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(54) Title: REFINING OF EDIBLE OIL RICH IN NATURAL CAROTENES AND VITAMIN E ✓

(57) Abstract

The invention discloses a process for the production of a natural carotene rich refined and deodorised oil by subjecting the oil to a pressure of less than 0.060 mbar and to a temperature of less than 200 °C and wherein the process includes the steps of distilling the oil in a short-path distiller at a temperature range of 160 °C – 290 °C and at pressures of 0.003 mbar to 0.08 mbar and removing free fatty acids (FFA) in the oil by condensation within the distiller. The FFA is removed by subjecting the mixture of the oil and the FFA to an internal condensor system operating at a temperature greater than the melting point of FFA in the oil. The process yields in refined, deodorised oil, in particular palm oil where the carotene and Vitamin E contained in the feed oil is substantially retained in the processed oil.

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