

**PRODUCT INFO
& DATASHEET**

SICO FAT PGD 56% Fat (Unhydrogenated palm oil)

13/02/2026

1. PRODUCT SPECIFICATIONS & CHEMICAL % ANALYSIS

Product name	SICO FAT PGD 56% Fat
Product code	310330
Tariff number/GN-code	21069098
Description	Powdered creamer without added dairy ingredients. Non hydrogenated vegetable fat compound. Acid stable creamer for soups and sauces. This product contains certified mass balance sustainable palm oil.

2. COMPOSITION

Ingredients	Country of origin
Unhydrogenated palm oil (RSPO SG)	Mainly Malaysia
Glucose syrup	Mainly France, Belgium, Austria, Germany, Polen, England
Emulsifier RSPO MB (E 472e)	Mainly Denmark, The Netherlands
Stabiliser (E 340)	Mainly Germany, France, USA, China

3. CHEMICAL AND PHYSICAL ANALYSIS

Parameter	Typical value	Min/Max value	Method*
Fat	56,0	53,0 - 59,0%	Roese-Gottlieb grav./Mojonnier
Protein	0,0		Kjehldahl
Carbohydrates	39,2		
Ash	2,5		Oven 550°C
Moisture		Max. 4,0%	102+/- 2°C
Scorched particles (wet)		A	ADPI
Scorched particles (dry)		Max. 7/ 100 g.	SP2ABC28

4. Microbiological analysis

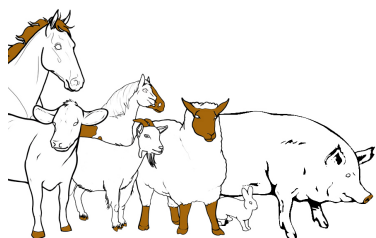
Parameter	Typical value	Min/Max value	Method*
Total plate count		Max. 10000/g	DIN EN ISO 4833
Enterobacteriaceae		Max. 10/g	DIN EN ISO 21528-2:2017-09
E-coli		not detected/g	ISO 7251
Yeast		Max. 100/g	ISO 6611:2004
Moulds		Max. 100/g	ISO 6611:2004
Coagulasepositive Staphylococci		Max. 10/g	DIN EN ISO 6888-3
Salmonella		not detected/750g	DIN EN ISO 6579

5. Sensorical description

Parameter	Typical value
Appearance	White powder
Taste	Typical
Odour	Typical

Any information in this publication is believed to be accurate and is given in good faith, but is for the customer to satisfy itself of the suitability for its own particular purpose.
No representation, warranty or guarantee is made to its accuracy, reliability or completeness.

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6. Nutritional data (average in 100g)

Parameter	Typical value
Energy	2768 kJ
Energy	668 kcal
Fat	56,8 g
- saturated fatty acids	33,7 g
- mono unsaturated fatty acids	18,0 g
- poly unsaturated fatty acids	4,5 g
- trans fatty acids	0,6 g
Carbohydrates	39,2 g
- sugar (mono- and disaccharides)	6,5 g
Protein	0,0 g
Salt	0,02 g
Sodium (Na)	0,01 g

7. Allergens

Parameter	Present
Cereals containing gluten (i.e. wheat, rye, barley, oat, spelt, kamut or their hybridised strains) and products of those	No
Crustaceans and products of those (i.e lobster, crab, shrimp)	No
Eggs and products of those	No
Fish and products of those	No
Peanuts and products of those	No
Soybeans and products of those	No
Milk and products of those (including lactose)	No
Nuts i.e. almond (Amygdalus communis L.), hazelnut (Corylus avellana), walnut (Juglans regia), cashew (Anacardium occidentale), pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), pistachio nut (Pistacia vera), macadamia nut and Queensland nut (Macadamia ternifolia) and products of those	No
Celery and products of those	No
Mustard and products of those	No
Sesame seeds and products of those	No
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂	No
Lupin and products of those	No
Molluscs and products of those	No

Cross contamination

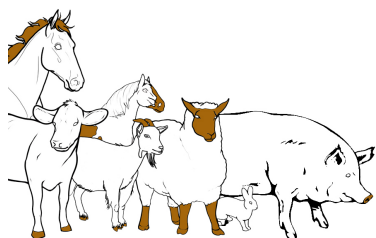
Some of our products contain glucose syrup derived from wheat and/or maize. Based on the written statement of our suppliers the gluten content in the glucose syrup is below 20 mg/kg. In accordance with the Draft Revised Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten and in accordance with the regulation 828/2014/EC, the glucose syrup may be regarded as gluten- free. According to Annex II of directive 1169/2011/EC there are no labeling requirements for glucose syrup derived from wheat as an allergen. Furthermore raw materials containing dairy ingredients are manufactured on the same production line. Therefore a cross contamination with milk is possible for products without milk based- ingredients.

GMO

According to Regulation (EC) No 1829/2003 on genetically modified food and feed and EC (No) 1830/2003 concerning the traceability and labelling of genetically modified organisms (GMO), the product described above is not genetically modified and/ or does not contain foodstuffs, additives or flavors made out of GMO. Adventitious or technically unavoidable contamination of GMO-material authorised in the EU up to a marginal value of 0,9% is excluded. Therefore, the article does not have to be labelled in accordance with the above mentioned legislation.

Undesirable substances

Guidance levels and maximum levels defined by law for residues, contaminants, heavy metals and mycotoxins are complied with. These are especially the Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed plant and animal origin, the Regulation (EC) No 2023/915 on maximum levels for certain contaminants in food, the German



PRODUCT INFO & DATASHEET

Regulation of limitation of contaminants in foodstuffs and the German Regulation of maximum levels of residues in foodstuffs - all in their currently valid versions.

Irradiation

We herewith confirm that this product, including the raw materials used for the production, are not subject to any kind of irradiation treatment.

Packaging

The primary packaging material used by DP Supply complies with the relevant European legislation, particularly Regulation (EC) No 1935/2004, Regulation (EC) No 2023/2006, Directive 94/62/EC and especially for packaging material made from or with plastic Regulation (EC) No 10/2011 (all in their current valid version). Declaration of conformity are at our disposal.

Food safety

DP Supply has implemented a quality management system which complies, inter alia, to the requirements of GFSI (Global Food Safety Initiative) recognized standards - ordinarily Food Safety System Certification (FSSC 22000). Within the framework of due diligence, both the processes as well as the final products are subject to a regular monitoring by the quality control. DP Supply disposes of a traceability system which can identify the production - lots on the basis of the requirements of the EU Food Safety Regulation (EC) No 178/2002.

Food regulatory status

The product complies with the requirements of the EU Food Safety Regulation (EC) No 178/2002 and the German Food and Feed code (LFGB). The requirements of the current relevant regulations of European and German are respected. DP Supply products are manufactured, monitored and distributed on the basis of the Good Manufacturing Practice, Good Hygiene Practice as well as Good Laboratory Practice.

Shelf life and storage

Parameter	Value
Packaging	Bags of 25kg net or Big Bags
Storage temperature	5°C - 25°C / max. RH 70%
Shelf life	in original packaging 18 months
Delivery	Max. 6 months after production date
Storage conditions	keep away from sunlight and strong odour

Suitable for

Parameter	Yes/No
Vegetarians*	Yes
Halal	Yes
Kosher	Yes
Infant feeding	No

***Vegetarian**

Definition according to the conference of the German consumer protection ministers 2016: No addition/use of animal components (except milk, colostrum, eggs, bee honey, -wax, propolis or wool grease/lanolin derived from the wool of living sheep). Unintended presence of products which do not comply with the definition are tolerated if they are technically unavoidable, despite appropriate precautions being taken in compliance with good manufacturing practices.