

Fully Refined Palm Oil

Data Sheet

Product Description	Fully Refined Palm Oil is a non fractionated, non hydrogenated, refined vegetable fat of non lauric origin
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Technical Characteristics (typical data, ex factory)		
Free fatty acids	as % palmitic acid	max. 0.05
Peroxide value	meqO ₂ /kg	max. 0.5
Taste	-	Neutral
Iodine value (Wijs)	g I ₂ /100g	min. 48 -max. 56
Moisture	%	max. 0.05
Lovibond color, red	5 1/4" cell	max. 3.0
Percentage of solid fat	at 10°C	Min. 45 – Max. 55
Percentage of solid fat	at 20°C	Min. 21 – max. 29
Percentage of solid fat	at 30°C	Min. 7 – Max. 13
Percentage of solid fat	at 40°C	Max. 4
The percentage of solid fat at given temperatures is measured by pulse NMR on samples according to ISO 8292-1 (Non-stab, parallel)		

Additives			
Citric acid E330	ppm	10	All deliveries

Storage	Bulk oil, with Nitrogen protection, should be stored for maximum 10 days at a temperature of approx. 45°C. Direct exposure to light should be avoided
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Compliance with Food Legislation	The product is brought onto the market in compliance with current relevant EU Food Laws and Directives, including contaminants regulations and the recommendations made by EU Food Laws. Packaging and transport containers also conform to the regulatory provisions.
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