

Forumchem Technical Specification Sheet

RBD Palm Oil

Product Description: Non-hydrogenated, non-fractionated fully refined vegetable fat of non-lauric origin.

Ingredients: Refined palm oil.

Applications: Edible purposes, for example baking, frying, spray oil.

Chemical / Physical Properties

PARAMETERS	SPECIFICATIONS	METHOD	Nutritional Information (Typical, per100g)	
Free Fatty Acid (% as Palmitic)	0.1 Max	AOCS Ca 5a-40	Total Fat	99.9
Moisture & Impurities (%)	0.1 Max	AOCS Ca 2b-38	Saturated Fat	52.0
Slip Melting Point(°C)	33 - 39	AOCS Cc 3-25	Mono-unsaturated Fat	38.4
Colour (5.25" Lovibond Cell)	3R + 30Y Max	AOCS Cc 13b-45	Poly-unsaturated fat	9.6
Iodine Value (Wijs)	50 - 55	AOCS Cd 1b-87	Trans	0.2
			Energy	900kcal
Solid Fat Content (NMR) (%)			Microbiological Information	
10°C.....			Total Plate Count	1000/g Max
20°C			Enterobacteriaceae	Absent in 1 g
30°C			Yeast and Molds	10/g Max
40°C			Salmonella	Absent in 25g
50°C				

Organoleptic Information

Appearance: Yellowish; Flavour/Odour: Bland, free from any odour or off-flavour

Certifications: KOSHER, HALAL, HACCP

Packaging: FlexiBag, JerryCan, BIB Carton and Drum.

Storage Conditions: Product need to be stored in a cool, dry, odour free area and away from sunlight with ambient temperature not above 20 °C

Shelf Life: 24 months from the date of manufacture in original and unopened packing condition.