





IV CONGRESO PALMERO CPAL 2023

SANTO DOMINGO DEL CERRO

LA ANTIGUA GUATEMALA - 2023









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3-MCPD has been getting a lot of attention in recent years in the edible oil industry.

In fact, discussion about it has been around for decades.

In 1978, 3-MCPD and its esters were identified as food contaminants in hydrolyzed vegetable proteins (HVPs.)

Since then, efforts have been made to identify in other foods, including edible oils, that may contain these contaminants.







In 2013, the European Food Safety Authority (EFSA) identified margarine, preserved meats, bread and vegetable oil as major sources of 3-MCPD and its esters.

Extensive studies about the potentially harmful effects of this trace compounds in the human body led to increased regulation in 2018 about the maximum content of these contaminants in food.

As such, it is important to understand what 3-MCPD and its esters is, and how to reduce its formation in edible oil refining.







L 310/2

EN

Official Journal of the European Union

24.9.2020

COMMISSION REGULATION (EU) 2020/1322

of 23 September 2020

amending Regulation (EC) No 1881/2006 as regards maximum levels of 3-monochloropropanediol (3-MCPD), 3-MCPD fatty acid esters and glycidyl fatty acid esters in certain foods

(Text with EEA relevance)







'Section 4: 3-monochloropropanediol (3-MCPD), 3-MCPD fatty acid esters and glycidyl fatty acid esters

| | Foodstuffs (1) | Maximum level (µg/kg) |
|--------|---|-----------------------|
| 4.3 | Sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters, expressed as 3-MCPD (****) | |
| 4.3.1. | Vegetable oils and fats, fish oils and oils from other marine organisms placed on the market for the final consumer or for use as an ingredient in food falling within the following categories, with the exception of the foods referred to in 4.3.2 and of virgin olive oils (*): — oils and fats from coconut, maize, rapeseed, sunflower, soybean, palm kernel and olive oils (composed of refined olive oil and virgin olive oil) (*) and mixtures of oils and fats with oils and fats only from this category, | 1 250 |
| | other vegetable oils (including pomace olive oils (*)), fish oils and oils from other marine organisms and mixtures of oils and fats with oils and fats only from this category, - Including refined Palm Oil | 2 500 |
| | mixtures of oils and fats from the two abovementioned categories. | (*****) |







HAS ADOPTED THIS REGULATION:

Article 1

The Annex to Regulation (EC) No 1881/2006 is amended in accordance with the Annex to this Regulation.

Article 2

Fish oils and oils from other marine organisms referred to in point 4.2.1 and 4.2.2 of the Annex to Regulation (EC) No 1881/2006 and young child formula referred to in point 4.2.3 and 4.2.4 of that Annex that were lawfully placed on the market before 1 January 2021 may continue to be marketed until 30 June 2021.

Foodstuffs listed under point 4.3 of the Annex to Regulation (EC) No 1881/2006 that were lawfully placed on the market before 1 January 2021 may continue to be marketed until their date of minimum durability or use-by date.







3-MCPDE found present in Refined Palm Oil is not found in Crude Palm Oil.

But the contaminant that is the pre-cursor to the formation of 3-MCPDE, which is Chloride are found in Crude Palm Oil.

To mitigate the formation of 3-MCPDE, this contaminant must be reduced or removed from the Crude Palm Oil before refining.







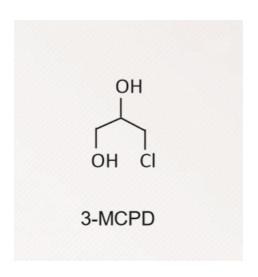
Studies carried out on animals showed that fatty acid esters of 3-MCPD and free 3-MCPD affects kidney and male reproductive systems.

International Agency for Research on Cancer of World Health Organization has classified 3-MCPD as Group 2B, "possible carcinogenic to humans".









3-Monochloropropane-1,2-diol

: Formula = HOCH₂CH(OH)CH₂Cl







TAG/DAG/MAG +
$$CI^-$$
 + H^+ 3-MCPDE >140°C







3MCPD is formed in heat-processed fatty foods from glycerol or acyl glycerides in the presence of chloride ions. The formation of 3MCPDE is an irreversible process. Once formed, there is no known method by which it can be removed.

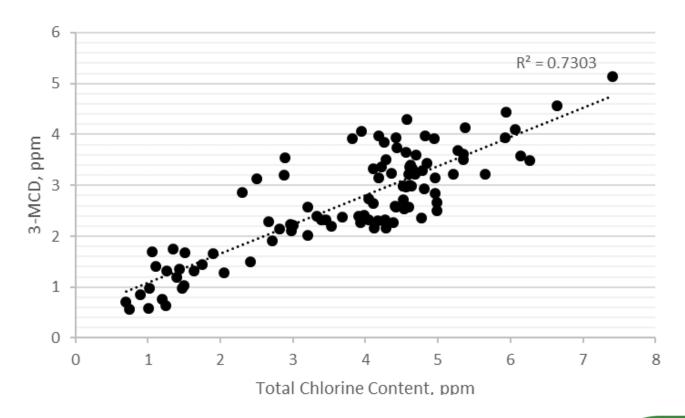
TAG/DAG/MAG +
$$CI^-$$
 + H^+ >140°C 3-MCPD







Effect of total chloride content in Crude Palm Oil on formation of 3-MCPD in Refined Palm oil



Source: Natural Organochlorines as Precursors of 3-Monochloropropanediol Esters in Vegetable Oils - J. Agric. Food Chem. 2018, 66, 999–1007







Level of Chloride content against 3-MCPD content in Palm oil products

| Sample | Average (ppm) | Range (ppm) | RSD % |
|------------------|----------------|-----------------|--------|
| Crude Palm Oil | 7. 293 ± 5.988 | 2.623 to 15.584 | 82.103 |
| RBD Palm Oil | 2.460 ± 0.912 | 1.085 to 3.512 | 37.076 |
| RBD Palm Stearin | 1.892 ± 1.063 | 0.147 to 3.104 | 56.201 |
| RBD Palm Olein | 2.301 ± 1.115 | 1.213 to 3.721 | 48.479 |

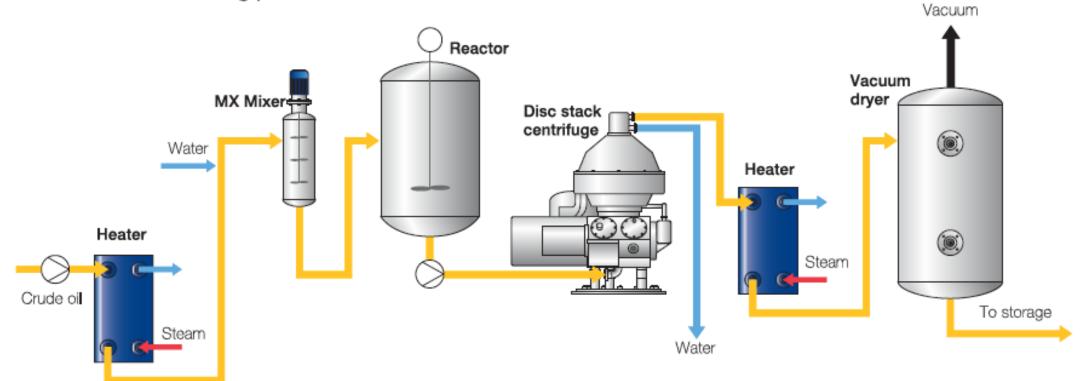
Source: MPOB, Malaysia Palm Oil Board







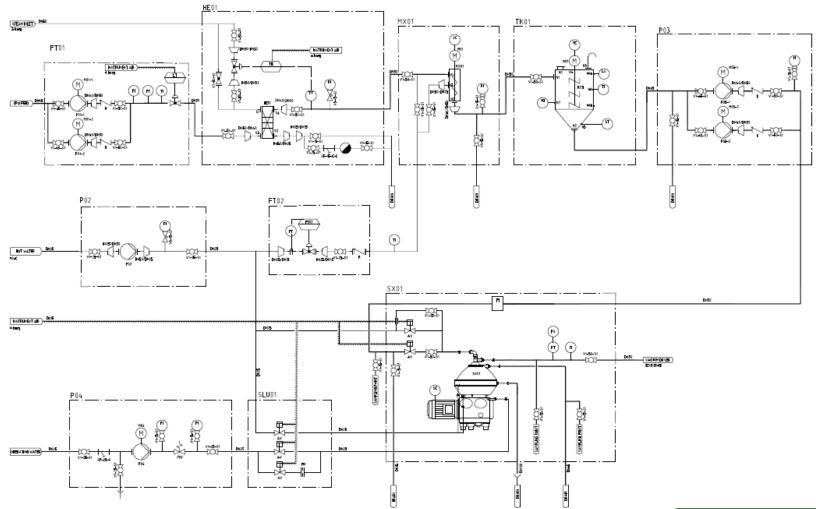
Alfa Laval CPO washing process















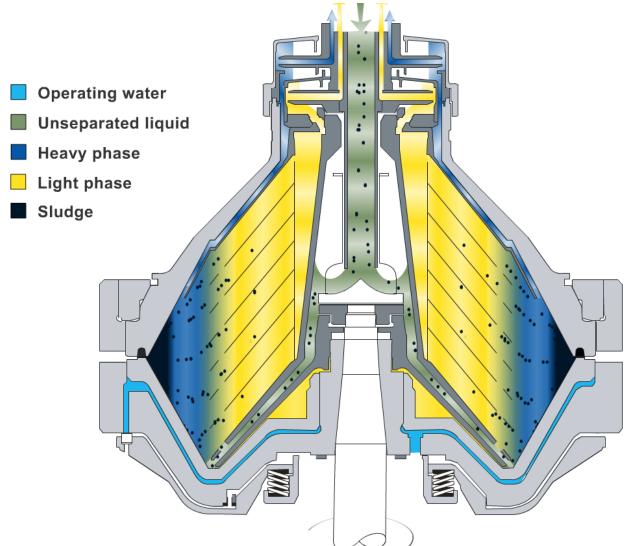


























Results from SEA reference

| Date | Capacity | Washing | Feed to Wa | shing plant | VO 30 C | il Phase | After Vacu | ium Dryer | W | ashed Wat | er |
|-----------|------------|---------|------------|-------------|----------|----------|------------|-----------|-------|-----------|----------|
| | | Water | Moisture | Chloride | Moisture | Chloride | Moisture | Chloride | Oil | NOS | Moisture |
| | | (%) | % | ppm | % | ppm | % | ppm | % | % | % |
| 27-Aug-18 | 10 mt/hr | 8% | 0.64% | | 0.34% | | 0.19% | | 0.77% | 1.65% | 97.58% |
| 30-Aug-18 | 12.5 mt/hr | 8% | 0.49% | 6.009 | 0.39% | 0.501 | 0.17% | 0.361 | | | |
| 13-Sep-18 | 12.5 mt/hr | 8% | 0.43% | | 0.52% | | 0.17% | | | | |
| 20-Sep-18 | 12.5 mt/hr | 8% | 0.38% | 4.131 | 0.52% | 0.739 | 0.19% | 0.666 | 0.15% | 2.02% | 97.83% |
| 22-Sep-18 | 12.5 mt/hr | 8% | 0.36% | | 0.56% | | 0.20% | | 0.68% | 1.90% | 97.42% |
| 24-Sep-18 | 12.5 mt/hr | 8% | 0.52% | | 0.44% | | 0.17% | | 1.22% | 1.71% | 97.07% |
| 26-Sep-18 | 12.5 mt/hr | 8% | 0.43% | | 0.37% | | 0.20% | | | | |
| 04-Oct-18 | 12.5 mt/hr | 8% | | | 0.51% | | | | 0.27% | 0.38% | 99.35% |
| | 14.0 mt/hr | 8% | | | 0.58% | | | | 1.37% | 0.21% | 98.42% |
| 06-Oct-18 | 12.5 mt/hr | 8% | 0.33% | | 0.57% | | 0.16% | | 0.59% | 0.10% | 99.31% |
| 09-Oct-18 | 12.5 mt/hr | 8% | | | 0.49% | | | | 0.17% | 0.33% | 99.50% |
| | 14.0 mt/hr | 8% | | | 0.74% | | | | 1.21% | 0.29% | 98.50% |
| 27-Dec-18 | | | 0.55% | 4.295 | 0.48% | 0.43 | 0.136 | 0.272 | 1.13% | 0.21% | 98.66% |
| | | | | | 0.50% | | | | 0.76% | | |

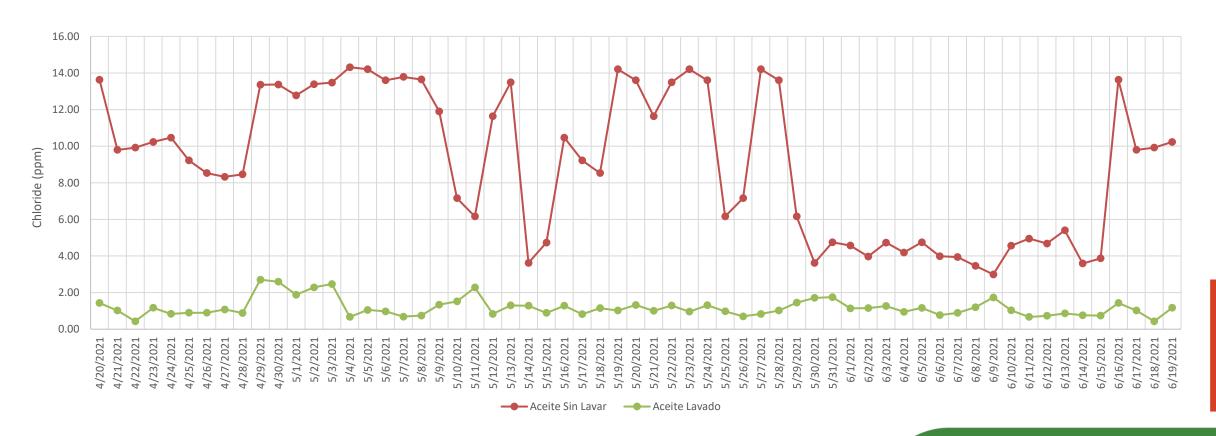






Results from LATAM reference

Average unwashed CPO 9.10 ppm
Average washed CPO 1.18 ppm









Side benefits of other contaminants removal

| Parameter | | Unwashed CPO | Washed CPO, 5% water | | |
|-----------|-----|--------------|----------------------|--|--|
| FFA | % | 4.9 | 4.8 | | |
| Moisture | % | 0.11 | 0.1 | | |
| Р | ppm | 30.1 | 14.6 | | |
| Na | ppm | 4.5 | <2,0 | | |
| Mg | ppm | 8.6 | 1.2 | | |
| Ca | ppm | 42.7 | 6.5 | | |
| Fe | ppm | 9.01 | 1.9 | | |







Oil Losses calculation

| For Palm Oil Mill | Per Day |
|---------------------------------------|---------|
| FFB processed, tons | 1200.00 |
| Mill operating hours per day | 20 |
| Oil Extraction Rate (OER), % | 20.00 |
| CPO Produced, tons | 240.00 |
| | |
| Washing water, % | 5.00 |
| Washing water added, m3 | 12.00 |
| | |
| Oil loss in purifier effluent, (%OWB) | 1.00 |
| Total Oil loss, tons | 0.12 |
| Oil losses to FFB, %oil / tFFB | 0.010% |







How do we analyse Chloride content in Crude Palm Oil?

What method do we use?







Total chlorides content in oil

Malaysian Palm Oil Board (MPOB) recommend an analytical procedure published on 9th March 2022 for total chlorides measurement using modified ASTM D4929-16 analytical procedure using a Total Chloride Analyser (TCA) on the basis of Mitsubishi NSX-2100H analyser.







METHOD FOR THE DETERMINATION OF TOTAL CHLORIDE CONTENT IN EDIBLE OILS

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ABSTRACT

Edible oils are important component of food products and have to meet with food safety requirements. However, a group of compounds called chloropropanols has been detected in edible oils which have compromised its safety. The precursor for these compounds is chloride. The chlorinated compounds can be in the form of organic or inorganic contaminants. The growing importance of chemical measurements for this entity has greatly pressured the method development to improve the quality of analytical results and to guarantee quality to the end users. In this work, a method for the determination of total chloride (TC) in edible oils was validated. The analysis of samples was performed by a combination of combustion and titration process using a Total Chloride Analyser (TCA). The results showed good linearity in the range of 0.5 to 20.0 μg mL−1, with the correlation coefficient (R2) of more than 0.999. The average recoveries of TC evaluated at three spike levels were 80% to 105% with relative standard deviations (RSD) of less than 10%. The limit of detection (LOD) and limit of quantification (LOQ) were 0.03 and 0.10 μg mL−1, respectively. The results indicated that this method could be used for routine analysis of TC in edible oils.

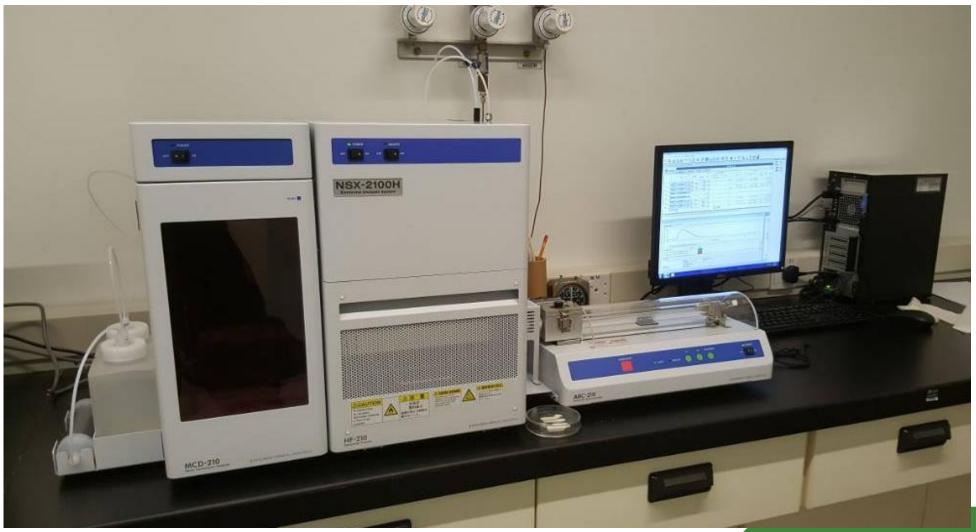
Source: Journal of Oil Palm Research DOI: https://doi.org/10.21894/jopr.2022.0016

Keywords: chloropropanols, combustion, edible oils, titration, total chloride. **Received:** 14 October 2021; **Accepted:** 31 January 2022; **Published online:** 9 March 2022.





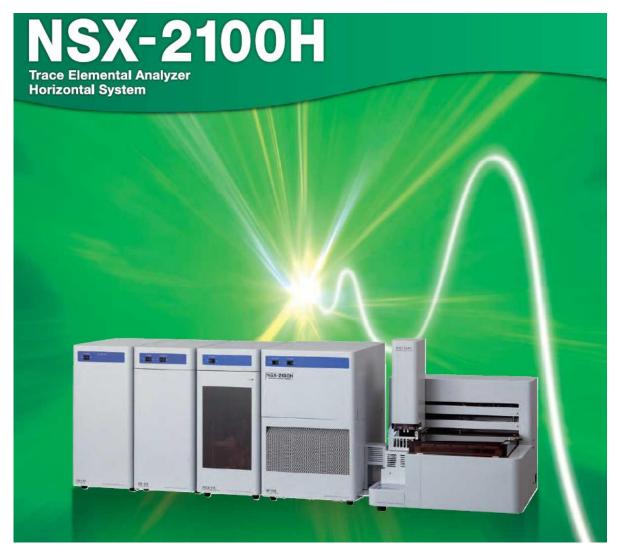


















STANDARD SPECIFICATION

Model NSX-2100H

Trace Nitrogen, Sulfur and Halogen Analyzer system utilizing oxidative sample combustion.

| | Trace Elemental Analyzer NSX-2100H | | | | |
|-------------------------|--|--|--|--|--|
| Samples | Solid, Non-aqueous liquid, Gaseous, LPG | | | | |
| Analytical method | | Oxidative Pyrolysis and detection | | | |
| Furnace | Max. 1,100°C, two part independe | ent controlled. Horizontal electric furnace HF-210. Open/Close type. | | | |
| Detector | Ultraviolet Fluorescence (UVFL) for Sulfur | - Model SD-210. temperature controlled cell | | | |
| | Chemiluminescence (CLD) for Nitrogen | - Model ND-210, temperature controlled cell | | | |
| | Microcoulometry for Chlorine and Sulfur | - Model MCD-210. | | | |
| Measuring range | UVFL-Sulfur | solid: 0.05-10,000µg/g. liquid: 0.05 - 5,000µg/ml | | | |
| | CLD-Nitrogen | solid: 0.5-5,000µg/g, liquid: 0.2 - 5,000µg/ml | | | |
| | Coulometry Chlorine | 0.01 - 500μg (0.1 - 5,000μg/ml) | | | |
| | Coulometry Sulfur | 0.05 - 50µg (0.5 - 500µg/ml) | | | |
| Typical sample size | Solid | 30mg (up to 150mg) | | | |
| | Non-aqueos liquid | 50µl (up to 100µl) | | | |
| Measuring time UVFL/CLD | | 3-10min. (simultaneous Nitrogen/Sulfur available) | | | |
| | Coulometry | less than 10min | | | |
| Gas | Ar and O ₂ | | | | |
| Others | Vacuum pump for ND-210 | | | | |
| Electric | 100-240VAC 50/60Hz | | | | |

| п | Module specfication | Power consumption | Dimension WDH mm | Mass |
|---|---------------------|-------------------|------------------|------|
| п | Furnace HF-210 | 1000 VA | 320 x 430 x 500 | 25Kg |
| п | Detector SD-210 | 150 VA | 220 x 375 x 500 | 21Kg |
| | Detector ND-210 | 300 VA | 220 x 375 x 500 | 22Kg |
| | Detector MCD-210 | 150 VA | 220 x 375 x 500 | 14Kg |

| PC | |
|-----------|---|
| os | Microsoft Windows® 7 professional 32bit |
| Processor | 2.4 GHz or more |
| Memory | 2 GB or more |
| HD | 160 GB or more |
| Drive | one CD-ROM or DVD disk drive |
| Display | 15 inches display or more |
| Printer | compatible to OS |
| Port | 1 serial port (RS-232C, D-sub9) |







































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