



## EDITORIAL

We have come to an end of another successful year for SAFOI and wish to all our stakeholders a restful holiday and a prosperous 2017. As always our objectives 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 Prof. Carlien Pohl and Miss Aurelia Van Wyk has analyzed various frying oil samples from different industries.

#### SUMMARY OF RESULTS

Table 1

Quality of used frying oils and fats since July 2016. 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*	28	0.0
<b>TOTAL</b>	<b>28</b>	<b>-</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.

*\*Some practicing the Steward's Principle*

Please note that it is assumed that the used oil samples have not been cleaned by any means that may lead to colour changes and that the natural progression of oil breakdown has not been tampered with.

Table 2

Quality of fresh unused oil since July 2016 (based on fatty acid composition).

Oil type:	No. samples analysed	No. of samples not complying with the particular Codex Standards
Palm	28	0
Sunflower	17	0
Soybean	1	0
HO Sunflower	13	0
Vegetable	2	0
Canola	3	0
Maize	3	0
<b>Canola</b>	<b>67</b>	<b>0</b>

### 2 OIL ANALYSES FOR INDUSTRY

Analyses were performed on various products for Rossgro Feeds, Precision Oils, Christo Strydom Nutrition, Kemin Industries, SGS Agri Food Laboratory, Supa Oils, AJ Oils, Chemplus, and Willowton Oil. 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 LIST OF AVAILABLE SERVICES

Here is a list of the analyses that we currently perform:

- Polymerised triglycerides
- Fatty acids
- Total lipid percentage
- Peroxide Value
- Moisture
- Impurities
- Free fatty acids/Acid Value
- Iodine Value
- Density
- Refractive Index
- Oil extraction from solids
- P-Anisidine
- TBA (Malondialdehyde content)
- Rancimat
- Refractive Index
- Omega 3 & 6
- Solvent extraction (Soxhlet)
- Shelflife

## CONTACT

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

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