

	TECHNICAL SPECIFICATIONS	REVIEW: 08 <i>DATE: 01/2024</i>
	100% REFINED PALM OLEIN (HS-CODE: 15119099)	Page 1 of 1

Ingredients	Palm Oil
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Quality Parameters, at loading or packing	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
Taste / Odour	-	neutral / bland			Organoleptic
Colour Red, Lovibond 5.25"	-		3.0		ISO 15305
Iodine Value	gI ₂ /100g	56			ISO 3961

Solid fat Content	UoM	Min	Max	Typical	Reference Method
at 10 °C	%	30	44		Pulse NMR, ISO 8292 (Non tempered)
at 20 °C	%	2	10		

Fatty Acid Composition	UoM	Min	Max	Typical	Reference Method
Saturated Fatty Acids	%			46	ISO 5508
Mono-unsaturated Fatty Acids	%			43	
Poly-unsaturated Fatty Acids	%			11	
Trans fatty Acids	%		1		

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.