

PTArtha Indo Sampoerna		Effective Date	: Jan, 25 th 2022
Material Safety Data Sheet		Revision	: 00
COCONUT COOKING OIL		Page	: 1 of 3
1. CHEMICAL PRODUCT AND COMPANY IDENTIFICATION			
Product Name	: Coconut Cooking Oil		
Chemical Name	: Vegetable oil triglycerides		
Use	: Cooking Oil		
Company Name	: PT Artha Indo Sampoerna		
Central Office Address	: Jl. Selam VIII No 7D		
2. HAZARDS IDENTIFICATION			
Does not contain any known hazardous ingredients.			
3. COMPOSITION/INFORMATION ON INGREDIENTS			
Ingredients	CAS Number	Proportion	
Coconut Oil	8001-31-8	100 %	
4. FIRST AID MEASURES			
Inhalation	: Move to fresh air. Get medical attention if symptoms occur.		
Skin Contact	: Flush with large amounts of water and soap. Remove grossly contaminated clothing, including shoes and launder before reuse.		
Eye Contact	: Rinse thoroughly with plenty of water, also under the eyelids.		
Swallowed	: Give water to drink (two glasses at most). Seek medical advice immediately.		
5. FIRE FIGHTING MEASURES			
Fire/Explosion Hazards	: Not applicable		
Extinguishing Media	: Foam, dry chemical, CO ₂		
Hazardous Reactions	: Not applicable		
6. ACCIDENTAL RELEASE MEASURES			
Personal Precautions	: Restrict access to area as appropriate until clean-up operations are complete. Use personal protective equipment recommended in Section 8 (Exposure Controls/Personal Protection).		
Methods for Cleaning Up	: Cover drains. Collect, bind, and pump off spills. Observe possible affected area. Take up with liquid-absorbent material. Dispose of properly. Wash floors with detergent or soap and hot water and rinse with hot water.		
7. HANDLING AND STORAGE			
Handling	: Keep container sealed when not use. Follow good manufacturing practices when handling this product.		
Storage Conditions	: Store on pallets or dunnage in dry, clean odor-free area away from direct sunlight. At ambient condition above 26°C the product is liquid and tends to solidify below 24°C.		

8. EXPOSURE CONTROLS AND PERSONAL PROTECTION

Engineering Controls	: Good general ventilation should be used. Ventilation rates should be matched to condition. If applicable, use local exhaust ventilation or other engineering control to maintain airborne level below recommended exposure limit. If exposure limit airborne not been established, maintain airborne level to an acceptable level.
Respiratory Protection	: None required for normal handling.
Skin Protection	: None required for normal handling.
Eye Protection	: None required for normal handling.
Hygiene Recommendations	: Change contaminated clothing. Wash hands after working with substance.

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance	: Liquid
Colour	: Light yellow
Odour	: Characteristic odor of oil/normal without rancid
Boiling Point	: Not applicable
Vapor Pressure	: Not applicable
Solubility in Water	: Insoluble
Melting Point	: 25 °C
Slip Melting Point	: 24.5 °C
Flash Point	: 284 °C

10. STABILITY AND REACTIVITY

Stability	: Stable
Hazardous Polymerization	: No
Conditions To Avoid Polymerization	: Not Applicable
Conditions To Avoid Stability	: Not Applicable
Incompatibility Materials To Avoid	: Chemical, Petroleum, Strong odor substance

11. TOXICOLOGICAL INFORMATION

Contact with the skin	: Not irritating
Contact with the eyes	: Not irritating
Contact with the skin	: Not carcinogenic
Carcinogenity	: None

12. ECOLOGICAL INFORMATION

Ground	: Given its physical and chemical characteristic, the product generally show little mobility in the ground.
Water	: The product is insoluble; it spreads on the surface on the water.
Ecotoxicity	: The virgin product is considered to present no danger for land-growing organisms and little danger for aquatic life. No data are currently available for the used product.
Mobility	: No information available.

13. DISPOSAL CONSIDERATIONS

Disposal must be made in accordance with all local, state, and federal regulations.

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COCONUT COOKING OIL

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14. TRANSPORT INFORMATION

By land	: Not applicable
By waterway	: Not applicable
By sea	: Not applicable
By air	: Not applicable

15. REGULATORY INFORMATION

National Regulations, Indonesia	: Kepmenaker RI No. Kep.187/Men/1999 tentang Pengendalian Bahan Kimia Berbahaya Di tempat Kerja
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16. OTHER INFORMATION

Date of issue	: January, 25 th 2022
Prepared By	: Quality Assurance Department

The information contained here is based on the present state of our knowledge, it characterises the product with regard to the appropriate safety precautions, it does not represent a guarantee of any properties of the product.

PT Artha Indo Sampoerna



PT. ARTHA INDO SAMPOERNA

JL. Selam VIII No 7D Kec : Medan Denai Kel Tegal Sari Mandala I

HP : 0821-8226-8889 / 0822-7279-9995

Email : artha@cocoais.com

CERTIFICATE OF ANALYSIS

Product

Production Date

Delivery Date : April 24, 2025

Chemical Analysis

Parameter	Unit	Test Result	Specification	Method
Free Fatty Acid as Lauric	%	0.03	0.07 max	AOCS Official Method Ca 5a-40 Reapproved 2024
Peroxide Value	meq peroxide/Kg	0.25	1.0 max when packed	AOCS Official Method Cd 8b-90 Revised 2024
Colour in 5 1/4" Cell (R)		0.6	0.6 max	AOCS Official Method Cc 13j-97 Reapproved 2024
(Y)		3.2		
*) Odour		Normal	Normal	SNI 8904:2020



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Kode Pos 20226

HP : 0821-8226-8889 / +62 813 7718 1112

Email : artha@cocoais.com

CONTAINER NO : LOOSE CARGO
NAME OF PRODUCT : DESICCATED COCONUT - LOW FAT - EXTRA FINE FLOUR
PRODUCTION CODE : 22603255.2 D & 20904255.1 D
PACKING : 297 Bags (25 KG X 1 BAG) PACKED IN 25 KG NETT KRAFT PAPER BAG WITH INNER BLUE LINER

PHYSICAL ANALYSIS

No	Production Date	Expiry Date	Flavor, Odour and Taste*	Pest and other contaminants*
1	26/03/2025 & 09/04/2025	26/03/2026 & 09/04/2026	Satisfactory	None

PARTICLE SIZE % (W/W)*

No	Production Date	Expiry Date	Mesh 18 (1.00 mm)	Pan
1	26/03/2025 & 09/04/2025	26/03/2026 & 09/04/2026	5.9	94.1

CHEMICAL ANALYSIS

No	Production Date	Expiry Date	Moisture Content (%)	Residual SO2 (mg/kg)	Fat Content (%)	Free Fatty Acid (as lauric acid) %
1	26/03/2025 & 09/04/2025	26/03/2026 & 09/04/2026	2.0	<10	48.48	0.03

No	Production Date	Expiry Date	pH (in 10% dispersion)	Sum of Aflatoxins ** (B1,B2,G1,G2), (µg/kg)	Aflatoxin B1** (Detection Limit : 0.1 µg/kg)
1	26/03/2025 & 09/04/2025	26/03/2026 & 09/04/2026	6.40	Not Detected	Not Detected

MICROBIOLOGICAL ANALYSIS

No	Production Date	Expiry Date	Total Plate Count (cfu/g)	Enterobacteriaceae (cfu/g)	Yeast (cfu/g)
1	26/03/2025 & 09/04/2025	26/03/2026 & 09/04/2026	300	<10	<10

No	Production Date	Expiry Date	Mold (cfu/g)	E.coli (Absence/50g)	Salmonella (Absence/50g)
1	26/03/2025 & 09/04/2025	26/03/2026 & 09/04/2026	<10	Absence	Absence

BY

NAME : DAVID KURNIADI

TITLE : QA DEPARTMENT HEAD

DATE : 10.05.2025

*) Not included in KAN accreditation scope

**) Analyzed by External Laboratory



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Medan, Provinsi Sumatera Utara 20226
HP : +62 821-8226-8889 / +62 813-7718-1112
Email : artha@cocoais.com

PRODUCT : **DESICCATED COCONUT**
GRADE : **HIGH FAT DESICCATED COCONUT MEDIUM GRADE**

DESCRIPTION

DESICCATED COCONUT IS DE-HUSKING, DE-SHELLED, PARED, WASHED, GRATED, BLANCHED, DRIED, SIEVED AND HYGIENICALLY PACKED MEAT OF THE FRESH AND MATURE FRUIT OF COCONUT (SCIENTIFIC NAME *Cocos nucifera*, L.).

GENERAL

Desiccated Coconut is consistently produced and handled under condition meeting Codex General principles of Food Hygiene, EU & FDA and comply with all current national and international food legislation and applicable regulatory codes.

A. PHYSICAL

- | 1. Appearance & Colour | : | White, reasonably free from yellow specs and other discolorations. | | | | | | | | | | | | | | | | |
|------------------------|---------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|---------------|------------------|-------|-------------------|---------|-------------------|---------|-------------------|--------|-------------------|--------|-------------------|--------|-----|--------|
| 2. Flavour | : | Mild and sweet characteristic, free foreign flavour and odours. | | | | | | | | | | | | | | | | |
| 3. Size | : | Medium granules of coconut. | | | | | | | | | | | | | | | | |
| 4. Organic Impurities | : | Not more than 6 pcs dark spec's per 100 gr sample | | | | | | | | | | | | | | | | |
| 5. Foreign Material | : | Absent | | | | | | | | | | | | | | | | |
| 6. Particle Size | : | <table border="0"><thead><tr><th>No. of Sieves (ASTM)</th><th>% Retained On</th></tr></thead><tbody><tr><td>Mesh 6 (3.35 mm)</td><td>0 – 6</td></tr><tr><td>Mesh 10 (2.00 mm)</td><td>10 – 40</td></tr><tr><td>Mesh 12 (1.70 mm)</td><td>10 – 35</td></tr><tr><td>Mesh 14 (1.40 mm)</td><td>5 – 30</td></tr><tr><td>Mesh 16 (1.18 mm)</td><td>5 – 25</td></tr><tr><td>Mesh 20 (0.85 mm)</td><td>0 – 15</td></tr><tr><td>Pan</td><td>0 – 10</td></tr></tbody></table> | No. of Sieves (ASTM) | % Retained On | Mesh 6 (3.35 mm) | 0 – 6 | Mesh 10 (2.00 mm) | 10 – 40 | Mesh 12 (1.70 mm) | 10 – 35 | Mesh 14 (1.40 mm) | 5 – 30 | Mesh 16 (1.18 mm) | 5 – 25 | Mesh 20 (0.85 mm) | 0 – 15 | Pan | 0 – 10 |
| No. of Sieves (ASTM) | % Retained On | | | | | | | | | | | | | | | | | |
| Mesh 6 (3.35 mm) | 0 – 6 | | | | | | | | | | | | | | | | | |
| Mesh 10 (2.00 mm) | 10 – 40 | | | | | | | | | | | | | | | | | |
| Mesh 12 (1.70 mm) | 10 – 35 | | | | | | | | | | | | | | | | | |
| Mesh 14 (1.40 mm) | 5 – 30 | | | | | | | | | | | | | | | | | |
| Mesh 16 (1.18 mm) | 5 – 25 | | | | | | | | | | | | | | | | | |
| Mesh 20 (0.85 mm) | 0 – 15 | | | | | | | | | | | | | | | | | |
| Pan | 0 – 10 | | | | | | | | | | | | | | | | | |

B. CHEMICAL

Parameter	Limit	Test Method
1. Moisture Content	: 3 % maximum	SNI 01-2891-1992 Butir 5.1
2. Total Fat (%)	: 65 ± 5 %	SNI 01-2891-1992 Butir 8.1
3. FFA (as Lauric Acid)	: 0.10% maximum	AOCS Ca 5a-40, 2012
4. Residual SO2 (ppm)	: Not detected (<5) or 50 ppm max. Upon request	SNI 01-2894-1992 Butir 2.6.1 (Tanner Method)
5. Residual Chlorine	: Not Detected (<0.02)	Test Kit ET
6. PH (10% Suspension)	: 6.0 to 6.7	SNI 01-2891-1992 Butir 16

This product does not require a Material Safety Data Sheet to be in compliance with OSHA regulations. Its is a food-grade product which is intended for edible uses. It is not a health, safety or toxic hazard.



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Email : artha@cocoais.com

7. Invert Sugar	: 0.60 maximum	Refractometer
8. Lipase activity (U/g)	: Not detected (<5)	ELISA
9. Total aflatoxin	: < 4 ppb	Diagnostic Kit
10. Organoplophorus	: Negative	GC Pesticide Residues
11. Heavy Metal (ppm)		
Mercury (Hg)	: < 0.05	
Lead (Pb)	: 0.1 maximum	
Tin (Sn) in Organic	: 40 maximum	
Cadmium (Cd)	: 0.05 maximum	
Arsenic (As)	: 0.10 maximum	

C. MICROBIOLOGICAL

Parameter	Limit	Test Method
1. Total Plate Count	: 5,000 cfu/gram max.	BAM Chapter 3 Edition 2001
2. Enterobacteriaceae	: 100 cfu/gram max.	ISO 21528-2:2017
3. Yeast	: 50 cfu/gram max.	BAM Chapter 18, 2001
4. Moulds	: 50 cfu/gram max.	BAM Chapter 18, 2001
5. <i>E. Coli</i> in 10g	: Negative	BAM Chapter 4, 2002
6. <i>Salmonella</i> in 25g	: Negative	ISO 6579-1, 2017

D. INGREDIENT LIST

Pure Coconut Meat (with sodium metabisulfite upon request)

E. PACKING

Standards packing 25 kg polyethylene-lined with outer multi layer kraft paper bags.
Optional packing 25 lbs and 50 lbs depending on customer requirements.

F. STORAGE and SHELF LIFE

Storage in tropical condition shelf life within 6 months, recommended storage temperature is between 50°F – 60°F (10 – 15.5°C) and relative humidity is between 50% - 60%, store in clean odour free area and keep away from wall. Best to use within guideline period from production date as follows:

1. With SO₂ – Within a year
2. SO₂ Free – Within 9 months

G. TRANSPORTATION

Transportation is clean container

H. GENETICALLY MODIFIED ORGANISM

This product is Non GMO and does not consist, not contain, not is producer from raw material or processing aids derived from gene modified technology.

This product does not require a Material Safety Data Sheet to be in compliance with OSHA regulations. Its is a food-grade product which is intended for edible uses. It is not a health, safety or toxic hazard.



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I. FOOD INTOLERANCE DATA

IS THIS PRODUCT SUITABLE FOR	YES/NO
Vegetarians	Yes
Vegans	Yes
Coeliacs	Yes
Kosher	Yes
Halal	Yes

J. ALLERGEN INFORMATION

Desiccated coconut was produced "free" from:

Cereal containing gluten and product based on cereals containing gluten	Yes
Crustaceans and product thereof	Yes
Eggs and eggs based-product	Yes
Fish and fish-based product	
Peanuts and peanut-based product	Yes
Soy beans and soy-based product	Yes
Milk and milk-based product (including lactose)	Yes
Fruit with shell and derived product (E.g. walnut, hazelnuts, pistachios, almonds, pecan nuts, Brazil nuts, Macadamia nuts, Queensland nuts, etc)	Yes
Celery and product thereof	Yes
Mustard and mustard-based product	Yes
Sesame seeds and sesame seeds based product	Yes
Sulphur dioxide and sulphites at concentration of more 10 mg/kg or 10 mg/litre expressed as SO ₂ *	Yes
Lupin and product thereof	Yes
Molluscs and molluscs-based product	Yes

*). As per customer required for SO₂ product (max 50 ppm expressed as SO₂)



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Email : artha@cocoais.com

PRODUCT : DESICCATED COCONUT
GRADE : HIGH FAT DESICCATED COCONUT FINE GRADE

DESCRIPTION :
DESICCATED COCONUT IS DE-HUSKING, DE-SHELLED, PARED, WASHED, GRATED, BLANCHED, DRIED, SIEVED AND HYGIENICALLY PACKED MEAT OF THE FRESH AND MATURE FRUIT OF COCONUT (SCIENTIFIC NAME *Cocos nucifera*, L.).

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|------------------------|---------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|---------------|-------------------|--------|-------------------|---------|-------------------|---------|-------------------|---------|-------------------|--------|-----|--------|
| 2. Flavour | : | Mild and sweet characteristic, free foreign flavour and odours | | | | | | | | | | | | | | |
| 3. Size | : | Fine granules of coconut. | | | | | | | | | | | | | | |
| 4. Organic Impurities | : | Not more than 6 pcs dark spec's per 100 gr sample | | | | | | | | | | | | | | |
| 5. Foreign Material | : | Absent | | | | | | | | | | | | | | |
| 6. Particle Size | : | <table><thead><tr><th>No. of Sieves (ASTM)</th><th>% Retained On</th></tr></thead><tbody><tr><td>Mesh 10 (2.00 mm)</td><td>0 – 15</td></tr><tr><td>Mesh 14 (1.40 mm)</td><td>10 – 55</td></tr><tr><td>Mesh 16 (1.18 mm)</td><td>10 – 30</td></tr><tr><td>Mesh 20 (0.85 mm)</td><td>10 – 30</td></tr><tr><td>Mesh 30 (0.60 mm)</td><td>2 – 40</td></tr><tr><td>Pan</td><td>3 – 20</td></tr></tbody></table> | No. of Sieves (ASTM) | % Retained On | Mesh 10 (2.00 mm) | 0 – 15 | Mesh 14 (1.40 mm) | 10 – 55 | Mesh 16 (1.18 mm) | 10 – 30 | Mesh 20 (0.85 mm) | 10 – 30 | Mesh 30 (0.60 mm) | 2 – 40 | Pan | 3 – 20 |
| No. of Sieves (ASTM) | % Retained On | | | | | | | | | | | | | | | |
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| Mesh 30 (0.60 mm) | 2 – 40 | | | | | | | | | | | | | | | |
| Pan | 3 – 20 | | | | | | | | | | | | | | | |

B. CHEMICAL

- | Parameter | Limit | Test Method |
|-----------------------------------|----------------------------------------------------|--------------------------------------------|
| 1. Moisture Content (%) | : 3 % maximum | Oven Method |
| 2. Total Fat (%) | : 65 ± 5 | SNI 01-2891-1992 butir 8.1 |
| 3. FFA (as Lauric Acid) (%) | : 0.10 maximum | AOCS Ca 5a-40, 2012 |
| 4. Residual SO ₂ (ppm) | : Not detected (<5) or
50 ppm max. Upon request | Tunner Method (1963) |
| 5. Residual Chlorine | : Not Detected (<0.02) | 8021 – HACH spectrophotomet |
| 6. pH | : 6.0 to 6.7 | AOAC 943.02, 19 th Edition 2012 |

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7. Invert Sugar	: 0.60 maximum	Refractometer
8. Lipase activity (U/g)	: Not detected (<5)	ELISA
9. Total aflatoxin	: Negative	Diagnostic Kit
10. Organoplosphorus	: Negative	GC Pesticide Residues
11. Heavy Metal (ppm)		
Mercury (Hg)	: < 0.03	
Lead (Pb)	: 0.1 maximum	
Copper (Cu)	: 20 maximum	
Zinc (Ze)	: 40 maximum	
Cadmium (Cd)	: 0.05 maximum	
Arsenic (As)	: 1.0 maximum	

C. MICROBIOLOGICAL

Parameter	Limit	Test Method
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Transportation is clean container

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Email : artha@cocoais.com

J. ALLERGEN INFORMATION

Desiccated coconut was produced "free" from:

Cereal containing gluten and product based on cereals containing gluten	Yes
Crustaceans and product thereof	Yes
Eggs and eggs based-product	Yes
Fish and fish-based product	
Peanuts and peanut-based product	Yes
Soy beans and soy-based product	Yes
Milk and milk-based product (including lactose)	Yes
Fruit with shell and derived product (E.g. walnut, hazelnuts, pistachios, almonds, pecan nuts, Brazil nuts, Macadamia nuts, Queensland nuts, etc)	Yes
Celery and product thereof	Yes
Mustard and mustard-based product	Yes
Sesame seeds and sesame seeds based product	Yes
Sulphur dioxide and sulphites at concentration of more 10 mg/kg or 10 mg/litre expressed as SO ₂ *	Yes
Lupin and product thereof	Yes
Molluscs and molluscs-based product	Yes

*). As per customer required for SO₂ product (max 50 ppm expressed as SO₂)