



EDITORIAL

During the past six months the work of our analytical section focused on analyses of especially fresh oils for authenticity. Many of these samples are analyzed under auspices of our role as external quality control laboratory for several oil producers/distributors. Please consult our website for more information regarding this aspect of our work. 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 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		
Mpumalanga	88	12.5
Industry*	109	0.0
TOTAL	197	

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 26.1% PTGs. 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 December 2012 (based on fatty acid composition).

Oil type:	No. samples analysed	No. of samples not complying with the particular Codex Standards
Palm	75	0
Sunflower	104	0
Olive	10	0
Other	14	0
TOTAL	203	0

2 OIL ANALYSES FOR INDUSTRY

Analyses were performed on various products for Foodcorp, Southern Oil, Precision Oil Laboratories, Central University of Technology, Rossgro Feeds, Eco Friendly Products, Picola Foods, Pick 'n Pay and Pioneer Foods. 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 COURSES AND WORKSHOPS

Prof Pohl conducted a very successful Oil and Fat Workshop for Environmental Health Practitioners from the Free State Provincial Department of Health on 3 May 2013 in Bloemfontein as part of their ongoing training in the handling of hazardous materials. More than 80 delegates attended the workshop and the feedback from all was very positive, with all receiving a certificate for successful completion of the workshop. We would like to urge all members of the oil industry to use our services in this regard.

CONTACT

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

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