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1. PRODUCT NAME

OIL, PALM

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Red Palm Oil is oil derived from the fleshy mesocarp of fruit of the oil palm (*Elaeisguineensis*).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Red Palm oil is composed primarily of glycerides of fatty acids being obtained only from the fleshy mesocarp of the fruit of the oil palm.

3.2. OTHER PERMITTED INGREDIENTS

Not permitted

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX-STAN 210-1999, "Codex Standard for named vegetable oils"

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA


SAFETY PARAMETERS

MAXIMUM LIMITS

Relative density (x ₂₀ /water at 20°C)	0.891-0.899 x=50°C
Refractive index (ND 40°C)	1.454- 1.456 at 50°C
Saponification value (mg KOH/g oil)	190-209
Iodine value	50.0-55.0
Unsaponifiable matter (g/kg)	≤ 12
Apparent density	0.889-0.895 (50°C)
Total carotenoids (as beta-carotene)	500-2000 mg/kg
Cholesterol	2.6-6.7

QUALITY PARAMETERS

MAXIMUM LIMITS

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Matter volatile at 105°C 0.2% m/m
Insoluble impurities 0.05% m/m
Soap content 0.005% m/m Iron (Fe) 1.5 mg/kg Copper (Cu) 0.1 mg/kg Acid value 0.6 mg KOH/g Oil Peroxide value Up to 10 milliequivalent of active oxygen /kg oil

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Naturally reddish due to the high amount of beta-carotene.
Odour or flavour	Appropriate to the product.
Texture	Pale fluid.
Foreign matter	Shall have no foreign matter and rancid odour and taste.
Storage	Shall be maintained at ≤30°C during storage and delivery.

8. CONTAMINANTS

Arsenic	0.1 mg/kg
Lead (Pb)	0.1 mg/kg


The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	882 Calories
Fats	100 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic/glass containers that maintain the integrity of the product to protect product, maintain sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 5 L
Warranty at delivery location	4 months

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11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"