



EDITORIAL

We have come to the end of another year and wish all our readers a happy and relaxed festive season. In addition, we would like to wish Prof. Kock well with his retirement after more than 30 years at the University of the Free State. He has led by example and we would like to reassure him as well as all our stake holders that we will continue our service to the community in the new year. 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 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 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*	212	0.0
TOTAL	212	

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	27	0
Sunflower	61	3*
Soya	2	0
Other	7	0
TOTAL	102	0

**We still receive samples of new, unused oil labeled as pure sunflower seed oil, which do not conform to the specifications for sunflower oil. If there is any doubt about the authenticity of a seed oil, please contact us for more information.*

2 OIL ANALYSES FOR INDUSTRY

Analyses were performed on various products for Foodcorp, Rossgro Feeds, Pioneer Foods, Precision Oils, Quantum Foods, Arona Natural Foods and Itau 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 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)
- Total bacterial count
- % Protein
- Rancimat
- Refractive Index
- Omega 3 & 6
- Solvent extraction (Soxhlet)
- Shelflife

CONTACT

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