

PRODUCT INFORMATION

See also www.organic.nl

Product	Palm olein
Code	15151
Certificate	Skal
Country of origin	Colombia,
Last update	05 November 2013
Issue Date	05 November 2013
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Crude palm fat
Additives	Max 50 mg Citric acid/kg as a processing aid
Process	The crude oil is deodorised by adding steam of 265° C under vacuum through the oil, by which Free Fatty Acids , flavours and odours are removed, after this filtration takes place.

Sensorial properties	
Smell	Productspecific, free from rancid and foreign smell
Colour	Yellow semi-liquid
Taste	Productspecific, free from rancid and foreign taste
Appearance	Clear and bright when melted, semi solid at room temperature

Packing	
Net content	Minimaal 4000 kg, maximaal 24000 kg
Kind of packing	Tanktruck

Shelflife	
Recommended Storage conditions	In covered stainless steel vessels, in an odour free environment. Oil protection with an inert gas could be considered. Optimum storage Temperature 35-45 °C for direct use.
Maximum shelflife	Max. 18 months if stored cold, in solid form. At temperatures between 35-45°C at least 10 days after production

Nutritional values (per 100 gram)		(from supplier)
Energy	3766 kJ 900 kCal	
Protein (g)	0	
Fat (g)	100	From USDA Database: Saturated: 49.3 Mono-unsaturated: 37.0 Poly-unsaturated: 9.3
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	< 0,05	

Analytical properties	
Peroxide value	<1,0 meq/kg on factory
FFA	<0,1% as oleic
Iodine value	56-60
Slip melting point	15-19°C
Smoke point	230°C min (fresh oil)
Flash point	325°C min (fresh oil)
Fatty acid composition	C12:0 <0.7 C14:0 0.7-1.5 C16:0 36-40 C18:0 3.8-4.5 C18:1 38-45 C18:2 5-7
Trans-fatty acid	< 0.5%
Solid fat content (pNMR)	N10: 30-36 N20: 1-2 N30: 0
Color	3.5 R Loviblond
Palmitic Acid	< 0.1
Insoluble Impurities	< 0.05

Microbiological Properties	
Total Plate Count (cfu/g)	<10.000
Yeast & moulds (cfu/g)	<10
E. Coli (cfu/g)	Absent
Salmonella	Absent in 25 grams
Staphylococcus aureus (cfu/g)	Absent

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (-derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	Yes
Ecosocial	No