



**SAFOI · SAKI**

# SAFOI

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## EDITORIAL

This newsletter, the 50th since we've started with the activities of SAFOI is dedicated to all the people who have made contributions over the years. This service to the South African consumer and oil industry would not have been possible without your support.

During the past six months SAFOI has been busy in all aspects of our objectives, which are:

## SAFOI OBJECTIVES

To terminate the consumption of unhealthy abused oils and fats especially by our poor communities.

To develop and promote effective oil waste management procedures.

To terminate misrepresentation practices.

To promote the Steward's Principle.

## PROGRESS

The following progress was made in various aspects of our set objectives.

### 1 FRYING OIL & FAT ANALYSIS

Our analytical section steered by Dr. Carlien Pohl and Mrs. Andri Van Wyk has analyzed various frying oil samples from the Department of Health and different industries.

## SUMMARY OF RESULTS

**Table 1** Quality of used frying oils and fats since December 2010. The percentage of samples above South African regulatory limits based on polymerised triglycerides (PTG) is included.

Drawn by:	No. samples analysed	% Samples above PTG limits
Industry*	328	0.0
<b>TOTAL</b>	<b>328</b>	

According to The Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act no. 54 of 1972) published on 16 August 1996 in S.A., oil is deemed to be harmful or injurious to human health, unless they contain less than 16% PTGs and/or 25% PCs.

*\*Many practicing the Steward's Principle*

**Table 2** Quality of fresh unused palm oil since December 2010 (based on fatty acid composition).

Drawn by:	No. samples analysed	No. of samples not complying with Codex Standards for palm oil
Industry	366	0
<b>TOTAL</b>	<b>366</b>	

**Table 3**

Quality of fresh unused sunflower oil since December 2010 (based on fatty acid composition).

Drawn by:	No. samples analysed	No. of samples not complying with Codex standards for sunflower oil
Industry	344	0
<b>TOTAL</b>	<b>344</b>	

**Table 4**

Quality of fresh unused olive oil since December 2010 (based on fatty acid composition).

Drawn by:	No. samples analysed	No. of samples not complying with Codex Standards for olive oil
Industry	2	0
<b>TOTAL</b>	<b>2</b>	

## 2 OIL ANALYSES FOR INDUSTRY

Analyses were performed on various products for Epol, PSS Oils, Carte Blanche, Bioindustrial Services, Rein Oils, Felda Foods, Willowton, Nola, Vetkoek Chef, Agrilnspec, Afgri, Vergezocht Oils, C & H Oil Traders, Royal Macadamia, Shoprite Checkers, Bargain Suppliers, Nova Feeds, South African Police Force, Massmart, Louis Ackerman, Precision Oil Laboratories, QPro, Agricol, Energy Oils, Epko, Meadows Animal Feeds. We would like to urge all members of the oil industry to use our services if there are any questions regarding the quality or authenticity of oil.

## 3 PUBLICATIONS

A special report highlighting the unhealthy food choices of school children was published in the Autumn 2011 edition of Pulse (YOU) Magazine. In this article the dangers of overused oil is again highlighted.



## CONTACT

If you need more information on any topic presented in this newsletter please use the following contact address:

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