



DO-IT BV  
Prins Hendrikweg 19  
3771 AK Barneveld  
HOLLAND  
Website: [www.organic.nl](http://www.organic.nl)

Telefoon : +31 342-429051  
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Org.Cert : Skal 001285

Fight pollution with organic agriculture  
Fight poverty with fair trade

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Palm Stearin</b>
<b>Code</b>	<b>15224</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>Colombia processed in the Netherlands</b>
<b>Last update</b>	<b>24 January 2008</b>
<b>Issue Date</b>	<b>25 January 2008</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Raw palm oil</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<ul style="list-style-type: none"> <li>- Extraction of oil from the seeds, by crushing/pressing</li> <li>- Filtering the oil.</li> <li>- Heating the oil up to 65 °C</li> <li>- De-gumming, with the help of citric acid</li> <li>- Bleaching the oil (method: filtering the oil by a filter of non-active clay and norit)</li> <li>- Filtration</li> <li>- Deodorisation in a HD heater (All the bad odours and flavours disappear during this process with steam.)</li> <li>- Fractionate</li> <li>- Cooling/Winterisation: filtering the oil , cooling the oil till 20°C and then filter the oil to remove the waxes.</li> </ul>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Neutral</b>
<b>Colour</b>	<b>White, Lovibond colour (5¼") max 3.0 red</b>
<b>Taste</b>	<b>Neutral</b>
<b>Appearance</b>	<b>Solid fat</b>



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<b>Packing</b>			
<b>Net content</b>	<b>10 kg</b>		
<b>Kind of packing</b>	<b>Box with blue PE liner</b>		
<b>Packing size (L x W x H)</b>	<b>36.5*25.5*16.0</b>		
<b>Packing/layer</b>	<b>9</b>	<b>Layers/pallet</b>	<b>8</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool (&lt;20°), dry and dark</b>
<b>Maximum shelf life</b>	<b>12 months after production</b>

<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>3766 KJ 900 Kcal</b>	
<b>Fat (g)</b>	<b>100</b>	<b>Saturated: ± 64 % Mono-unsaturated: ± 30 % Poly-unsaturated: ± 6 %</b>
<b>Moisture (g)</b>	<b>Max 0.05</b>	

<b>Analytical properties</b>	
<b>Specific Gravity (20°C)</b>	<b>0,92 (typical)</b>
<b>Peroxide value</b>	<b>&lt; 3,0 meq/kg</b>
<b>FFA</b>	<b>&lt; 0,1%</b>
<b>Slip melting point</b>	<b>47-52°C</b>
<b>Fatty acid composition</b>	<b>C12:0 0,3-05 C14:0 1.0-1.5 C16:0 52-57 C16:1 0-0.2 C18:0 3-4.5 C18:1 29-34 C18:2 6,-7.5 C18:3 0.3-0.6 C20:0 0-0,4</b>
<b>Iodine value (typical)</b>	<b>Max. 45</b>
<b>Solid fat content (pNMR)</b>	<b>N10: 65-75 N20: 50-55 N30: 28-32 N35: 20-24</b>



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Microbiological Properties	
Total Plate Count (cfu/g)	<10.000
Yeast & Moulds (cfu/g)	< 10
Staphylococcus Aureus cfu/g)	<100
E. Coli	Absent
Salmonella	Absent in 25 gram

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

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