

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

The Issue

Rapeseed, one of the main oilseed crops worldwide is the only oilseed crop that'll thrive in Northern latitudes, so it's great to see an increasing amount of local oil product in the supermarkets, hopefully it'll reduce reliance on imports. Thus we were pleased to provide assistance to the operator of a large capacity cold pressing plant wishing to a) upgrade their systems in order access/sell more into the human food use Rapeseed oil market and b) upgrade their knowledge on oil/oil stds.



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 and action plan covering each SALSA clause detailing how they: a) already comply & b) how to complete each action points with assistance provided on many of those points.
- Assistance with writing their HACCP (Hazard analysis system critical control point) system.
- Assistance with writing the Threat Vulnerability Assessment

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 lay terms and easy-read format - covering the Technical issues relevant to oils/frying and differences between refined oils and cold pressed oils.

Summary of content:

- The basics of oils and the main constituents.
- Three basic groups of Rapeseed oils and the suitability of those 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 during storage and during use/frying.
- The presence/absence of heat stable and heat sensitive antioxidants and vitamins in oil types.
- The pros and cons of Refined vs Unrefined cold pressed filtered 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.
- National regulations and standards relating to both: oils for frying and used frying oils.
- Suggestions as to the meaning/implications of test results they'd received.
- Proposals for other tests used to check/demonstrate suitability of the oil to deep frying.

