

PRODUCT INFORMATION

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Product	Palm stearin – RSPO SG
Code	15223
Certificate	SKAL
Country of origin	Equador, refined in The Netherlands
Last update	12 February 2015
Issue Date	12 February 2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Palm oil
Additives	No additives
Process	The palm oil is pressed out of the palmflesh. The palmoil is fractionated in Palm Oleine and Palm Stearin. The palm stearin is degummed with the help of some citric-acid, bleached and deodorized at a temperature of 220-250°C at a pressure between 3-5 mbar.

Sensorial properties	
Smell	Neutral, without off smell
Colour	max 3,0 red; lovibond 5¼” cell
Taste	Neutral, without off taste
Appearance	Solid

Packing			
Net content	25 kg		
Kind of packing	Carton box with polyethylene bag		
Packing size (L x W x H)	38.5 x 26.5 x 27.2		
Packing/layer	8	Layers/pallet	3

Shelflife	
Storage conditions	Cool(<20°C) and dry and dark
Maximum shelflife	12 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	3760 KJ 900 Kcal	
Protein (g)	-	
Fat (g)	100	Saturated: app 64 Mono-unsaturated: app 30 Poly-unsaturated: app 6 Trans fatty < 2
Carbohydrates (g)	-	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	-	
Moisture (g)	< 0,1	

Analytical properties				
Peroxid value (meq O ₂ /kg)	0 after last refinery, max. 10 at BBD			
FFA (%) (as oleic acid)	max. 0,2			
Specific gravity (kg/l at 20°C)	0,92			
Iodine Value (g/100g)	= < 48			
Slip meltingpoint (°C)	44 – 55			
Fat analysis (%) (typical)	C12:0	0,1-0,5	C18:1	15.5-36.0
	C14:0	0,1-2,0	C18:2	3.0-10.0
	C16:0	48.0-74.0	C20:0	0.0-1.0
	C18:0	53.9-6.0	C22:0	0.0-0.2
Solid fat content (pNMR)	N20 : 51-70 N25: 38-60 N30 : 27-45 N35 : 19-35			
PAH's Total	In accordance with EU legislation			
PAH's Heavy	In accordance with EU legislation			
PCB's	In accordance with EU legislation			
Dioxine	In accordance with EU legislation			

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
E. Coli (cfu/g)	Absent

Enterobacteriaceae (cfu/g)	< 10
Salmonella (cfu/25g)	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	No
Halal-certified	No
NOP-certified	No
Ecososial-certified	No