

SRI LANKA STANDARD 720 : 2016
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**SPECIFICATION FOR
PALM OIL
(Second Revision)**

SRI LANKA STANDARDS INSTITUTION

**Sri Lanka Standard
SPECIFICATION FOR PALM OIL
(Second Revision)**

**SLS 720 : 2016
(Attached AMD 506)**

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FOREWORD

This standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2016-03-23.

Palm oil is obtained from the fruits of oil palm (*Elaeis guineensis*) trees. Realizing the importance of this new source of oil, efforts have been made to grow oil palm plants in different parts of the country. Such plantations have already been started in the Western Province and the Southern Province. Presently large quantities of palm oil are being imported into the country.

The fruit of oil palm contain two parts, the outer fleshy part or pulp, called mesocarp and the inner seed or nut. The latter consists of hard shell and kernel inside. The pulp forms about 40 to 70 percent of the fruit and contains 60 to 75 percent of the reddish coloured oil. Palmitic acid is the characteristic fatty acid of the oil. The other major fatty acids are oleic and linoleic acids.

This standard was first published in 1985 and revised in 2001. In this revision, quality requirements have been updated and a new requirement for heavy metals has been introduced. Also, the references to the latest methods of test have been given.

This standard is subject to the restrictions imposed under the Sri Lanka Food Act No. 26 of 1980 and the regulations framed thereunder, wherever applicable.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or an analysis, shall be rounded off in accordance with **SLS 102**. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

In revising this standard, the assistance derived from the publications of the Codex Alimentarius Commission, Department of Standards Malaysia and International Organization for Standardization (ISO) is gratefully acknowledged.

1 SCOPE

1.1 This standard prescribes the requirements and methods of sampling and testing for palm oil derived from the fleshy mesocarp of the fruit of the oil palm (*Elaeis guineensis*) tree by the process of expression.

1.2 Crude palm oil specified in this standard shall not be suitable for direct human consumption and is used only as a raw material which needs to undergo refining processes.