

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Palmoleine Org. 900 kg RSPO-IP</b>
<b>Code</b>	<b>15152</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>Colombia, Thailand</b>
<b>Last update</b>	<b>12-03-18</b>
<b>Issue Date</b>	<b>18-01-17</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Crude palm fat</b>
<b>Additives</b>	<b>None</b>
<b>Process</b>	<b>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.</b>

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

<b>Packing</b>	
<b>Net content</b>	<b>900 kg</b>
<b>Kind of packing</b>	<b>Cubi</b>

<b>Shelflife</b>	
<b>Recommended Storage conditions</b>	<b>Optimum storage Temperature 35-45 °C for direct use.</b>
<b>Maximum shelflife</b>	<b>Max. 12 months if stored cold, in solid form. At temperatures between 35-45°C at least 10 days after production</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	3687 kJ 882 kCal	
Protein (g)	0	
Fat (g)	100	Saturated: 44 Mono-unsaturated: 42 Poly-unsaturated: 13
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 palmitic
Iodine value	56-60
Slip melting point	15-19°C
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 9-11
Trans-fatty acid	< 0.5%
Solid fat content (pNMR)	N10: 30-36 N20: 1-2 N30: 0
Color	3.5 R Loviblon
Palmitic Acid	< 0.1
Insoluble Impurities	< 0.05
3MCPD	Max 1 ppm
Glycidol Esters	Max 1 ppm

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)	< 100

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	No
Ecosocial	No