

Tests show animal fat in cooking oil

DESPITE the Malaysia Palm Oil Board's (PMOB) contention that recycled oil could not have appeared in cooking oil sold in 1kg packs, tests on some samples taken from the market have shown that they contained animal fats – proof that recycled cooking oil is being circulated, *Sin Chew Daily* reported yesterday.

The cooking oil analysis report on one of the samples said: “86.43% vegetable fat, 2.5% chicken fat, and the rest is unknown fat”.

Frederic Deo, managing director of Arena Agro Technology Sdn Bhd, a company under the Tunku Syed Razman Environmental Foundation, said private lab tests showed that some cooking oil in 1kg packs contain animal fat.

He said the company sent five packs of cooking oil of various brands and two unbranded packs obtained from a night market for tests by the Palm Oil Refiners Association of Malaysia (Poram).

Although the seven samples appeared clear and unblemished, tests showed that oil from the five branded packs contained free fatty acids (FFA) exceeding the Poram limit of 0.1%, some by as much as 12 times, he said. Deo said the five samples failed the first test.

He said as the second round of tests is costly, only the two samples that met the Poram standard on FFA were sent for FT-IR (Fourier Transform Infrared Spectrophotometer) analysis, the results of which showed they contained animal fat.

He said the foundation met PMOB and submitted the test results to its officials but had yet to see any follow-up action.

Sin Chew said following its report last week on recycled cooking oil, a caller claiming to be from PMOB refuted the report, saying the board has sophisticated equipment to measure the quality of cooking oil.