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 a 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 a 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) Optionally neutralisation step,

c) Bleaching step,

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

e) Short path evaporating step,

f) Optionally bleaching step,

g) Optionally deodorizing step, and

h) Collecting a 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.