

REFINING OF EDIBLE OIL RICH IN NATURAL CAROTENES AND VITAMIN E

This invention relates to a process of refining edible oil rich in naturally occurring carotenes and Vitamin E whereby substantially a large percentage of the naturally occurring carotenes and Vitamin E is retained in the refined oil. More particularly the invention relates to a process of refining palm oil whereby substantially a large percentage of the naturally occurring carotenes and Vitamin E is retained in the refined oil.

It is a known fact that crude palm oil is rich in carotenes-a class of C40 polyunsaturated hydrocarbons. Commercially cultivated oil palm yield crude palm oil which contains 500-700 ppm carotenes of which α and β carotenes form 90% of the total carotenes. However, newer clones or new species of oil palm trees can produce crude palm oil with carotene concentrations of 1000 - 3000 ppm. The carotenes are known to possess pro-vitamin A properties and recent findings have shown that β -carotene also inhibits tumor progression and hence reduce cancer formation in animals, including humans. At present edible palm oil is used in the refined, bleached and deodorized form. However, the refining process of producing refined, bleached and deodorized form of oil commonly adopted in palm oil refining industry results in the carotenes being destroyed while the oil is being deodorized and deacidified. The refined oil of the prior art process normally has a free fatty acid (FFA) content of less than 0.1%, carotene content of less than 20 ppm and colour of less than 3 red in a 5 1/4" cell (Lovibond Scale). Prior art refining process of crude palm oil in summary involved, deodorising at temperatures between 240°C - 260°C and at a pressure of 1 - 3 torr which processes resulted in not only the removal of unwanted fatty acids but also all carotenes being destroyed. α , β , Gamma and Zeta, zeacarotene, cis α -carotene, cis β -carotene and lycopene are destroyed.

In prior art plant configurations, degassing of the crude palm oil and deodorizing of the degassed oil is done within the same equipment. The typical operating temperature is between 240°C - 260°C. At this temperature levels, unwanted free fatty acids (FFA) are removed, but in the process all carotenes are broken down. If the operating temperature is lowered, then FFA is not completely removed to meet the specification stipulated for edible oil and the end product is not completely deodorized and the taste is not bland.

In recent times attempts had been made to produce refined palm oil wherein the naturally occurring carotenes and Vitamin E are retained in substantially large quantities. Australia Patent No. AU-B-31084189 granted to Palm Oil Research Institute of Malaysia discloses an improved process for the refining of edible palm oil substantially without destroying the carotenes present in the oil which process comprises the step of subjecting the oil to a pressure of less than 0.060 Torr and a temperature of less than 200°C. According to this invention palm oil or a product of palm oil is passed through a deodorizer, preferably at a temperature in the range 100°C - 200°C and at a pressure in the range of 0.003 - 0.06 Torr. During this process the free fatty acids are distilled over and the oil deodorized, but the carotenes are not destroyed. This deodorized palm oil has a free fatty acid

content of less than 0.12%. Carotene content and Peroxide values are almost the same as before the process. The refined oil has a bland smell. The examples disclosed in the said Australia patent, refer to laboratory scale reproductions of the invention. However on repeating the examples on a pilot plant scale or on a commercial plant scale showed different results. It was not possible to obtain yield of refined palm oil with the characteristics shown in Tables 1, 2, 3 or 4 of the AU Patent.

It is believed that gas, lights and free fatty acids at the molecular distillation stage create a strain on the distillation process. Increasing the operating temperature at the molecular distiller, reduces the level of FFA in the refined oil but at the same time destroys the carotene content in the oil. At operating temperatures of 100°C - 200°C and at 0.003-0.060 Torr, all the FFA is not removed due to inefficient removal of condensed FFA in the condensation column.

Thus it is an object of this invention to provide a refining process wherein the FFA are removed to an acceptable level, the oil is deodorized to an acceptable level, the oil is rendered tasteless and the level of the carotene and Vitamin E present in crude palm oil substantially at levels exceeding 90% is retained in the refined oil.

The invention discloses a commercial process for the production of refined palm oil rich in natural carotene and Vitamin E. The process for the production of natural carotene rich refined and deodorised oil includes distilling the oil in a short path distillator at a temperature range of 160°C to 210°C and at pressures of 0.003 mbar to 0.08 mbar and removing free fatty acids (FFA) in the oil by condensation in the distiller. The FFA are removed by subjecting the mixture of the oil and FFA to an internal condensor system operating at a temperature greater than the melting point of FFA in the oil, typically operating at a temperature range of 20°C to 80°C. The FFA in the oil is removed from the distiller by condensing FFA vapours immediately upon the oil and the vapourised FFA being introduced into the distiller.

The condensor system within the distiller incorporates a flow therethrough of tempered water and wherein the temperature of tempered water is marginally greater than the melting point of FFA.

The oil that is introduced into the distiller unit is preferably preheated to 160°C and has preferably been degassed, degummed and bleached. This oil can be any of the following degummed and bleached palm oil, degummed and bleached palm olein, degummed and bleached palm stearin, degummed and bleached palm mid-fraction, degummed and bleached super olein, crude palm mid-fraction and crude palm super olein, crude palm olein, crude palm stearin, crude palm oil or hybrid palm oil.

The invention further discloses a distiller for the production of natural carotene and Vitamin E rich refined and deodorised oil wherein the distiller includes internal condensing system to remove condensed FFA from the distiller.

In one embodiment of the invention, pretreated (degummed) crude palm oil or olein or stearin is pumped from an external storage tank at about 30°C - 50°C via a steam heated pre-heater into a degasser equipment with or without a reflux condenser unit. The oil in the preheater is heated to and maintained at 80°C - 160°C. The operating pressure in the degasser unit is maintained

between 0.5mbar - 5mbar. Under these temperature and pressure conditions diluted gas, lights and some fatty acids are evaporated. These evaporated vapors pass into a cooled reflux condenser unit cooled by water in a temperature range of 20°C - 60°C, whereby the fatty acids are condensed back in the degasser packings.

5 The rest of the vapors are condensed in an external cooled condensor at a temperature of -5°C to +15°C. The degassed oil is pumped via another steam heated pre-heater where the temperature is between 160°C - 180°C. It is then pumped into a short-path distiller (molecular distiller) where at a temperature between 160°C - 210°C and a pressure of 0.003-0.08 mbar the fatty acids are distilled off. These fatty acids are condensed in an internal condenser (within the short-path
10 distiller) which is cooled by water maintained at 35°C - 80°C. The fatty acids condensed on the internal condenser are collected in a separate receiver and pumped to a storage tank by a discharge pump.

The residue from the distiller is pumped to a storage tank after cooling in a cooler to between 50°C - 70°C. The residue is refined palm oil rich in natural carotenes and Vitamin E. The refined oil
15 has a free fatty acid content of less than 0.08% and is odorless and tasteless. The peroxide value of this refined oil is in the range of 0 - 1.0 meq/kg and has a minimum carotene content of 500 ppm and Vitamin E (tocopherols and tocotrienols) of 800 ppm. The loss of carotenes and Vitamin E during the process varies from 0 to 5%. The distillate (palm fatty acid distillate) has a carotene content of 30 ppm maximum and Vitamin E content of 1000-2500 ppm maximum and minimum 90% FFA. The
20 colour of the residue is in the range of 19R to 25R in a 5 1/4" Lovibond Scale.

The distillation process requires different vacuums at different stages. The vacuum system is a combination of several vacuum pumps in series and in parallel. The operating vacuum pump for the distiller is an oil vapor jet vacuum pump. This pump is cooled by a special cooling water circuit. The cooling water inlet is maintained at 4 - 6 bar and at a temperature of 20°C - 30°C. The rest of the
25 vacuum system consists of a series of Roots blowers and a liquid ring vacuum pump.

The vacuum system is protected by cold traps with different cooling coils wherein the temperatures of the coolant is maintained at various temperatures between -15°C to +60°C. For heating the distiller, a USDA approved heating fluid (Food grade) is used.

The present invention will be illustrated by the following Examples.

30 Example 1

Preheated (Degummed) Crude Palm Oil was preheated to 120°C and degassed in the Degasser at 1mbar pressure and passed through the Short-Path Distiller at the rate of 2000kg/hr at a pressure of 0.008mbar. The temperature of the water to the internal condenser was maintained at
35 57°C, through a temperature control system. The distiller temperature was maintained at 180°C. The natural carotene & vitamin E rich refined and deodorised oil and Palm Fatty Acid Distillate (PFAD) was found to have the characteristics as shown in Table 1.

Table 1

		Peroxide Value meq/kg	FFA%	Total Carotenes Content ppm	Vit E ppm
5	Pretreated (Degummed) Crude Palm Oil	0.19	3.39	523	958
10	Natural carotene & vitamin E rich refined & deodorised palm oil	Nil	0.076	502	944
15	PFAD	-	90.50	28	1584

Example 2

Pretreated (Degummed) Crude Palm Oil was preheated to 100°C and degassed in the Degasser at 0.8 mbar pressure and passed through the Short Path Distiller at the rate of 1000 kg/hr at a pressure of 0.005 mbar. The distiller temperature was maintained at 175°C. The tempered water temperature to the internal condenser was maintained at 57°C. The natural carotene & vitamin E rich refined and deodorised oil and PFAD was found to have the characteristics as shown in Table 2.

Table 2

		Peroxide Value meq/kg	FFA%	Total Carotenes Content ppm	Vit E ppm
25	Pretreated (Degummed)	0.25	3.390	552	886
30	Natural carotene & vitamin E rich refined & deod palm oil	Nil	0.054	545	865
35	PFAD	-	91.0	30	2124



CLAIMS

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1. A process for the production of a natural carotene rich refined and deodorised oil by
subjecting the oil to a pressure of less than 0.060 mbar and a temperature of less than 200°C
5 characterised in that the process includes the steps of:-
 - b) distilling the oil in a short-path distiller at a temperature range of 160°C to 200°C and
at pressures of 0.003 mbar to 0.08 mbar, and
 - c) removing free fatty acids (FFA) in the oil by condensation within the distiller.
- 10 2. A process as claimed in Claim 1 wherein the FFA are removed by subjecting the mixture of
the oil and FFA to an internal condensor system operating at a temperature greater than the melting
point of FFA in the oil.
3. A process as claimed in Claim 1 wherein the FFA in the oil is removed from the distiller by
15 condensing FFA vapours immediately upon the oil with FFA being introduced into the distiller.
4. A process as claimed in Claim 1 wherein the oil is preheated up to 160°C and has been
degassed.
- 20 5. A process as claimed in Claim 2 wherein the temperature of the internal condensor system is
in the range between 20°C to 80°C.
6. A process as claimed in Claim 2 wherein the condensor system incorporates a flow
therethrough of tempered water and wherein the temperature of tempered water is marginally greater
25 than the melting point of FFA.
7. A process as claimed in Claims 1 to 6 wherein the oil is degummed and bleached oil.
8. A process as claimed in Claims 1 to 6 wherein the oil is crude or pre-treated palm oil.
- 30 9. A process as claimed in Claim 8 where the oil is selected from degummed and bleached oil,
degummed and bleached palm oil, degummed and bleached palm olein, degummed and bleached
palm stearin, crude palm olein, crude palm stearin, degummed and bleached palm mid-fraction,
degummed and bleached palm super olein, crude palm mid-fraction, crude palm super olein, crude
35 palm oil or hybrid palm oil.
10. A natural carotene rich refined, deodorised oil produced according to any of the Claims 1 to

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11. A process as claimed in Claim 4 wherein the oil is degassed in a degasser unit with a reflux condensor.

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12. A natural carotene rich refined, deodorised oil according to any of the Claims 1 to 8 which further includes naturally occurring vitamin E.

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13. A natural carotene rich refined, deodorised oil as claimed in any of the proceeding Claims 1 to 10 which contains a minimum of 90% of the carotene and vitamin E present in the oil before being fed into the distiller.

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14. A natural carotene rich refined, deodorised oil as claimed in Claim 13 wherein the natural carotene rich refined, deodorised oil contains a minimum of 500 ppm carotene.

15. A natural carotene rich refined, deodorised oil as claimed in Claim 13 wherein the natural carotene rich refined, deodorised oil contains a minimum of 800 ppm vitamin E.

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16. A natural carotene rich refined, deodorised oil as claimed in Claim 13 wherein the natural carotene rich refined, deodorised oil contains less than 0.1% of FFA.

17. A distiller for the production of natural carotene and vitamin E rich refined and deodorised oil wherein the distiller includes internal condensing system to remove condensed FFA from the distiller.

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18. A distiller as claimed in Claim 17 wherein the distiller is a short-path distiller.

19. A distiller as claimed in Claim 18 wherein the short-path distiller is a molecular distiller.

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20. A distillate from any of the process according to Claims 1 to 10 which includes a maximum of 30 ppm of carotene, a maximum of 1000-2500 ppm vitamin E and a minimum of 90% FFA.

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21. An oil refining processing according to any of the process claimed in Claims 1 to 10 comprising of a vacuum system characterised in that the vacuum system is protected by a plurality of cold traps with different cooling coils wherein the temperatures can be independently varied from -15°C to +5°C during operation and up to 60°C during defrosting.

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AMENDED CLAIMS

[received by the International Bureau on 14 February 1998 (14.02.98);
original claims 17 and 18 amended; remaining
claims unchanged (1 page)]

11. A process as claimed in Claim 4 wherein the oil is degassed in a degasser unit with a reflux condensor.
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12. A natural carotene rich refined, deodorised oil according to any of the Claims 1 to 8 which further includes naturally occurring vitamin E.
13. A natural carotene rich refined, deodorised oil as claimed in any of the proceeding
10 Claims 1 to 10 which contains a minimum of 90% of the carotene and vitamin E present in the oil before being fed into the distiller.
14. A natural carotene rich refined, deodorised oil as claimed in Claim 13 wherein the natural carotene rich refined, deodorised oil contains a minimum of 500 ppm carotene.
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15. A natural carotene rich refined, deodorised oil as claimed in Claim 13 wherein the natural carotene rich refined, deodorised oil contains a minimum of 800 ppm vitamin E.
16. A natural carotene rich refined, deodorised oil as claimed in Claim 13 wherein the
20 natural carotene rich refined, deodorised oil contains less than 0.1% of FFA.
17. A distiller for the production of natural carotene and vitamin E rich refined and deodorised oil as produced by a process as claimed in any of the Claims 1 to 9 wherein the distiller includes internal condensing system to remove condensed FFA from the
25 distiller.
18. A distiller as claimed in Claim 17 wherein the distiller is a short path distiller.
19. A distiller as claimed in Claim 18 wherein the short-path distiller is a molecular distiller.
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20. A distillate from any of the process according to Claims 1 to 10 which includes a maximum of 30 ppm of carotene, a maximum of 1000-2500 ppm vitamin E and a minimum of 90% FFA.
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21. An oil refining processing according to any of the process claimed in Claims 1 to 10 comprising of a vacuum system characterised in that the vacuum system is protected by a plurality of cold traps with different cooling coils wherein the temperatures can be independently varied from -15°C to $+5^{\circ}\text{C}$ during operation and up to 60°C during defrosting.

