

## GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

|                     |                                      |            |  |
|---------------------|--------------------------------------|------------|--|
| <b>Brand</b>        | ETA                                  |            |  |
| <b>Product Code</b> | 44652                                |            |  |
| <b>Product Name</b> | ETA Salfry Oil Blended Vegetable 20L |            |  |
| <b>Weight</b>       | 20L                                  |            |  |
| <b>Pack Size</b>    | 1                                    |            |  |
| <b>Carton Size</b>  | 20L                                  |            |  |
| <b>EAN</b>          | 9310047665409                        | <b>TUN</b> |  |

|   |  |
|---|--|
| <b>Product Description</b>                          | A liquid oil consisting of refined, bleached and deodorised vegetable oil.   |
| <b>Application</b>                                  | Product is suitable for general cooking/baking applications such as shallow frying, greasing or baking dishes, basting and use in pourable salads dressings. |
| <b>Directions For Use/ Preparation Instructions</b> |  |
| <b>Product Image</b>                                |  |

|                    |   |
|--------------------|---|
| <b>Ingredients</b> | <b>Contains soy as indicated in bold type. (may contain soyabean oil).</b><br>Vegetable oil (may contain <b>soyabean</b> oil), antifoam (900a). |
|--------------------|---|

|                              |                              |                                     |                                      |                                   |
|------------------------------|------------------------------|-------------------------------------|--------------------------------------|-----------------------------------|
| <b>Nutrition Information</b> | <b>Servings per pack</b>     | 200                                 |                                      |                                   |
|                              | <b>Serving size:</b>         | 100.0mL                             |                                      |                                   |
|                              |                              | <b>Average Quantity per Serving</b> | <b>% Daily Intake* (per serving)</b> | <b>Average Quantity per 100mL</b> |
|                              | <b>Energy</b>                |                                     |                                      | 3400kJ                            |
|                              | <b>Protein</b>               |                                     |                                      | 0g                                |
|                              | <b>Fat, total</b>            |                                     |                                      | 92g                               |
|                              | <b>- saturated fat (max)</b> |                                     |                                      | 18.4g                             |
|                              | <b>Carbohydrate</b>          |                                     |                                      | 0g                                |
|                              | <b>- sugars</b>              |                                     |                                      | 0g                                |
|                              | <b>Sodium</b>                |                                     |                                      | 0mg                               |
|                              |                              |                                     |                                      |                                   |

|                          |  |                 |                                       |
|--------------------------|--|-----------------|---------------------------------------|
| <b>Country of Origin</b> | Made in Australia from at least 99% Australian ingredients |                 |                                       |
| <b>Product Status</b>    |  | <b>Suitable</b> | <b>Certified</b>                      |
|                          | <b>Halal</b>   | Yes             | Yes<br><i>Certification Type: MUI</i> |
|                          | <b>Kosher</b>  | No              | No                                    |

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|                       |  |                                   |     |
|-----------------------|--|-----------------------------------|-----|
|                       | <b>Organic</b>   | No                                | No  |
|                       | <b>Ovo-lacto-vegetarian</b>  | Yes                               | No  |
|                       | <b>Lacto-vegetarian</b>  | Yes                               | No  |
|                       | <b>Vegan</b>   | Yes                               | No  |
|                       | <b>Gluten Free</b>   | Yes                               | N/A |
|                       |  | No gluten containing ingredients. |     |
| <b>Claims on Pack</b> | Australian Value ETA<br>NON GENETICALLY MODIFIED<br>Longer Life<br><b>2.0x fry life of standard canola oil</b><br><b>When compared with the previous SAL-FRY 100% canola oil in controlled frying trials</b> |                                   |     |

|                       |                                       |  |                    |
|-----------------------|---------------------------------------|--|--------------------|
| <b>Specifications</b> | <b>Organoleptic Specifications</b>    |  |                    |
|                       | <b>Test/Parameter</b>                 | <b>Specification</b>   | <b>Test Method</b> |
|                       | Appearance                            | Normally a clean, light green liquid at ambient, but may have a characteristic hazy appearance if the product has been subjected to cooler temperatures. | Visual             |
|                       | Flavour                               | Characteristic bland taste.  | WF SPEC FP 002     |
|                       | Aroma                                 | Characteristic bland aroma.  | WF SPEC FP 002     |
|                       | <b>Physical Specifications</b>        |  |                    |
|                       | <b>Test/Parameter</b>                 | <b>Specification</b>   | <b>Test Method</b> |
|                       | Colour - Lovibond auto                | R<2.0  | AOCS Cc 13j-97     |
|                       | <b>Chemical Specifications</b>        |  |                    |
|                       | <b>Test/Parameter</b>                 | <b>Specification</b>   | <b>Test Method</b> |
|                       | Moisture                              | <0.1%  | AOCS Ca 2b -38     |
|                       | Free fatty acid                       | <0.1% *at time of packing  | AOCS Ca 5a-40      |
|                       | Peroxide value - titration            | <1.0meq/kg *at time of packing   | AOCS Cd 8b-90      |
|                       | Saturates                             | 18.4g/100ml max  | AOCS Ce 1f-96      |
|                       | Trans fatty acid                      | <1.0g/100g   | AOCS Ce 1f-96      |
|                       | <b>Microbiological Specifications</b> |  |                    |
|                       | <b>Test/Parameter</b>                 | <b>Specification</b>   | <b>Test Method</b> |
|                       |                                       | This product is microbiologically safe. The growth of microbial organisms in this product is inhibited due to the near absence of (<0.1%) moisture.      |                    |

|                          |             |
|--------------------------|-------------|
| <b>Type of Date Mark</b> | Best Before |
| <b>Shelf Life</b>        | 456 Days    |

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|                           |  |                                 |                           |
|---------------------------|--|---------------------------------|---------------------------|
| <b>Storage Conditions</b> | Best stored in clean dry conditions at 15-25°C, sealed in cool dry place away from direct sunlight and free from foreign odours and infestation.   |                                 |                           |
| <b>Coding</b>             |  | <b>Unit</b>                     | <b>Shipper</b>            |
|                           | <b>Location of Code</b>  | Top of drum                     |                           |
|                           | <b>Coding Format</b>   | BEST BEFORE DD/MM/YY V<br>HH:MM |                           |
|                           | <b>Example of Code</b>   | BEST BEFORE 25/11/17 V<br>14:41 |                           |
| <b>Packaging</b>          | <b>Packaging Format</b>  | 20L Drum                        |                           |
|                           | <b>Pack Size</b>   | 1                               |                           |
|                           |  | <b>Unit Dimensions</b>          | <b>Shipper Dimensions</b> |
|                           | <b>Length (mm)</b>   | 290                             | 0                         |
|                           | <b>Width (mm)</b>  | 290                             | 0                         |
|                           | <b>Height (mm)</b>   | 356                             | 0                         |
|                           | <b>Units per Shipper</b>   | 1                               |                           |
|                           | <b>Shippers per Pallet</b>   | 48                              |                           |
|                           | <b>Layers per Pallet</b>   | 3                               |                           |
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