

	PRODUCT SPECIFICATION OLEIC (OXG) HIGH OLEIN	Code	FT- PT- 039
		Version	1
		Date	April 2021

DESCRIPTION

Oleic (OxG) High Olein

100% High Oleic Palm Oil Olein with high content of oleic acid (omega 9) and Vitamin E. Obtained from the physical refining and fractionation of crude high oleic palm oil (E. Oleifera x E. Guineensis). Widely used as a cooking oil with unparalleled stability at frying applications, requiring less frequent reposition than other vegetable oils. Added TBHQ as antioxidant less than 120 mg/kg.

Ingredients

Oleic of High Olein (OXG).

Technical specifications

Organoleptic Characteristics

Color: Slightly Yellow, Translucent.
Aspects: Viscous Fluid, Free of Foreign particules.
Aroma: Characteristic to oil. Absence of foreign odours.
Sabor: Characteristic to oil. Absence of any strange or stale taste.

Physicochemical Characteristics

Analysis	Standard	Method
FFA as Oleic Acid (%)	0.1 Máx.	Near Infrared (NIR),Tango Bruker*
Mouisture (%)	0.1 Máx.	Near Infrared (NIR),Tango Bruker*
Iodine Value	67-73	Near Infrared (NIR),Tango Bruker*
Peroxide Value (meq O ₂ /kg)	1 Máx.	Near Infrared (NIR),Tango Bruker*
Color Lovibond celda 5 1/4"	Yellow 70/ Red 3.6/ Blue 0 Máx.	Near Infrared (NIR),Tango Bruker*
Cloud Point (°C)	1 Máx.	Near Infrared (NIR),Tango Bruker*
Smoke point (°C)	230	A.O.C.S CC9A-48

The NIR technique is implemented in the Del Llano laboratory by means of the Tanker Bruker Equipment, calibrated with 8000 spectra using the Technical Colombian Standard test methods for physicochemical analysis of oils and fats and the AOCS for solid fat content (SFC), with an estimated uncertainty of 0,01%, and an correlation of R:0,995



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Fatty Acid Composition	Monounsaturated	54 - 57		
	Polyunsaturated	10 - 12		
	Saturated	28 - 34		
	Saturated	C12:0 Lauric	0.11 – 0.30	
		C14:0 Miristic	0.30 – 0.60	
		C16:0 Palmitic	25 – 30	
		C18:0 Stearic	2.0 – 3.0	
	Monounsaturated	C18:1N-9 Oleic	54 – 57	
		C16:1N7 Palmitoleic	0,1 - 0,3	
Polyunsaturated	C18:2N-6 Linoleic	10 - 12		
	C18:3N-3 Linolenic	0,3 - 0.6		
Heavy Metals	Iron	1.024 mg/kg	Optical Emission or Absorption	
	Cooper	<0.005 mg/kg	Optical Emission or Absorption	
	Lead	0.040 mg/kg	Optical Emission or Absorption	
	Arsenic	0.043 mg/kg	Optical Emission or Absorption	
Composition Oil	Diglycerides	7.92 %	AOSC CD 11C-93	
	Monoglycerides	2.92 %	AOSC CD 11C-93	
	Triglycerides	87.53 %	AOSC CD 11C-93	
Compliance With CFR 21	21 CFR Parts 1, 11, 16, 106, 110, et al. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human food. it is classified as a low risk food. This product Is 100% vegetable and Free of allergens.			
Benefits Overview	Olein (OxG) High Oleic contains a naturally occurring high content of Omega 9, which is known to play an active role in many body process and benefits: lowers cholesterol. by reducing cholesterol receptor production, protects against heart disease by increasing production of heart-protective factors and the production of proteins that promote healthy blood vessel function (PKA and RhoA), lowers blood pressure, improves insulin sensitivity and may improve the system and resolve inflammation.			
Packing	<ul style="list-style-type: none"> • PET bottles x 900 ml. Box x 15 units. • PET bottles x 3000 ml. Box x 6 units. • Plastic can x 20 Liters. • Bag in Box x 20L. Corrugated Kraft. • Flexi tank of 22 tons. • It is sold in bulk in a stainless steel tank car, with a relation of seals in the discharge valve and in each compartment 			

Marking	Front Top with Expiration in DD / MM / YY / Batch / Production Shift / Hour Example: VENCE: 03/07/19 L: 5401 1 09:21																																																
Storing	<ul style="list-style-type: none"> • Store in a cool, ventilated, clean and dry place, away from odors. • Store on pallets without exceeding capacity of stowage. • Because high oleic olein does not contain addition of anti-crystallising additives, it is recommended to store in warm places, since at low temperatures it can induce crystal formation and sedimentation of the product. 																																																
Instructions for Use	<ul style="list-style-type: none"> • High oleic (OxG) palm olein is ideal for use in deep frying processes, with the following properties being highlighted: • It has an adequate proportion of fatty acids, which gives a good resistance to oxidation. • High oleic palm olein has a lower tendency to form free fatty acids compared to other oils during frying. • It also has a good behavior as an ingredient in the preparation of food, salads and bakery products. 																																																
Useful life	12 months in optimal storage conditions																																																
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Produced by,
JESNNYL TATIANA PARAMO DEVIA
Quality Rolling Machin

Approved by,
ROBERTO HERRERA LARA
Managing Director