

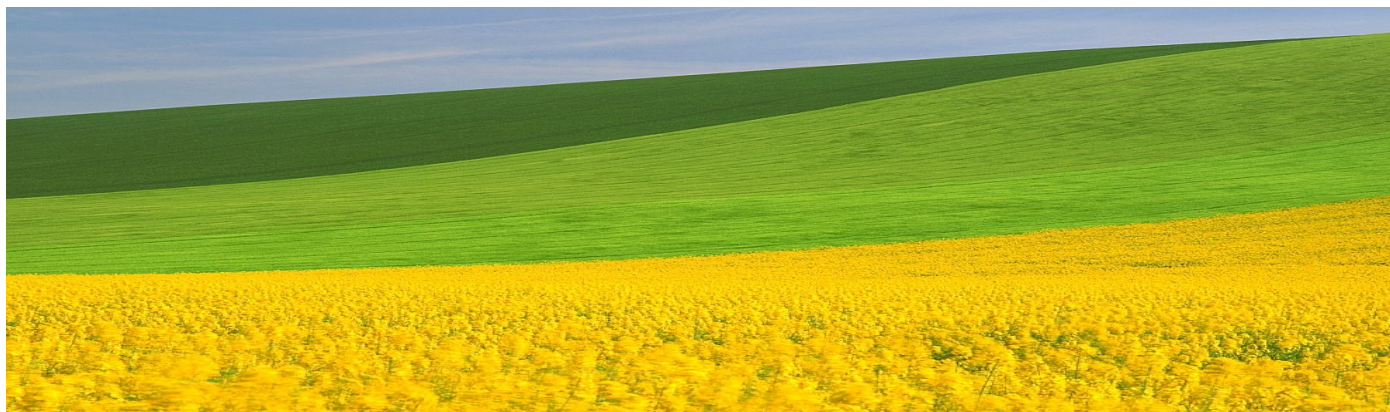
FOOD TECHNICAL SERVICES

PROJECT: RAPESEED OIL ACCESS TO HUMAN USE MARKETS SALSA Certification, Oil properties and performance for frying.

The Issue:

Rapeseed, the main oilseed crops of northern latitudes, is the probably the only oilseed that'll thrive in Northern UK; so it's great to see an increasing amount of local oil product in the supermarkets, hopefully it'll reduced our reliance on imports. Thus we were pleased to provide assistance to the operator of a large capacity cold pressing plant wishing to upgrade:

- their food safety systems, in order access the human food use Rapeseed oil market (both retail & food processing clients).
- their knowledge on oil/degradation/oil stds, to better understand arising issues & go onto discuss technicalities with clients.



Assistance - business support - SALSA mentoring:

Provided advice/support in order to help the business successfully attain SALSA certification (Safe & Local Supplier Assurance), to increase credibility with current and 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 point with assistance provided on many of those points – such as development of procedures and recording systems.
- Assistance with writing their HACCP (Hazard analysis critical control point) & TVA(Threat Vulnerability Assessment) systems.

Assistance - business support - Food Technology advice:

In order to support the business with their expansion plans and their dealings with new clients, a document was written to provide appropriate information in lay terms and easy-read format - covering Technical issues relevant to their product issues and to general information on oils/frying/oil degradation and protection and differences between refined oils and cold pressed oils.

Summary of content:

- The basics of oils and their main constituents.
- Three basic groups of Rapeseed used for oil pressing and the suitability of those oils to particular food uses.
- Types of oil processing and refining and the properties of the resultant oils.
- The types of oil degradation and the susceptibility of different oil types to degradation.
- Ways of minimising oil degradation during: processing, storage, and during uses such as commercial deep frying.
- The presence/absence of heat stable and heat sensitive antioxidants and vitamins in the different 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, Maximum frying temperatures, 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 to date.
- Proposals for other tests used to check/demonstrate suitability of the oil to deep frying.

