

Palm Oil

Technical Specifications

PRODUCT NAME

Refined, Bleached and Deodorized Palm Oil.

PRODUCT DESCRIPTION

Fully refined Palm Oil is a non fractionated, non hydrogenated, refined vegetable fat of non lauric origin.

MELTING POINT

36 – 39 °C

QUALITY VALUES

Specific Characteristics	Size	Min.	Max.
Free Fatty Acids	as % palmitic		0.07
Peroxide Value	Meq02/kg		0.5
Taste		Bland	
Iodine Value	G I2/100g	48	56
Drop Melting Point	°C	36	40
Moisture	%		0.05
Impurities		Negative	
Lovibond color, red	5¼" cell		3

TYPICAL VALUES

Fatty Acid Composition	Typical Ranges in %
C14:0	0.5 - 1.5
C16:0	40 - 47
C18:0	4 - 6
C18:1	36 - 44
C18:2	7.5 - 12
C18:3	0 - 1
Trans fatty acids	0 – 1,5

Solid Fat Content	Min.	Max.
at 20° C	20	30
at 30° C	6	12

The percentage of solid fat at given temperatures is measured by pulse NMR on non-stabilised samples according to IUPAC method 2.150(a).

COMPLIANCE WITH FOOD AND LEGISLATION

The product is brought onto the market in compliance with current relevant EU Food Laws and Directives, including contaminants regulations and the recommendations made by EU Food Laws. Packaging and transport containers also conform to the regulatory provisions.