



EDITORIAL

We have come to the end of another year and we at SAFOI would like to thank all our stakeholders for their efforts and wish all a wonderful festive season. 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 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 June 2012. 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
Health departments		
Free State	73	12.3
Mpumalanga	89	7.9
Eastern Cape	99	3.0
Industry*	168	0.0
TOTAL	429	

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*

The worst used oil was obtained from the Free State and contained 33.0% PTGs.

Table 2

Quality of fresh unused oil since June 2012 (based on fatty acid composition).

Oil type:	No. samples analysed	No. of samples not complying with the particular Codex Standards
Palm	98	0
Sunflower	55	0
Olive	2	0
Other	11	0
TOTAL	166	0

2 OIL ANALYSES FOR INDUSTRY

Analyses were performed on various products for Foodcorp, Southern Oil, Oberon Pharma, Precision Oil laboratories, Tshwane University of Technology, Rossgrö Feeds, Epol, Firsts Feed and Nando's. 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.

CONTACT

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

Professor J.L.F. Kock and Dr. 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 2772

Fax. (051) 444 3219

E-mail. KockJL@ufs.ac.za

Webpage: www.ufs.ac.za/myoilguide