

UNOFFICIAL

NOTIFICATION OF THE MINISTRY OF PUBLIC HEALTH NO. 56 (1981)

Re : Palm Oil

By virtue of the provision of Sections 5 and 6 (1)(2)(4)(5)(7) and (10) of the Food Act 1979, the Minister of Public Health hereby issues a notification as follows:

Clause 1 Palm Oil derived from palm fruit, botanical name *Elaeis guineensis*, shall be specially controlled food

Clause 2 Palm Oil shall be of the following :

- (1) Palm Oil from palm meat
- (2) Palm Olein from palm meat
- (3) Palm Stearin from palm meat
- (4) Palm Kernel Oil from palm kernel
- (5) Palm Kernel Olein from palm kernel
- (6) Palm Kernel Stearin from palm kernel

Clause 3 Manufacturing of Palm Oil shall be as follows:

- (1) Natural Method: by pressing or pressing under heat or other natural methods subject to the approval of the Office of Food and Drug Administration then clean by washing and precipitating, filtering or centrifuging.
- (2) Processing Method: by purifying the natural or solvent extracted palm oil subject to the approval of the Office of the Food and Drug Administration
- (3) Other methods: subject to the approval of the Office of Food and Drug Administration.

Clause 4 Palm Oil stipulated in Clause 2 (1)(2) and (3) manufactured for sales, imported for sales or sold for consumption or cooking shall be of the following quality or standard

- (1) Acid value not exceeding 10 mg potassium hydroxide per 1 g oil for palm oil produced by natural method and not exceeding 0.6 mg potassium hydroxide per 1 g oil for palm oil produced by processing method
- (2) Peroxide value not exceeding 10 mg equivalent of peroxide oxygen per 1 kg oil
- (3) Contains fatty acids in percentage of total fatty acids detected by Gas Liquid Chromatography or GLC as follows:

Lauric acid	not more than	1.2
Myristic acid	between	0.5 - 5.9
Palmitic acid	"	32 - 59
Palmitoleic acid	not more than	0.6
Stearic acid	between	1.5 - 8.0
Oleic acid	"	27 - 52
Linoleic acid	"	5 - 14
Linolenic acid	not more than	1.5
Arachidic acid	"	1.0

- (4) Saponification value between 190 to 209 mg potassium hydroxide per 1 g oil
- (5) Iodine value, Wijs as follows:
 - (a) between 50 - 56 for palm oil from palm meat
 - (b) not less than 55 for palm olein from palm meat
 - (c) not more than 48 for palm stearin from palm meat
- (6) Unsaponifiable matter not more than 1.2% of weight
- (7) Volatile matter at 105 degree Celcius not more than 0.2% of weight
- (8) Soap content not more than 0.005% of weight
- (9) Having odour and taste inherent to its specific characteristics of palm oil from palm meat
- (10) Insoluble impurities not more than 0.05% of weight
- (11) Having total carotenoids, computed as beta-carotene not less than 500 mg per 1 kg oil and not more than 2,000 mg per 1 kg for palm oil manufactured by natural method
- (12) Free of rancid odour
- (13) Free of mineral oil

Palm oil manufactured by other methods stipulated in Clause 3 (3) shall be exempted from quality or standard stipulated in (3)(4)(5)(6)(9) and (11) but shall be of the quality or standard as approved by the Office of Food and Drug Administration

Clause 5 Palm Oil stipulated in Clause 2(4)(5) and (6) manufactured for sales, imported for sales or sold for consumption or cooking shall be of the following quality or standard

- (1) Acid value not exceeding 0.6 mg potassium hydroxide per 1 g oil for palm oil produced by processing method
- (2) Peroxide value not exceeding 10 mg equivalent of peroxide oxygen per 1 kg oil
- (3) Contains fatty acids in percentage of total fatty acids detected by Gas Liquid Chromatography or GLC as follows:

Caproic acid	not more than	0.5
Caprylic acid	between	2.4 - 6.2
Capric acid	"	2.6 - 7.0
Lauric acid	"	41 - 55
Myristic acid	"	14 - 20
Palmitic acid	"	6.5 - 11
Stearic acid	"	1.3 - 3.5
Oleic acid	"	10 - 23
Linoleic acid	"	0.7 - 5.4

- (4) Saponification value between 230 to 254 mg potassium hydroxide per 1 g oil
- (5) Iodine value, Wijs between 13 to 23 with exception for palm olein from palm kernel and palm stearin from palm kernel, the value shall follow the approval of the Office of Food and Drug Administration
- (6) Unsaponifiable matter not more than 1% of weight
- (7) Volatile matter at 105 degree Celcius not more than 0.2% of weight
- (8) Soap content not more than 0.005% of weight
- (9) Having odour and taste inherent to its specific characteristics of palm oil from palm kernel
- (10) Insoluble impurities not more than 0.05% of weight
- (11) Free of rancid odour
- (12) Free of mineral oil

Palm oil manufactured by other methods stipulated in Clause 3 (3) shall be exempted from quality or standard stipulated in (3)(4)(5)(6) and (9) but shall be of the quality or standard as approved by the Office of Food and Drug Administration.

Clause 6 Palm Oil to which food additives are added or contains contaminants, the type and quantity shall only be used or contained as prescribed by the annex to this notification

Clause 7 Palm Oil which is used for other purposes than consumption or cooking shall be exempted from the quality or standard stipulated in Clauses 4, 5 and 6 and shall display in the label on the packing "Consumption is forbidden" with red lettering not smaller than 1 cm. in white background frame and the mark granted by the Office of Food and Drug Administration shall also be displayed in the label

Clause 8 Container for Palm Oil for consumption or cooking shall follow the notification of the Ministry of Public Health re : Container

Clause 9 Displaying of label for Palm Oil for consumption or cooking shall follow the notification of the Ministry of Public Health re : Label

This notification shall not affect the food licence granted under the notification of the Ministry of Public Health No. 22 (1979) re : Prescribing Oil and Fat as Specially Controlled Food and Prescribing Quality or Standard, Manufacturing Process and Label for Oil and Fat except with the parts concerning Palm Oil from palm meat Clause 2(1)(2) or (3) or Palm Oil from palm kernel Clause 2(4)(5) or (6). The food licence holder under the mentioned notification shall have to correct the details of food as prescribed by this notification within 90 days from the date this notification is effective .

This notification shall be effective as from the day following the date published in the Government Gazette henceforth.

Notified on 20th January 1981

THONGYOD CHITTAVEERA

Minister of Public Health