



Refined Palm Oil Product Datasheet

Item number: 20-031

General Information

Product Description	Refined Palm Oil
Ingredient Declarations	Palm Oil
Additives	-
The raw material originates from	Mainly Malaysia / Indonesia / Papua New Guinea Southeast Asia / West Africa / South America / Central America
GMO status	There is no need to label as GMO according to the regulations EC 1829/2003 & 1830/2003 and amendments
Allergen status	There is no need to label, with regards to food allergens according to Annex III a of directive 2000/13/EC and amendments
Irradiation status	Not irradiated. Not treated with ionizing radiation
CAS number	8002-75-3
EINECS number	232-316-1
Process description	Crude Palm Oil is refined, bleached and deodorized
Advised storage conditions	Unloading in empty clean and dry stainless steel tanks. Storage 10-15 °C above the typical melting point, preferably under nitrogen atmosphere.
Advised storage / shelf life	14 days, when taken into account the advised storage conditions.

- continue on page 2 -

- page 2 -

Quality Parameters at loading or packing

Parameter	UoM	Min.	Max.	Typical	Reference Method
Free Fatty Acid Content, as palmitic acid	%		0.08		ISO 660
Peroxide Value	meqO ₂ / kg		0.5		ISO 3960
Moisture Content	%		0.05		ISO 662
Taste / Odour	-	Neutral, bland			
Colour Red, Lovibond 5.25 "	-		3		ISO 15305
Iodine Value	gl ₂ / 100 g	50	56		ISO 3961

Solid Fat Content

Solid Fat Content	UoM	Min.	Max.	Typical	Reference Method
at 20 °C	%	20	28		Pulse NMR, IUPAC 2.150a
at 30 °C	%	7	12		Pulse NMR, IUPAC 2.150a
at 40 °C	%		5		Pulse NMR, IUPAC 2.150a

Fatty Acid Composition

Parameter	UoM	Min.	Max.	Typical	Reference Method
Saturated Fatty Acids	%			49	ISO 5508
Mono-unsaturated Fatty Acids	%			41	ISO 5508
Poly unsaturated Fatty Acids	%			10	ISO 5508
Trans Fatty Acids	%		1		ISO 5508

- continue on page 3 -



- page 3 -

Nutritional information in 100 g

Solid Fat Content	UoM	Typical	Comment
Energy	kJ	3700	
Energy	kCal	900	
Protein	g	0	
Carbohydrates	g	0	
Fiber or Dietary Fiber	g	0	
Salt content	g	0	
Sodium	g	0	
Ash	g	0	
Fat	g	100	
Moisture	g	< 0.05	

Fatty Acid Composition (Express in Fatty Acids as average)

Parameter	UoM	Typical	Comment
C 12:0	%	0.3	
C 14:0	%	1	
C 16:0	%	42	
C 18:0	%	5	
C 18:1	%	41	Total
C 18:2	%	10	Total
C 18:3	%	0.3	
C 20:0	%	0.1	

Additional information

Parameter	UoM	Typical	Comment
Relative Density (50 °C)	Kg / m ³	0.89	
Refractive Index (50 °C)		1.455	
Smoke Point	°C	> 190	
Flash Point	°C	> 300	
Fire Point	°C	350	
Soap remains	mg / kg	< 10	
Free from Alcohol		yes	
Source of Phenylalanine		no	

- continue on page 4 -

- page 4 -

Contaminants and Maximum Residue Levels

Parameter	UoM	Typical	Legal Limits*
Mycotoxin			
Aflatoxin B1	ug / kg	max. 2	
Aflatoxin B1 + B2 + G1 + G2	ug / kg	max. 4	
Metals			
Iron (Fe)	ug / kg	max. 500	
Copper (Cu)	ug / kg	max. 50	
Arsenic (As)	ug / kg	max. 100	
Lead (Pb)	ug / kg		max. 100
Nickel (Ni)	ug / kg	max. 200	
Sum of dioxins (WHO-PCCD/F-TEQ)	pg / g		max. 0.75
Sum of dioxins and dioxins like PCB's (WHO-PCDD/F-TEQ) (food)	pg / g		max. 1.25
Sum of dioxins and dioxins like PCB's (WHO-PCDD/F-TEQ) (feed)	pg / g		max. 1.5
Non-dioxin-like PCB's (sum of congeners 28, 52, 101, 138, 153 and 180)	pg / g		max. 40 ng/g
Poly Cyclic Aromatic Hydrocarbons			
Benzo(a)pyrene	ug / kg		max. 2
Sum of Benzo(a)pyrene, Benz(a)anthracene, Benzo(b)fluorathene and Chrysene	ug / kg		max. 10
Bacteriological			
Total plate count		max. 1000 / g	
Salmonella		absent / 25 g	
Yeast		max. 10 / g	
Moulds		max. 10 / g	
Enterobacteraceae		max. 10 / g	
E.Coli		max. 10 / g	

- continue on page 5 -

- page 5 -

* As defined in the EC regulation 1881 / 2006 plus its amendments. Compliance with the legal limits is verified through through product and site specific monitoring programs.

Allergens according to the ALBA list (version 2.0 – 2011)

Gluten	absent
- Wheat	absent
- Rye	absent
- Barley	absent
- Oats	absent
- Spelt	absent
- Kamut	absent
Crustaceans	absent
Eggs	absent
Fish	absent
Peanuts	absent
Soy	absent
Milk	absent
Nuts	absent
- Almonds	absent
- Hazelnuts	absent
- Walnuts	absent
- Cashews	absent
- Pecan nuts	absent
- Brasil nuts	absent
- Pistachio nuts	absent
- Macadamia / Queensland nuts	absent
Celery	absent
Mustard	absent
Sesame	absent

- continue on page 6 -

- page 6 -

Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg / kg or 10 mg / l, expressed as SO ₂	absent
Lupin	absent
Molluscs	absent
Lactose	absent
Cocoa	absent
Glutamate (E620-E625)	absent
Chicken meat	absent
Coriander	absent
Corn / maize	absent
Legumes	absent
Beef	absent
Pork	absent
Carrots	absent

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