



## EDITORIAL

We have come to the end of another year and wish all our readers a happy and relaxed festive season. We hope to 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 2013. 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          | 37                   | 21.6                       |
| North West Province | 70                   | 27.1                       |
| Industry*           | 26                   | 0.0                        |
| <b>TOTAL</b>        | <b>133</b>           |                            |

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 43.9% 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 June 2013 (based on fatty acid composition).

| Oil type:    | No. samples analysed | No. of samples not complying with the particular Codex Standards |
|--------------|----------------------|--|
| Palm         | 48                   | 0  |
| Sunflower    | 36                   | 0  |
| Olive        | 6                    | 0  |
| Other        | 12                   | 0  |
| <b>TOTAL</b> | <b>102</b>           | <b>0</b>   |

### 2 OIL ANALYSES FOR INDUSTRY

Analyses were performed on various products for Foodcorp, Southern Oil, Rossgro Feeds, Epol and SANHA. 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:

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