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PRODUCT NAME

Refined, Bleached and Deodorized Palm Oil.

PRODUCT DESCRIPTION

Fully refined Palm Oil is a non fractionated, non hydrogenated, refined vegetable fat of non lauric origin.

MELTING POINT

36 – 39 °C

QUALITY VALUES

Specific Characteristics	Size	Min.	Max.
Free Fatty Acids	as % palmitic		0.07
Peroxide Value	Meq02/kg		0.5
Taste		Bland	
Iodine Value	G I2/100g	48	56
Drop Melting Point	°C	36	40
Moisture	%		0.05
Impurities		Negative	
Lovibond color, red	5¼" cell		3

TYPICAL VALUES

Fatty Acid Composition	Typical Ranges in %
C14:0	0.5 - 1.5
C16:0	40 - 47
C18:0	4 - 6
C18:1	36 - 44
C18:2	7.5 - 12
C18:3	0 - 1
Trans fatty acids	0 – 1,5

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Solid Fat Content	Min.	Max.
at 20° C	20	30
at 30° C	6	12

The percentage of solid fat at given temperatures is measured by pulse NMR on non-stabilised samples according to IUPAC method 2.150(a).

COMPLIANCE WITH FOOD AND 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. The product meets Dutch GMP + conditions.

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.