



EDITORIAL

As this year comes to an end we would like to say goodbye and thank you to Mrs. Andri Van Wyk. She has been with SAFOI for many years and is retiring at the end of 2015. She has also done an excellent job of training her successor, Aurelia Van Wyk to ensure that we are still able to fulfil our objectives:

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 Mrs. Andri Van Wyk 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 June 2014. 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*	117	0.0
TOTAL	117	

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 June 2014 (based on fatty acid composition).

Oil type:	No. samples analysed	No. of samples not complying with the particular Codex Standards
Palm	62	0
Sunflower	29	0
Soybean	4	0
HO sunflower	12	0
Canola	2	0
TOTAL	109	0

2 OIL ANALYSES FOR INDUSTRY

Analyses were performed on various products for Rossagro Feeds, Precision Oils, Southern Oils, Epol, Quantum Foods, Christo Strydom Nutrition 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 ANALYSES DONE BY SAFOI

Below 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:

Prof. C.H. Pohl: S.A. Fryer Oil Initiative, Department of Microbial, Biochemical & Food Biotechnology, University of the Free State, P.O. Box 339, BLOEMFONTEIN, 9300.

Tel. (051) 401 9197

Fax. (051) 444 3219

E-mail. PohlCH@ufs.ac.za

Webpage: www.ufs.ac.za/myoilguide