



DAABON ORGANIC AUSTRALIA

“From the Soil to the Market”

Technical Data Sheet

Code	Organic Palm Fruit Olein		
Certification	ECOCERT – NOP –JAS – KSA		
Country of origin	Colombia		
Last update	Dec-06		
This product is	Organic and Not Genetically Modified		
Ingredients	Organic RBD Palm Fruit Oil		
Production process	Fractionation of organic RBD palm fruit oil.		
Sensorial properties			
Smell	Product specific, free from rancid and foreign smell		
Colour	Yellow, Lovibond colour (5 ¼ “ cell) 40.0 Y - 4.0 R		
Taste	Product specific, free from rancid and foreign taste		
Appearance	Clear and bright liquid.		
Packing			
- Drums	Metal drums	Plastic drums	
- Net weight	190-kg	19 Kg	
- Size (LxWxH in cm)	58 x 58 x 88	20 x 20 x 35	
Food grade stein steel	APPROX. 44.000 pounds		
Iso-tank 20 foot .			
Shelf life			
Storage conditions	Cool (<20°C), dry and away from strong odour & direct sunlight		
Maximum shelf life	Max. 12 months after production		
Nutritional values (in 100 grams)			
Energy	3766 kj 900 kj		
Fat (g)	100	: Saturates: ± 44 %	
		: Mono-unsaturated: ± 45 %	
		: Poly-unsaturated: ± 11 %	
Analytical properties			
Test	Minimum	Maximum	Method
% FFA as Palmitic Acid	---	0.08	AOCS Ca 5a-40
Moisture and Volatile Matter, (%)	---	0.05	AOCS Ca 2c-25
Lovibond Color (51/4”)	---	3.5R	AOCS Cc 13e-92
Peroxide Value, (mq O ₂ /1000 g)	---	1	AOCS Cd 8-53
Iodine Value, (g /100 g)	56	61	AOCS Cd 1-25
Slip Melting Point, (°C)	15	19	AOCS Cc 3-25

Daabon Organic Australia · Tel 02 9566 4511 · Fax 02 9566 4511
www.daabonorganic.com · salesaustralia@daabonorganic.com



DAABON ORGANIC AUSTRALIA

"From the Soil to the Market"

Technical Data Sheet

Solid Fat Content, (%):	---	---	AOCS Cd 16-81
N 10 °C	30	36	---
N 20 °C	1	2	---
N 30 °C	Nil	Nil	---
N 35 °C	---	---	---
Chromatographic Profile, (%)	---	---	AOCS Ce 1-62
Caprylic (C-8:0)	---	---	---
Capric (C-10:0)	---	---	---
Lauric (C-12:0)	0.3	0.7	---
Miristic (C-14:0)	0.9	1.5	---
Palmitic (C-16:0)	36	40	---
Palmitoleic (C-16:1)	---	0.5	---
Stearic (C-18:0)	3.8	4.5	---
Oleic (C-18:1)	38	45	---
Linoleic (C-18:2)	9	11	---
Linolenic (C-18:3)	---	0.5	---
Arachidic (C-20:0)	---	0.4	---
Saponification Value, (mg KOH / g)	195	205	AOCS Cd 3-25
Microbiological properties			
Test	Minimum	Maximum	Method
Mesoarobic, (cfu / g)	---	10 x 10 ³	Plate count
E. Coli / g	---	Absent	Tube count
Salmonellae / 25 g	---	Absent	Isolation and identification
Yeast & moulds, (cfu / g)	---	< 10	Plate count
Staphylococcus aureus, (cfu / g)	---	< 100	Plate count
Allergy list (+ = present, - = absent and ? = unknown)			
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)	-	Azo-colours*	-

Daabon Organic Australia · Tel 02 9566 4511 · Fax 02 9566 4511
www.daabonorganic.com · salesaustralia@daabonorganic.com



DAABON ORGANIC AUSTRALIA

"From the Soil to the Market"

Technical Data Sheet

Fish	-	Cinnamon	-
Shell-fish	-	Vanillin	-
Corn / Maize (-derivatives)	-	Coriander	-
Cocoa	-	Celery	-
Yeast	-	Umbelliferae	-
Pulses	-	*Azo-colours: E102, E110, E122, E123, E125 and E151	
Acceptable for:			
Vegetarians:	Yes		
Vegans	Yes		
Lacto-vegetarians	Yes		
Kosher-certified	Yes		
Halal-certified	No		