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#### PRODUCT NAME

Refined Bleached Deodorised Palm Olein.

#### BIOLOGICAL, CHEMICAL AND PHYSICAL CHARACTERISTIC

	Size	Limits
Free Fatty Acids	% (palmitic acid)	0.1 max
Moisture & Impurities	% w/w	0.1 max
Colour	Lovibond 5¼"	3.0 Red, 30 Yellow max
Iodine Value	Wijs'	56 min
Slip Melting Point		24 max
Peroxide Value	Meq/kg	10 max
Saponification Value		190 – 205

#### Physical properties:

Typical viscosity at 32-35 degree C: 44-50 mPas.

#### Typical Fatty acid composition:

	Size	Typical Ranges
C12	%	0.3
C14	%	1.0
C16	%	40.0
C18	%	4.0
C18:1	%	44.1
C18:2	%	10.6
C18:1	%	trans - traces

#### Typical solid fat content:

- at 10 degree C: 34%
- at 20 degree C: 5%
- at 25 degree C: 1%

#### Typical Bacteriological Content:

Total plate count 35C/2D <1000

Escherichia coli MPN – 0

Yeast 25C/5D < 10

Coliform Count MPN – 0

Staphylococcus aureus – 0

Mould 25C/5D < 10

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**RAW MATERIAL OR INGREDIENT**

RBD Palm Oil, vitamin A, D and antioxidants may be added.

**PROCESS TYPE**

Dry fractionation with controlled cooling and pressurized filtration.

**SHELF LIFE**

One year or as requested by customer.

**PACKAGING**

Bulk, Drum, Jerry Can, Flexi bag.

**STORAGE CONDITION**

25-35 degree C.

**FOOD SAFETY LABEL**

Not Relevant.

**INSTRUCTION FOR HANDLING, PREPARATION AND USAGE**

Do not overheat above 200 degree C for long period.

**INTENDED USE**

Edible purposes eg Cooking, Frying, Margarine, Shortening, Food Ingredient.

**POTENTIAL FOR MISHANDLING**

Overheating for long period.

**CONSUMER GROUP**

Food industry.

**STATUTORY REQUIREMENT**

PORAM, Individual Country's Specification or Customer's Specification.

**NOTE:**

*This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.*