

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization

International Bureau

(43) International Publication Date
29 November 2018 (29.11.2018)



(10) International Publication Number
WO 2018/217856 A1

(51) International Patent Classification:

C11B 3/00 (2006.01) *C11B 3/12* (2006.01)

C11B 3/10 (2006.01) *C11B 3/14* (2006.01)

(21) International Application Number:

PCT/US2018/034072

(22) International Filing Date:

23 May 2018 (23.05.2018)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:

17172752.2 24 May 2017 (24.05.2017) EP

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(81) Designated States (*unless otherwise indicated, for every
kind of national protection available*): AE, AG, AL, AM,
AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY, BZ,
CA, CH, CL, CN, CO, CR, CU, CZ, DE, DJ, DK, DM, DO,
DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN,
HR, HU, ID, IL, IN, IR, IS, JO, JP, KE, KG, KH, KN, KP,
KR, KW, KZ, LA, LC, LK, LR, LS, LU, LY, MA, MD, ME,
MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ,
OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SA,
SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN,
TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

(84) Designated States (*unless otherwise indicated, for every
kind of regional protection available*): ARIPO (BW, GH,
GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, ST, SZ, TZ,
UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ,
TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK,
EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV,
MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM,
TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW,
KM, ML, MR, NE, SN, TD, TG).

Published:

— with international search report (Art. 21(3))

(54) Title: OILS WITHOUT UNWANTED CONTAMINANTS

(57) Abstract: The present invention relates to a process for preparing a refined vegetable oil. It relates to a process for reducing the content of free chloropropanols and chloropropanol fatty acid esters in a vegetable oil, and it is comprising the following steps in order: a) refining a vegetable oil, wherein the refining is comprising at least a deodorization step at a temperature below 230°C, and subjecting the refined vegetable oil to a short path evaporation, and collecting a vegetable oil having a content of free chloropropanols and chloropropanol fatty acid esters of not more than 500 ppb and a color expressed as its red component equal or below 3.0.

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