



(51) International Patent Classification:

C11B 3/12 (2006.01) *A23L 1/015* (2006.01)
C11B 7/00 (2006.01)

(21) International Application Number:

PCT/MY2010/000113

(22) International Filing Date:

30 June 2010 (30.06.2010)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

09164195.1 30 June 2009 (30.06.2009) EP

(71) Applicant (for all designated States except US): **SIME DARBY MALAYSIA BERHAD** [MY/MY]; 19th Floor, Wisma Sime Darby, Jalan Raja Laut, 50350 Kuala Lumpur (MY).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **ZIEVERINK, Martinus Mathilda Pieter** [NL/NL]; Hovenierstraat 35, NL-2613 RM Delft (NL). **DE RUITER, Gerhard Adriaan** [NL/NL]; Boekweitveld 1, NL-5473 JE Heeswijk-Dinther (NL). **LAPIT, Razam Bin Abdul** [MY/MY]; 63, Jalan Semilang 2, Aman Sri Putra, 42700 Banting, Selangor (MY). **AL KRISHNAN, Ananthan** [MY/MY]; 14, Jalan Utama 15, Taman Jaya Utama, 42500 Telok Panglima Garang, Selangor (MY). **HASHIM, Khairudin Bin** [MY/MY]; SSB3, Executive Quarters, Sime Darby R&D Centre, Kilometer 10, Jalan Banting-Kelanang, 42700 Banting Selangor (MY).

(74) Agent: **KHOR, Pauline, Hong Ping**; c/o Rahmat Lim & Partners, Suite 33.01, Level 33, The Gardens, North Tower, Mid Valley City Lingkaran Syed Putra 59200 Kuala Lumpur (MY).

(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, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PE, PG, PH, PL, PT, RO, RS, RU, 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, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, 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, SE, SI, SK, SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Declarations under Rule 4.17:

- as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii))
- as to the applicant's entitlement to claim the priority of the earlier application (Rule 4.17(iii))

Published:

- with international search report (Art. 21(3))
- before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments (Rule 48.2(h))

(54) Title: PROCESS FOR MANUFACTURING PALM OIL FRACTIONS CONTAINING VIRTUALLY NO 3-MONOCHLOROPROPANEDIOL FATTY ACID ESTERS

(57) Abstract: The present invention relates to a process of manufacturing palm oil fractions containing virtually no 3-monochloropropanediol fatty acid esters (3-MCPD-esters). More particularly, the present invention provides a process of manufacturing a palm oil fraction that contains virtually no 3-MCPD-esters, said process comprising: • fractionating a crude palm oil having a free fatty acid content of less than 1.5% and a diglyceride content of less than 5.5 wt.% to produce at least one crude palm oil fraction, said crude palm oil fraction being selected from crude palm olein having an iodine value of at least 55 and crude palm stearin having an iodine value of less than 48; and • deodorising the crude palm oil fraction to produce a deodorised palm oil fraction having an 3-MCPD-ester content of less than 1 ppm. The invention further provides a method of preparing a food product, said method comprising incorporating into said food product 3-99 wt.% of a palm oil fraction obtained by the aforementioned process.

