



Product Specification

Palm Olein

Description: This oil is produced by the fractionation of bleached and deodorised Palm Oil.

Appearance: Clear and bright pale yellow liquid. The oil will solidify at lower temperatures

Odour: Bland or faint typical, free from rancid or foreign odours.

Flavour: Bland or faint typical, free from rancid or foreign flavours.

Specification

Free Fatty Acid Content (%)	0.1 maximum
Peroxide Value (meq/kg)	1 maximum
Colour (Lovibond 5¼")	3.5 red maximum

Typical Values

Fatty Acid Composition (%):

Palmitic Acid (C16:0)	40
Stearic Acid (C18:0)	4
Oleic Acid (C18:1)	43
Linoleic Acid (C18:2)	11
Linolenic Acid (C18:3)	0.5
Iodine Value	56 minimum
Refractive Index (20°C)	1.465 – 1.468
Moisture (%)	0.1 maximum
Smoke Point (°C)	200 minimum
Flash Point (°C)	300 minimum



Nutritional Values (typical figures per 100g):

Energy	3700 kJ / 900 kcal
Fat	100g
of which saturates	44g
monounsaturates	42g
polyunsaturates	11g
Carbohydrate	0g
of which sugars	0g
Protein	0g
Salt	0g

Allergens

The oil does not contain any of the allergens required to be declared under current EU legislation, namely:

Cereals containing gluten, Crustaceans, Molluscs, Eggs, Fish, Peanuts, Nuts, Soyabeans, Milk, Celery, Mustard, Sesame, Lupin, Sulphur Dioxide.

Dietary Status

The product is suitable for:

Vegetarians	Yes
Vegans	Yes
Kosher	Yes
Halal	Yes (not formally certified)

Genetic Modification

The oil does not contain, and is not obtained from, genetically modified organisms.