



DAABON ORGANIC AUSTRALIA

"From the Soil to the Market"

Technical Data Sheet

Product Name	Organic RBD Palm Fruit Oil		
Certification	ECOCERT – NOP - JAS – KSA		
Country of origin	Colombia		
Last update	Dec-06		
This product is	Organic and Not Genetically Modified		
Ingredients	Organic Crude Palm Oil		
Production process	Refine, bleach, and deodorization of organic crude palm fruit oil		
Sensorial properties			
Smell	Product specific, free from rancid and foreign smell		
Colour	White, Lovibond colour (5 ¼ “ cell) 3,5 red/35 Yellow max		
Taste	Product specific, free from rancid and foreign taste		
Appearance	Clear and bright when melted		
Packing			
- Box	Cardboard outer cartons with blue food grade polythene liner		
- Net weight	15 Kg. and 60 boxes per pallet.		
Food grade Stein steel	Approx load 22.000 Kg.		
Iso tank 20 Foot.			
Shelf life			
Storage conditions	Cool (< 20°C), dry and away from strong odour & direct sunlight		
Maximum shelf life	12 months after production		
Nutritional values (in 100 grams)			
Energy	3766 Kj 900 Kj		
Fat (g)	100	: Saturates: ± 48 %	
		: Mono-unsaturated: ± 43 %	
		: Poly-unsaturated: ± 9 %	
Analytical properties			
Test	Minimum	Maximum	Method
% FFA as Palmitic Acid	---	0.1	AOCS Ca 5a-40
Moisture and Volatile Matter, (%)	---	0.05	AOCS Ca 2c-25
Impurities, (%)	---	0.05	AOCS Ca 3-46
Lovibond Color (51/4”)	---	2.0R	AOCS Cc 13e-92
Peroxide Value, (mq O ₂ /1000 g)	---	1	AOCS Cd 8-53
Iodine Value, (g /100 g)	50	53	AOCS Cd 1-25

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Slip Melting Point, (°C)	36	38	AOCS Cc 3-25
Solid Fat Content, (%):	---	---	AOCS Cd 16-81
N 10 °C	52	60	---
N 20 °C	25	33	---
N 30 °C	8	12	---
N 35 °C	4	7	---
Chromatographic Profile, (%)	---	---	AOCS Ce 1-62
Caprylic (C-8:0)	---	---	---
Capric (C-10:0)	---	---	---
Lauric (C-12:0)	0.2	0.5	---
Miristic (C-14:0)	1	1.5	---
Palmitic (C-16:0)	43	45	---
Palmitoleic (C-16:1)	---	0.3	---
Stearic (C-18:0)	3	4.5	---
Oleic (C-18:1)	38	41	---
Linoleic (C-18:2)	9	11	---
Linolenic (C-18:3)	---	0.4	---
Arachidic (C-20:0)	---	0.4	---
Saponification Value, (mg KOH / g)	195	205	AOCS Cd 3-25
Analytical 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
Microbiological properties			
Total Plate count (cfu/g)	< 10,000		
Yeast & moulds (cfu/g)	< 10		
Enterobacteriaceae (cfu/g)	< 1		
E.Coli	Absent		
Salmonellae	Absent in 25 grams		
Allergy list (+ = present, - = absent and ? = unknown)			
Cow's milk protein	-	Nuts (-derivatives)	-
Lactose or milk sugar	-	Nut-oil	-
(chicken) egg	-	Peanuts / groundnuts (-derivatives)	-

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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	-
Acceptable for:			
Vegetarians:	Yes		
Vegans	Yes		
Lacto-vegetarians	Yes		
Kosher-certified	Yes		
Halal-certified	No		

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