



NATURLAND STANDARDS

PROCESSING

Supplement for edible fats and oils

Version 05/2020

X. Processing standards for edible fats and oils

The processing standards for edible fats and oils are supplementary to the Naturland standards "Processing - General Section", including the appendices.

These are likewise binding on all processing standards for specific groups of products and consequently must be observed in processing edible fats and oils.

1. Area of application

The chapter of the standards covering edible fats and oils covers vegetable fats, animal fats, vegetable oils and animal oils including mixtures of these.

2. Ingredients of agricultural non-agricultural origin

All ingredients of agricultural origin that are selected following the list of priorities, Naturland standard (see Part C. VI. 4.1) are permitted.

Besides this, the following regulations apply:

2.1 Flavouring

Organic flavouring extracts for use in the production of infused oils (application must be made to Naturland for permission to use them).

2.2 Water and salt

- water of drinking water quality
- table salt, iodised salt (calcium carbonate (E 170)) is permitted as anti-caking agent)

2.3 Cultures of micro-organisms

The use of micro-organisms is prohibited.

2.4 Enzymes

The use of enzymes is prohibited.

2.5 Food additives

The use of additives is prohibited.

2.6 Mineral nutrients, trace elements and vitamins

The use of mineral nutrients, trace elements and vitamins is prohibited.

2.7 Permissible processing additives

- Filtration equipment must be free of asbestos, such as paper or cotton filters and diatomaceous earth
- nitrogen (N₂) (E 941)
- activated carbon (only permitted for palm fat, coconut fat and sunflower seed oil which are destined for further processing)
- citric acid (E 330) (only permitted for deodorised palm fat, coconut fat and sunflower seed oil)
- ethyl alcohol (only permitted to extract oil from raw materials with low oil content (5- 10 %))

3. Permissible processing methods

3.1 Permissible processing methods for vegetable fats and oils

- All common methods for cleaning, peeling and preparation of raw materials, whereby the conditioning/preheating proceeds only up to the maximum run-off temperature (outlet).
- mechanical presses with a run-out temperature of 60° C max.
- Recommendations for the max. run-off temperatures for specific oils:
 - olive oil: 40° C
 - safflower oil and pumpkin seed oil: 50° C
 - oils of sunflower, maize, soy, sesame, cobnut (hazelnut): 60° C
- filtration, decantation, centrifugation

- Permission to use treatment with steam up to a temperature of max. 160° C can be applied for from Naturland in exceptional cases.
- Deodorization (steaming) is permitted for sunflower oil, which is destined for further processing, as well as palm fat and coconut fat.
- de-sliming with citric acid (E 330) only permitted for deodorised palm and coconut fat and sunflower seed oil

3.2 Permissible processing methods for animal fats

- smelting

4. Prohibited processing methods

- leaching with organic chemical solvents
- de-sliming with mineral or organic acids (not valid for palm and coconut fat and sunflower seed oil)
- deacidification
- bleaching/decolourising
- deodorization (over 160° C) (not valid for sunflower oil, which is destined for further processing, as well as palm and coconut fat)
- chemical modification (hydrogenation/hardening, transesterification)

5. Labelling

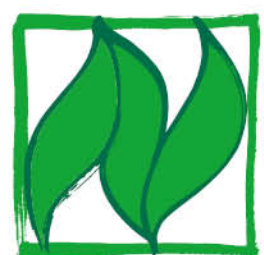
Edible oils that have been subject to a refining stage or treatment with steam as well may not be labelled as “native”. Oils extracted with aid of ethyl alcohol may also not be labelled as “native”.

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