Product	Palm Oil Organic
Deutsch	Palmöl Bio
Nederlands	Palmolie Biologisch
Latin	Palm oleum Jr.
Country of Origin	Various
Article Number / Artikelnummer	45160
Issue date / Ausgabedatum	20-03-2020
Reference Code / Referenznummer	20201229
Control Body Number	NL-BIO-01
HS-Code	1511901990

Description	This palm oil is a refined vegetable fat derived from organically grown palm trees. The fat is produced according
	to the requirements of EC directive 2092/91 and is organic certified. Not genetically modified or irradiated.

Production	
Ingredients	100% Organic palm oil
Additives	None
Process	Refined and plastified (N2)
Application	Organic palm oil shortening RSPO-IP is a multifunctional fat system that is used in a wide variety of food products; dairy products, bakery products, as a carrier for spices and as a frying medium. This palm oil has a smooth structure and contains no additives. The product has been plastified (N2) which facilitates its use and enables easy handling and accurate dosing.

Sensorial properties	5
Smell	Product specific, free from rancid and foreign smell
Taste	Product specific, free from rancid and foreign taste

Shelf life	
Storage conditions	Store and distribute in a dry and cool (<20°C) place, away from strong odour & direct sunlight
Minimum shelf life	12 months after production

Analytical properties

Peroxide value (meq/kg)

< 3.0 at delivery

FFA (as Oleic acid, %)	< 0.2%
Colour	White, light yellow
lodine value (Wijs, g/100g)	50-57
Fatty acid composition,	C16:0 39.2 - 45.8
typical values (%)	C16:1 0.0-0.4
	C18:0 3.7 - 5.4
	C18:1 37.4 - 44.1
	C18:2 8.7 - 12.5
	C18:3 0.0 - 0.6
	C20:0 0.0 - 0.5

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No
RSPO-IP certified	Yes

