



UN RATIONS STANDARD

DATE: 31/08/2018

OIL, PALM

ED No: 03

CODE: UNSTD-COM 3127

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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 (*Elaeis guineensis*).

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.

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

QUALITY PARAMETERS

MAXIMUM LIMITS

Matter volatile at 105°C	0.2% m/m
Insoluble impurities	0.05% m/m
Acid value	10 mg KOH/g Oil
Peroxide value	Up to 15 milliequivalent of active oxygen /kg oil
Saponification value	190-209 (mg KOH/g oil)
Iodine value	50 - 55



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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 and Transportation	Ambient temperature

8. CONTAMINANTS

- 8.1. Arsenic 0.1 mg/kg
- 8.2. Lead (Pb) 0.1 mg/kg
- 8.3. 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	884 Calories
Fat	100 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic/glass container or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 1 Lt to 3 Lt
Warranty at delivery location	4 months

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. CODEX-STAN 210-1999, "Codex Standard for named vegetable oils"
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"