

PRODUCT INFORMATION

See also <http://www.organic.nl>

Product	Palm Oil
Code	15213
Certificate	Skal
Country of origin	Colombia; processed in the Netherlands
Last update	29 May 2013
Issue Date	29 May 2013
This product is	Organic and not genetically modified

Production	
Ingredients	100% Palm oil
Additives	Max 50 mg Citric acid/kg as a processing aid
Process	Crude oil is stored, then bleached at a vacuum of 90-100 °C with the help of Activated fullers earth to remove pigments and trace metals, then filtrated through a 5 micron filter, deodorised at a vacuum of 190-270 °C with added steam, to remove odours, flavours, free fatty acids and some pigments, after this the product is again filtrated through a 5 micron filter and stored in a tank after which it can be pumped into a tanktruck

Sensorial properties	
Smell	Productspecific, free from rancid and foreign smell
Colour	White, Lovibond colour (5¼" cell) 3,5 red max
Taste	Productspecific, free from rancid and foreign taste
Appearance	Clear and bright

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

Shelflife	
Storage conditions	Cool (<20°C), dry and away from strong odour & direct sunlight
Maximum shelflife	Max. 9 months after production

Nutritional values (per 100 grams)	
Energy	3700 kJ 900 kCal
Protein(g)	0
Fat (g)	100 Saturated: 47 Mono-unsaturated: 43,5 Poly-unsaturated: 9,5 Cholesterol < 50 mg/kg
Carbohydrates (g)	0
Moisture	Max. 0.1%
Mineral (mg) from USDA nutrition data lab	Calcium (Ca): Sodium (Na): 0 Iron (Fe): Phosphor (P): Potassium(K): Magnesium (Mg):

Chemical properties	
Peroxide value	<1,0 meq/kg
FFA	<0,1% as oleic
Slip melting point	36-38°C
Smoke point	230°C min (fresh oil)
Flash point	325°C min (fresh oil)
Fatty Acid composition (Typical analysis)	C14:0 1.0 C16:0 42.7 C18:0 4.5 C18:1 40.2 C18:2 10.2 C18:3 0.1 C20:0 0,4 C22:0 0.1
Trans-fatty acids	< 1%
Solid fat content (pNMR)	N10: 42-50 N20: 16-24 N30: 2-10 N35: <9
Iodine Value	50-55

Microbiological Properties	
Total Plate Count (cfu/g)	<1.000
Yeast & moulds (cfu/g)	<10
Enterobacteriaceae (cfu/g)	<10
E. Coli (cfu/g)	Absent
Salmonellae	Absent in 25 grams

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	No (can be produced on special order)
Halal-certified	No
NOP-certified	Yes
Ecosocial certified	No