

FOOD TECHNICAL SERVICES – PROJECT: RAPESEED OIL ACCESS TO THE HUMAN FOOD USE MARKET

The Issue

Rapeseed is one of the main oilseed crops worldwide and the only oilseed crop that'll grow well in Northern latitudes, so it's great to see an increasing amount of local product in the supermarkets and (hopefully) our being less reliant on imported oils. Thus we were pleased to provide assistance to the operator of a Rapeseed cold pressing plant wishing to upgrade their systems in order access and sell more into the Human food use Rapeseed oil market.

Assistance – SALSA mentoring

Provided advice/support in order to help the business attain SALSA certification (Safe & Local Supplier Assurance), to increase credibility with current/potential oil buying clients.

Summary of support given:

- Gap analysis against the SALSA std, including an action plan covering each SALSA clause detailing how they: a) already comply & b) could comply on completion of the action points.
- Provision of draft procedures/documents to cover several of the SALSA clauses
- Assistance with writing the HACCP (Hazard analysis system critical control point) system
- Assistance with writing the Threat Vulnerability Assessment

The business were successful at their audit and received certification.



Assistance - business support

In order to support the business with their expansion plans and their dealings with new clients, a report was written to provide appropriate information in easy to read format - covering the Technical issues relevant to oils/frying and differences between refined oils and those of the cold pressed types.

Summary of content:

- The basics of oils and the main constituents.
- Three basic groups of Rapeseed and the suitability of their oils to particular food uses.
- Types of oil processing and refining and the resultant oil product properties.
- The types of oil degradation and the susceptibility of different oil types to degradation.
- Ways of minimising oil degradation.
- The presence or absence of heat stable and/or heat sensitive antioxidants and vitamins.
- The pros and cons of Refined vs Unrefined oils.
- The meaning and relevance of various oil standards/tests eg: Peroxide value, Free fatty acids, Acid value, Total polar compounds, Max frying temps, Smoke point, Flash point etc.
- Some national regulations relating to frying oils.
- Suggestions as to the meaning/implications of test results reported at that point, and proposals for other tests that could be used to check/demonstrate suitability of the oil to deep frying.

