



## FICHA TECNICA

### LA DESPENSA DEL JABON

C/ SAN IGNACIO Nº1  
48200 DURANGO BIZKAIA  
TLF: 944657841

<b>Product</b>	<b>ECOLOGICAL PALM OIL</b>
<b>Code</b>	<b>15210</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>Colombia</b>

<b>This product is</b>	<b>Organic and not genetically modified</b>
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<b>Production</b>	
<b>Ingredients</b>	<b>100% Ecological Palm oil</b>
<b>Additives</b>	<b>Max 50 mg Citric acid/kg as a processing aid</b>
<b>Process</b>	<b>Crude oil is stored, then bleached at a vacuum of 90-100 °C with the help of Activated fullers earth to remove pigments and trace metals, then filtrated through a 5 micron filter, deodorised at a vacuum of 190-270 °C with added steam, to remove odours, flavours, free fatty acids and some pigments, after this the product is again filtrated through a 5 micron filter and passed through a 50 micron scraped surface heat exchangers causing crystallisation, so that the product can be packed, after this the product is put through a metal detector and stored.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Productspecific, free from rancid and foreign smell</b>
<b>Colour</b>	<b>White, Lovibond colour (5¼"cell) 3,5 red max</b>
<b>Taste</b>	<b>Productspecific, free from rancid and foreign taste</b>
<b>Appearance</b>	<b>Clear and bright when melted</b>

<b>Packing</b>	
<b>Net content</b>	<b>10 kg per box</b>
<b>Kind of packing</b>	<b>Cardboard outer cartons with blue food grade polythene liner(HDPE)</b>
<b>Packing size (L x W x H)</b>	<b>380*248*145 mm</b>



<b>Packing/layer</b>	<b>9</b>	<b>Layers/pallet</b>	<b>9</b>
<b>Shelflife</b>			
<b>Storage conditions</b>	<b>Cool (&lt;20°C), dry and away from strong odour &amp; direct sunlight</b>		
<b>Maximum shelflife</b>	<b>Max. 9 months after production</b>		

<b>Nutritional values (per 100 grams)</b>	
<b>Energy</b>	<b>3700 kJ 900 kCal</b>
<b>Protein(g)</b>	<b>0</b>
<b>Fat (g)</b>	<b>100</b> Saturated: 47 % Mono-unsaturated: 43,5 % Poly-unsaturated: 9,5% Cholesterol < 50 mg/kg
<b>Carbohydrates (g)</b>	<b>0</b>
<b>Moisture</b>	<b>Max. 0.1%</b>
<b>Mineral (mg) from USDA nutrition data lab</b>	<b>Calcium (Ca):</b> <b>Iron (Fe):</b> <b>Potassium(K):</b> <b>Sodium (Na): 0</b> <b>Phosphor (P):</b> <b>Magnesium (Mg):</b>

<b>Chemical properties</b>	
<b>Peroxide value</b>	<b>&lt;1,0 meq/kg</b>
<b>FFA</b>	<b>&lt;0,1% as oleic</b>
<b>Slip melting point</b>	<b>36-38°C</b>
<b>Smoke point</b>	<b>230°C min (fresh oil)</b>
<b>Flash point</b>	<b>325°C min (fresh oil)</b>
<b>Fatty Acid composition</b>	<b>C12:0 0,2 C14:0 1,0 C16:0 42,5 C18:0 4,6 C18:1 40,0 C18:2 10,9 C18:3 0,2 C20:0 0,4 C22:0 0,2</b>
<b>Trans-fatty acids</b>	<b>&lt; 1%</b>



Solid fat content (pNMR)	N10: 42-50 N20: 16-24 N30: 2-10 N35: <9
Iodine Value	50-55
Benzo-(a)-pyrene	< 2,0 µg/kg
PAH's Total	Max 25 ppb
PAH's Heavy	Max 5 ppb
PCB's	Max 10 ppb
Dioxine	Max 0,75 pg

Microbiological Properties	
Total Plate Count (cfu/g)	<1.000
Yeast & moulds (cfu/g)	<10
Enterobacteriaceae (cfu/g)	<10
E. Coli (cfu/g)	Absent
Salmonellae	Absent in 25 grams

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)		
Cow's milk protein	-	Peanuts/groundnuts (-derivatives) -
Lactose or milk sugar	-	Peanutoil -
(Chicken) egg	-	Sesame -
Soya protein (-derivatives)	-	Sesame-oil -
Soya oil	-	Glutamate (added E620-E625) -
Gluten	-	Sulfite (E220-E228) -
Wheat	-	Benzoic acid/Parabens (E210-E213) -
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 -
Beef (-derivatives)	-	Tartrazine (E102) -
Pork (-derivatives)	-	Cinnamon -
Chicken (-derivatives)	-	Vanillin -
Fish	-	Coriander -
Shell-fish	-	Celery -
Corn /Maize (-derivatives)	-	Umbelliferae -
Cocoa	-	Carrot -
Yeast	-	Lupine -
Pulses	-	Mustard -
Nuts (-derivates)	-	Mollusc (-derivates) -
Nut-oil	-	



<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>NOP-certified</b>	<b>Yes</b>

