



# DAABON ORGANIC AUSTRALIA

"From the Soil to the Market"

## Technical Data Sheet

<b>Product Name</b>	<b>Organic Palm Kernel Oil</b>																					
<b>Certification</b>	ECOCERT – NOP - JAS – KSA																					
<b>Country of origin</b>	Colombia																					
<b>Last update</b>	March 2003																					
<b>This product is</b>	Organic and not genetically modified																					
<b>Ingredients</b>	Crude palm kernel oil																					
<b>Production process</b>	The Bleaching, refine and deodorization (at 220°C) of crude organic palm kernel oil produce refined Palm Kernel Oil.																					
<b>Sensorial properties</b>																						
Smell	Product specific, free from rancid and foreign smell																					
Colour	White, Lovibond colour (5 ¼ “ cell) 2,5 red/ 20 Yellow max																					
Taste	Product specific, free from rancid and foreign taste																					
Appearance	Clear and white when melted																					
<b>Packing</b>																						
- Box	Cardboard outer cartons with blue food grade polythene liner																					
- Net weight	15-kg. 60 boxes per pallet.																					
- Drums	Metalic drums 190 kg																					
Food grade Stein steel Iso tank 20 Foot.	Approx load 44.000 pounds.																					
<b>Shelf life</b>																						
Storage conditions	Cool (<10°C), dry and away from strong odour & direct sunlight																					
Maximum shelf life	Max. 12 months after production																					
<b>Nutritional values ( in 100 grams)</b>																						
Energy	3766 kj      900 kj																					
Fat (g)	100	: Saturates: ± 84 % : Mono-unsaturated: ± 14 % : Poly-unsaturated: ± 2 %																				
<b>Analytical properties</b>																						
Peroxide value (meq/kg)	<1.0 on factory																					
FFA (% as oleic)	< 0.1																					
Iodine value	16 – 20																					
Slip melting point (°C)	24 – 30																					
Smoke point (°C)	> 200 min (fresh oil)																					
Flash point (°C)	> 305 min (fresh oil)																					
Fatty acid composition	<table border="0"> <tr> <td>C 8:0</td> <td>4 – 5</td> <td>C 18:0</td> <td>2 – 4</td> </tr> <tr> <td>C 10:0</td> <td>4 – 5</td> <td>C 18:1</td> <td>12 - 14</td> </tr> <tr> <td>C 12:0</td> <td>48 – 52</td> <td>C 18:2</td> <td>2 - 3</td> </tr> <tr> <td>C 14:0</td> <td>14 – 16</td> <td>C 20:0</td> <td>0.1 – 0.2</td> </tr> <tr> <td>C 16:0</td> <td>8 – 10</td> <td></td> <td></td> </tr> </table>		C 8:0	4 – 5	C 18:0	2 – 4	C 10:0	4 – 5	C 18:1	12 - 14	C 12:0	48 – 52	C 18:2	2 - 3	C 14:0	14 – 16	C 20:0	0.1 – 0.2	C 16:0	8 – 10		
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<b>Analytical properties</b>			
Trans-fatty acids	< 1%		
Solid fat content	N10: 70 – 75 N20: 35 – 39 N30: 1 – 3 N35: < 1		
Additives	Max 50 mg Citric acid / kg as a processing aid		
<b>Microbiological properties</b>			
Total Plate count (cfu/g)	< 10,000		
Yeast & moulds (cfu/g)	< 10		
Enterobacteriaceae (cfu/g)	< 1		
E.Coli	Absent		
Salmonellae	Absent in 25 grams		
<b>Allergy list (+ = present, - = absent and ? = unknown)</b>			
Cow's milk protein	-	Nuts (-derivatives)	-
Lactose or milk sugar	-	Nut-oil	-
(chicken) egg	-	Peanuts / groundnuts (-derivatives)	-
Soya protein (-derivatives)	-	Peanut oil	-
Soya oil	-	Sesame	-
Gluten	-	Sesame-oil	-
Wheat	-	Glutamate (added)	-
Beef (-derivatives)	-	Benzoic acid /Parabens (E210 up to E219)	-
Pork (-derivatives)	-	Cinnamon	-
Fish	-	Vanillin	-
Shell-fish	-	Coriander	-
Corn / Maize (-derivatives)	-	Celery	-
Cocoa	-	Umbelliferae	-
Yeast	-	Pulses	-
<b>Acceptable for:</b>			
Vegetarians:	Yes		
Vegans	Yes		
Lacto-vegetarians	Yes		
Kosher-certified	Yes		
Halal-certified	No		

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