

**Attachment I REQUEST FOR ALTERATION OR SUSPENSION OF THE COMMON EXTERNAL TARIFF UNDER
PARAGRAPH 3 OF ARTICLE 83 OF THE REVISED TREATY**

(a) NAMES AND ADDRESSES OF REQUESTING INDIVIDUAL OR COMPANY	(b) TARIFF HEADING NO.	(c) GOODS TO BE IMPORTED		(d) TECH SPECS	(e) CET RATE	(f) RATE PROPOSED	(g) PERIOD OF RATE CHANGE (WHERE SUSPENSION OF RATE IS SOUGHT)	
		DESCRIPTION	AMOUNT					
				Qty (Mt)	EST. VALUE US\$			
The Government of the Republic of Suriname PARAMARIBO SURINAME	1507.9000	Refined Soya bean Oil	8000	12,000,00.00	See attachment	40%	0%	15/07//16 to 15/07/17
(h) INDICATION OF URGENCY		(i) REASON FOR REQUEST FOR SUSPENSION OF RATE		(j) EVIDENCE OF INABILITY TO SUPPLY:		(k) EVIDENCE OF CONSULTATION		
for manufacturing purposes		Under Article 83 (2) (a) Not being produced regionally <input type="checkbox"/> (b) Does not satisfy demand <input type="checkbox"/> (c) Quality below regional standard <input type="checkbox"/>		INCLUDING: i. Unfulfilled Orders ii. Transportation Logistics iii. Efforts made to obtain regional supplies		<u>LOCAL : no suppliers</u> <u>REGIONAL: no known suppliers</u>		

Information must be supplied on the efforts made to source the products from Local and Regional suppliers including identifying the Member State and companies from which supplies had been obtained prior to the present request.

N.V. VSH FOODS

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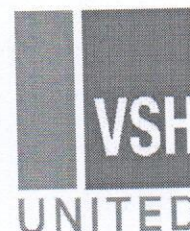


Ingredients specifications

Raw material:	Fully Refined Edible Soyabean oil
Description:	Refined, bleached and deodorized edible soybean oil.
Application:	All round oil for use in margarines
Specifications:	
Taste	bland
Moisture	max. 0.05%
Impurities	absent
Mineral matter	absent
Iodine Value (wijs method)	125 - 140
Peroxide Value	max. 1.0 meq/kg
Free fatty acids (calculated as oleic acid)	0.1%
Colour, Lovibond tintometer, 5 1/4"cell, red	max. 2
Colour, Lovibond tintometer, 5 1/4"cell, yellow	max. 15
Specific gravity at 20°C	0.91 - 0.93
Pesticides	absent
Fatty acid composition:	
Saturated fatty acids	max. 15.00%
Mono unsaturated fatty acids	max. 22.50%
Polyunsaturated fatty acids	max. 62.25%
Shelf life:	one year (in drums) 6 months (in IBC tanks)

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Packing: Metal drums with an inner coating, with bungholes, provided with the following information printed on the drum:
product name, order number of the buyer, production and expiration date.

Plastic drums with bungholes, provided with the following information printed or labeled on the drum: product name, order number of the buyer, production and expiration date.

IBC tanks with bungholes, provided with the following information labeled on the drum: product name, order number of the buyer, production and expiration date.

Storage: In a cool and dry place, at a temperature between 25 – 37°C

Supplier: Combe Markt (VOF) / J.P. Beemsterboer BV

Manufacturer: B.V. Verenigde Olie Fabrieken

Documentation required per shipment: Health certificate and Certificate of Analysis

Specification on file: Analysis certificate dated June 02, 1992

Analyses to run before use:

Organoleptic
(taste must be bland, must be free of any odor, consistency must be totally liquid at room temperature, must be free of visual contaminants, color must be pale yellow)

Free fatty acid: max. 0.25%

Peroxide Value < 1 meq/kg