturates	32.6	%	
Poly-unsaturates	3.7	%	
Trans	<1.0	%	
Cholesterol	0	Dietary fiber	0
Total Carbohydrates	0	Iron	0
Complex Carbohydrates	0	Sodium	0
Sugars	0	Potassium	0
Added Sugars	0	Vitamin A	0
Protein	0	Vitamin C	0
Calcium	0	Vitamin D	0

# TECHNICAL



# SPECIFICATION

## PALMEL 35

**NEW SAP Fuji Product Code: FM-0055**      **Specification Issued:** 27-Dec-02      **Reviewed on:** 04-Feb-19  
**Old Fuji Product Code: 650-70**      **Issued by:** Thomas McBrayer, R&D Director.

### Product Description and Application Notes:

PALMEL 35 is a fully refined palm mid fraction product which is suitable for use in a variety of confectionery applications.

### Microbiological Information:

Due to the low moisture content of the product and the nature of vegetable oil refining, microbiological contamination is unlikely to occur.

### GMO Statement:

This product does not contain any ingredient from GMO sources.

### NAFTA Statement:

This product does not qualify for NAFTA exemption.      **Tariff Code:**      **1511.90**

### Country of Origin:

<b>Component:</b> Palm Oil:	<b>Country of Origin:</b> Malaysia; Indonesia	<b>Description:</b> "Palm Oil & Fractions there-of"
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### Recommended Storage Conditions and Shelf Life:

Description:	Recommend Storage Conditions:	Shelf Life:
<b>Totes &amp; Drums:</b>	Stored under dry condition (RH <60%) and Temperature between 20° and 25°C	<b>6 Months</b>
<b>Bulk Liquid Tank:</b>	Stainless steel or lined tank recommended* Temperature between 120° and 135°F	<b>2 Weeks</b>
<b>Bulk ISO &amp; Railcar:</b>	Shipped at ambient temperature* After initial heating* until liquid (120-130 °F)	<b>3 Months</b> <b>2 Weeks</b>

\* Nitrogen Blanket recommended.

### Regulatory:

Kosher Certified: Orthodox Union  
Halal Certified: American Halal Foundation

### Certificate No.:

OUV3-721CD12; OUV4-C8FC8EA  
HPR 2625-VO

*Conforms to all applicable Federal & State Regulations for the manufacture of food ingredients.*



## PALMEL 35

NEW SAP Fuji Product Code: FM-0055

Specification Issued: 27-Dec-02

Reviewed on: 04-Feb-19

Old Fuji Product Code: 650-70

Issued by: Thomas McBrayer, R&D Director.

### Allergen Checklist:

	Column 1	Column 2	Column 3
	Present in the product	Present in products manufactured on the same line	Present in the same manufacturing plant
<b>Peanut or its derivatives</b> , e.g. Peanut-pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavored peanut product) etc. Peanut may also be known as <b>ground nut</b> .	NO	NO	NO
<b>Tree Nuts</b> (Almonds, brazil nuts, cashews, hazel nuts, filberts, macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios, and walnuts or their derivatives, e.g., nut butters and unrefined oils.	NO	NO	NO
<b>Coconut</b> or its derivatives, e.g. copra, and unrefined oils.	NO	SEMI-REFINED OIL	SEMI-REFINED OIL
<b>Sesame</b> or its derivatives, e.g., paste and oil etc.	NO	NO	NO
<b>Milk</b> or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	NO	NO	NO
<b>Eggs</b> or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	NO	NO	NO
<b>Fish</b> or its derivatives, e.g., fish protein and extracts etc.	NO	NO	NO
<b>Shellfish</b> (including crab, crayfish, lobster, prawn and shrimp) <b>and Mollusks</b> (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives, e.g. extracts etc.	NO	NO	NO
<b>Soy</b> or its derivatives, e.g., lecithin, unrefined oil, tofu and protein isolates etc.	NO	SOY LECITHIN	SOY LECITHIN
<b>Wheat, rye, barley, oats</b> , or their derivatives, e.g., <b>gluten</b> , flour, starches and brans etc.	NO	NO	NO
<b>Sulphites</b> , e.g., Sulphur dioxide and sodium metabisulphites etc.	NO	NO	NO
<b>Mustard</b> seeds or their protein derivatives	NO	NO	NO

Fuji Vegetable Oil, Inc. has documented allergen control procedures in place to avoid cross-contamination of this product with the allergens not present in the product but noted in columns 2 and 3.

*The information in this bulletin, to the best of our knowledge, is true and accurate. Any recommendations or suggestions are made without warranty or guarantee since the conditions of use are beyond our control.*