



EDITORIAL

We have been hard at work analyzing oil samples from a variety of stakeholders. 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 December 2011. 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		
Mpumalanga	88	0.1
North West	55	25.0
Industry*	325	0.006
TOTAL	468	

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 Mpumalanga and contained 44.5% PTGs.

Table 2 Quality of fresh unused palm oil since December 2011 (based on fatty acid composition).

Drawn by:	No. samples analysed	No. of samples not complying with Codex Standards for palm oil
Industry	213	2
TOTAL	213	

Table 3 Quality of fresh unused sunflower oil since December 2011 (based on fatty acid composition).

Drawn by:	No. samples analysed	No. of samples not complying with Codex Standards for sunflower oil
Industry	94	9
TOTAL	94	

2 OIL ANALYSES FOR INDUSTRY

Analyses were performed on various products for Foodcorp, PSS Oils/EFP Global, Felda Foods, QPro, Willowton, Rossgro Feeds, Nando's, Agrilnspec, Vergezocht Oils, Rein Oil, Energy Oils, Massmart, Precision Oil Labs, Sunola. 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.

! WARNING

It has come to our attention that unscrupulous oil dealers are cloning websites of oil dealers that use our services for external quality control and that qualify to use the SAFOI Seal of Approval. We would like to urge all stakeholders to make sure of the legitimacy of any claims that are made in the name of SAFOI. If there are any doubts, please feel free to contact us or to visit our website.

CONTACT

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

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