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(54) Title: A DEODORIZED EDIBLE OIL OR FAT WITH LOW LEVELS OF BOUND MCPD AND PROCESS OF MAKING
USING AN INERT GAS

(57) Abstract: A process for making a deodorized edible oil or fat having a low level of bound MCPD (monochloro propanediol esters) and/or low level of bound 3-MCPD is described. The process comprises a step of stripping the vegetable oil or fat with an inert gas. The inert gas can be nitrogen. A deodorized vegetable oil or fat and a food product made there from are described. The food product can be an infant formula. It exhibits low levels of bound MCPD and/or low level of bound 3-MCPD. In one embodiment the oil or fat has a reduced level of free fatty acid as well as a limpid aspect and no off-flavors.



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