

## FICHA TÉCNICA

### 1002-Aceite de Palma Orgánico RSPO

<b>Product</b>	
<b>Code</b>	
<b>Country of agricultural origin</b>	Various
<b>Country of processing</b>	The Netherlands
<b>Last update</b>	20-03-202
<b>Description</b>	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.

<b>Production</b>	
<b>Ingredients</b>	100% Organic palm oil
<b>Additives</b>	None
<b>Process</b>	Refined and plastified (N2)
<b>Application</b>	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.

<b>Sensorial properties</b>	
<b>Smell</b>	Product specific, free from rancid and foreign smell
<b>Taste</b>	Product specific, free from rancid and foreign taste

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

<b>Analytical properties</b>	
<b>Peroxide value (meq/kg)</b>	< 3.0 at delivery

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

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

