



# SAFOI

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## EDITORIAL

We at SAFOI wish you all a very blessed Christmas and a prosperous New Year. As you will see in this newsletter, it has been a very successful six months for SAFOI with several exciting workshops across the country and service delivery to different companies in the oil industry. 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 2009. 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
North West Province	33	9.1
Northern Cape	19	0.0
Industry*	135	9.7
<b>TOTAL</b>	<b>187</b>	

\*Many practicing the Steward's Principle

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.

The worst frying oil analysed over the past three months contained up to 45.5% polymerised triglycerides (PTGs).

**Table 2** Quality of fresh unused palm oil since June 2009 (based on fatty acid composition).

Drawn by:	No. samples analysed	No. of samples not complying with Codex standards for palm oil
Industry	124	0
<b>TOTAL</b>	<b>124</b>	

**Table 3** Quality of fresh unused sunflower oil since June 2009 (based on fatty acid composition).

Drawn by:	No. samples analysed	No. of samples not complying with Codex standards for sunflower oil
Industry	56	0
<b>TOTAL</b>	<b>56</b>	

**Table 4** Quality of fresh unused olive oil since June 2009 (based on fatty acid composition).

Drawn by:	No. samples analysed	No. of samples not complying with Codex standards for olive oil
Industry	1	0
<b>TOTAL</b>	<b>1</b>	

## 2. OIL ANALYSES FOR INDUSTRY

Analyses were performed on various products for Felda Foods, Rein Oils, Afgrif Feeds, Southern Oil, V-Oils, C & N Taders, Vergezocht, Southern Canned, Willowton, Pin Business, Agri Inspec, Shoprite Checkers, Epko, Meadow Feeds, Epol and PSS Oils. 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. MEETINGS & WORKSHOPS

On 5 August Prof Kock presented a talk in Bloemfontein at the launch of Vergezocht high oleic acid sunflower oil and on 21 August a workshop was presented to Shoprite Checkers on the University of the Free State campus. During the last four months the focus of these workshops shifted to manufacturers of animal feeds and pet food. Prof Kock and Prof Hugo presented workshops to Afgrifoods (14 September, Boksburg), NutriFeeds (15 October, Potchefstroom) and two workshops to the pet food industry (4 November, Bloemfontein; 2 December, Johannesburg). These workshops focussed on the quality of oils used in the manufacture of animal feeds and the response from the industry has been very positive.

## 4. PUBLICATION

In our previous newsletter we reported on the successful conviction in the fraudulent olive oil case (23 March 2009). A further publication regarding this can be accessed from the following web page:

<http://www.mg.co.za/article/2009-08-07-scientists-help-convict-olive-oil-fakers>





Prof Kock presenting a lecture at the launch of Vergezocht high oleic acid sunflower oil



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

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