

PRODUCT INFORMATION

See also www.organic.nl

Product	Palm olein
Code	52051
Certificate	Skal
Country of origin	Colombia/Thailand/Brasil/Ghana
Last update	20 February 2012
Issue date	20 February 2012
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	Organic crude palm oil is bleached at 110°C with the processing aid citric acid. Filtrated at 70°C, deodorized at 260°C at 3 mbar. The organic refined, bleached and deodorized (RBD) palm oil is fractionated in Oleine and Stearine. After which the oleine is packed in drums.

Sensorial properties	
Smell	Productspecific, free from rancid and foreign smell
Colour	White, Lovibond colour (5¼"cell) 50.0 Y- 5.0 R
Taste	Productspecific, free from rancid and foreign taste
Appearance	Clear and bright when melted

Packing			
Net content	200 kg		
Kind of packing	Drum		
Packing size (L x W x H)			
Packing/layer	4	Layers/pallet	1

Shelflife	
Storage conditions	Cool (<20°C), dry and away from strong odour & direct sunlight
Shelflife	Max. 6 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	3700 kJ 900 kCal	
Protein (g)	0	
Fat (g)	100	Saturated: +/- 44% Mono-unsaturated: +/- 45% Poly-unsaturated: +/- 11%
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	< 0,05	

Analytical properties	
Peroxide value (meq/kg)	<1,0 on factory
FFA	<0,1% as oleic
Iodine value (g/100g)	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	C14:0 0.1-1.0 C18:3 0-0.4 C16:0 36-40 C20:0 0-0.5 C18:0 3.8-4.7 C18:1 38-45 C18:2 5-12
Trans-fatty acid	< 0.5%
Color	5.0 R Loviblond

Microbiological Properties	
Total Plate Count (cfu/g)	<10.000
Yeast & moulds (cfu/g)	<10
E. Coli (cfu/g)	Absent
Staphylococcus aureus (cfu/g)	<100
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	Yes
Halal-certified	No
NOP-certified	Yes
Ecosocial	No

Use	Excellent oil to use for frying.
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