CLAIMS

1. A process for reducing the content of free chloropropanols and chloropropanol fatty acid esters in a vegetable oil, and the process is comprising the following steps in order:

a) Refining the vegetable oil, wherein the refining is comprising at least a deodorization step at a temperature below 230°C, preferably between 180°C and 230°C, more preferably between 200°C and 230°C, between 210°C and 230°C, from 220°C to 225 °C, and

b) Subjecting the refined vegetable oil to a short path evaporation, and

c) Collecting the vegetable oil, wherein the vegetable oil is derived from palm oil.

2. The process according to claim 1 wherein the short path evaporation is performed at a temperature of 140°C to 350°C, preferably from 240°C to 280°C.

3. The process according to claim 1 or 2 wherein the short path evaporation is performed at a pressure of below 0.001 to 3 mbar.

4. The process according to anyone of claims 1 to 3 wherein the refining is further including at least one or more of the following steps: degumming step, neutralization step, bleaching step.

5. The process according to anyone of claims 1 to 4 wherein the process is comprising the sequence of the following steps:

a) Degumming step,

b) Neutralisation step,

c) First bleaching step,

d) First deodorizing step at a deodorization temperature below 230°C,

e) Short path evaporating step,

f) Second bleaching step,

g) Second deodorizing step, and

h) Collecting the vegetable oil.

6. Use of short path evaporation and deodorization at deodorization temperature below 230°C to improve the colour of vegetable oil.

7. Use according to claim 6 wherein the color expressed as its red component is equal or below 3.0.