



Where we are with the mitigation of 2- and 3-MCPD Esters and Glycidyl Esters?

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Oil processing, ester formation and mitigation strategies

Avoiding (removing) precursors

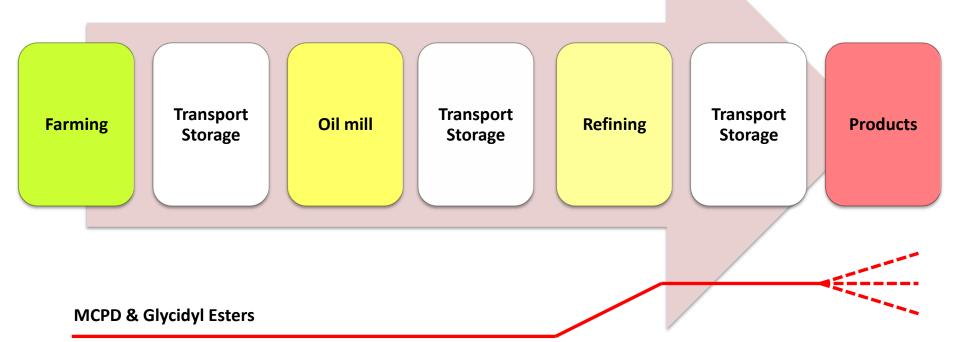
Changing refining parameters

Post refining

Ionic liquid treatment (a new refining process by Evonik)

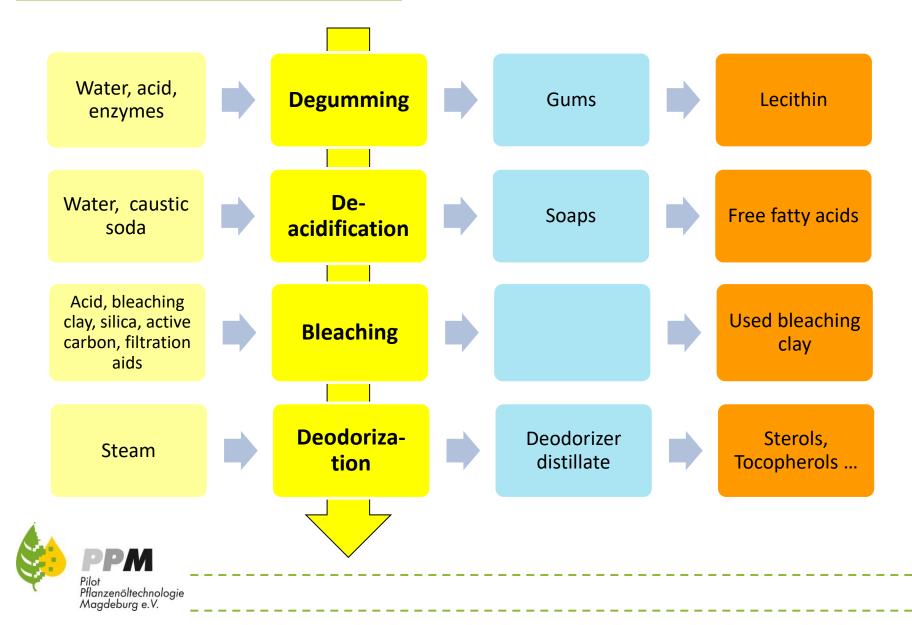


Value added chain





Chemical refining



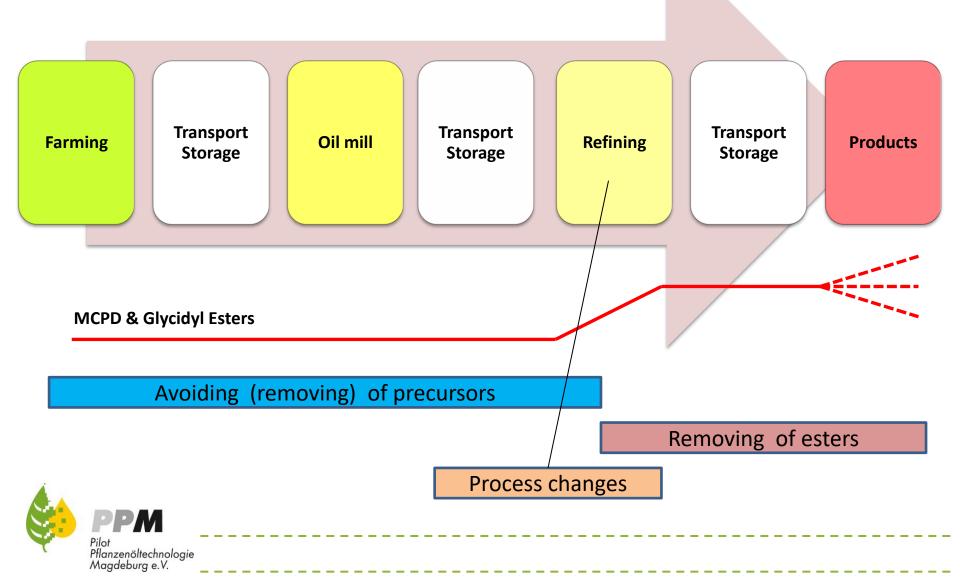
Physical refining Water, acid, **Degumming** Gums Lecithin enzymes Acid, bleaching **Used bleaching** clay, silica, active **Bleaching** carbon, filtration clay aids **Deodoriza-**Deodorizer Sterols, Steam tion distillate Tocopherols ... PM Pilot Pflanzenöltechnologie Magdeburg e.V.

Factors for ester forming

	MCPD Esters	Glycidyl Esters
Precursors	Cl (organic & inorganic) Lipids (mono-, di-, triglycerides, phophoslipids)	Diglycerides
Process conditions	Temperature (> 150°C) Time pH	Temperature (>230°C)



Mitigation strategies

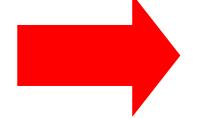


Importance of raw material



Palm fruits are

- not suitable for storage
- metabolic processes begin already on the tree (at full ripeness) or directly after harvest
- very sensitive against pressure and injuries

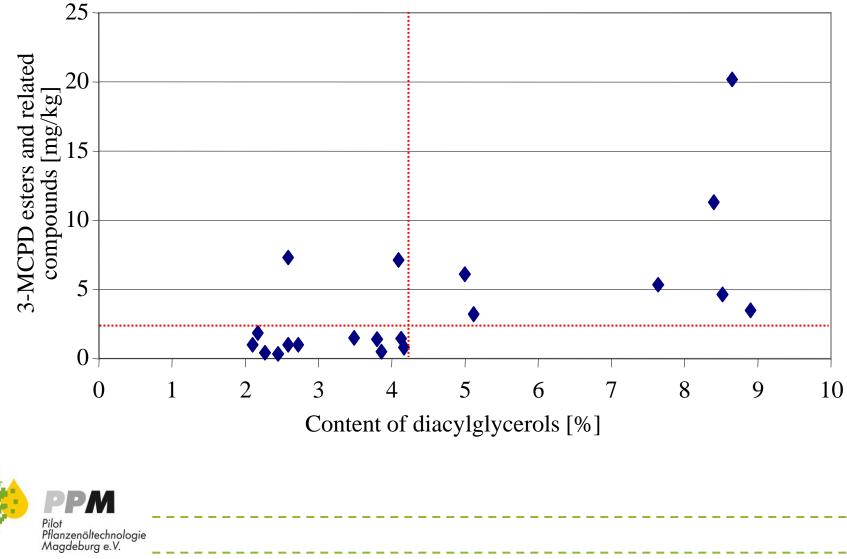


Formation of

- Free fatty acids
- > Diglycerides



Influence of DAGs



How to get low DAGs

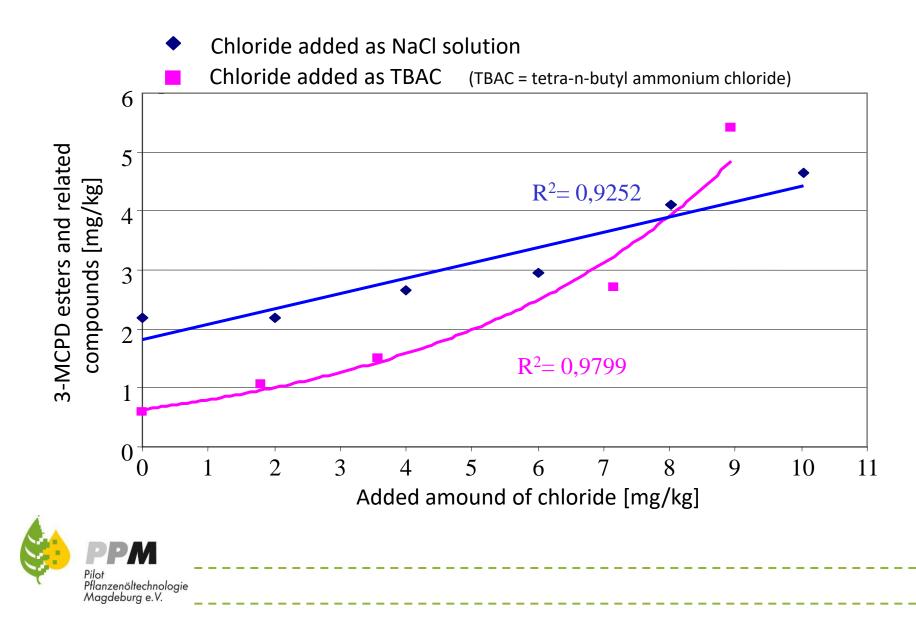
- Harvest at optimal ripeness
- Reject damaged material
- Do not use loose fruits
- Process (sterilization) as quick as possible (3-6 hours) Zieverink et al., 8th EFL Congress, Munich, 2010

- Choice / Breeding of varieties poor in lipase activity (?)

Ebongue et al., EJLST 110 (2008) 505-509



Influence of chloride



Minimize the use of chloride containing substances in cultivation

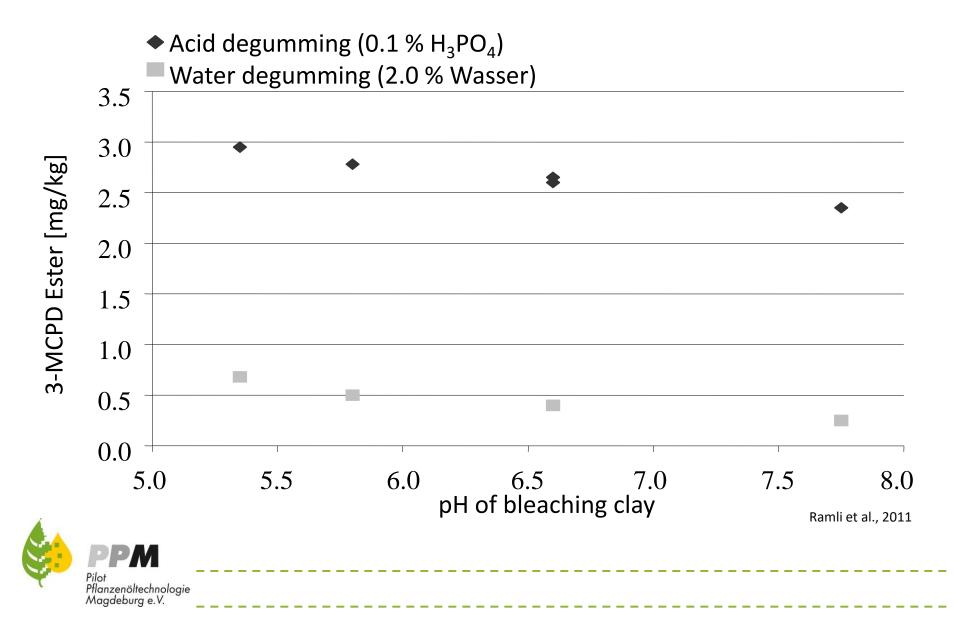
- Fertilizers
- Pesticides
- Irrigation water

Avoid cultivation on saline soils

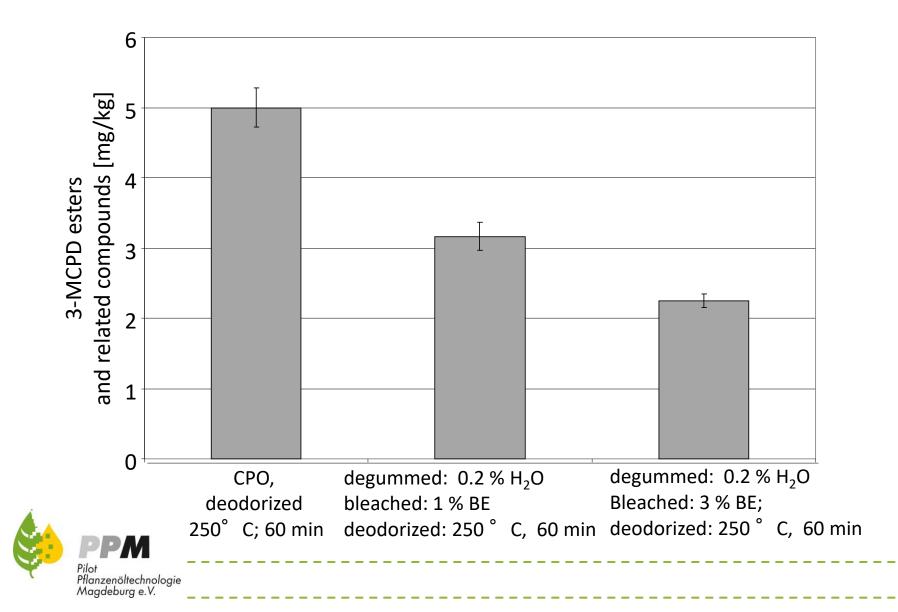
Destaillats et al., Food Additives & Contaminants 1 (2012) 29-37; Craft et al., Food Additives & Contaminants 29 (2012) 354-361; Abdollah, TU Malaysia, 2010



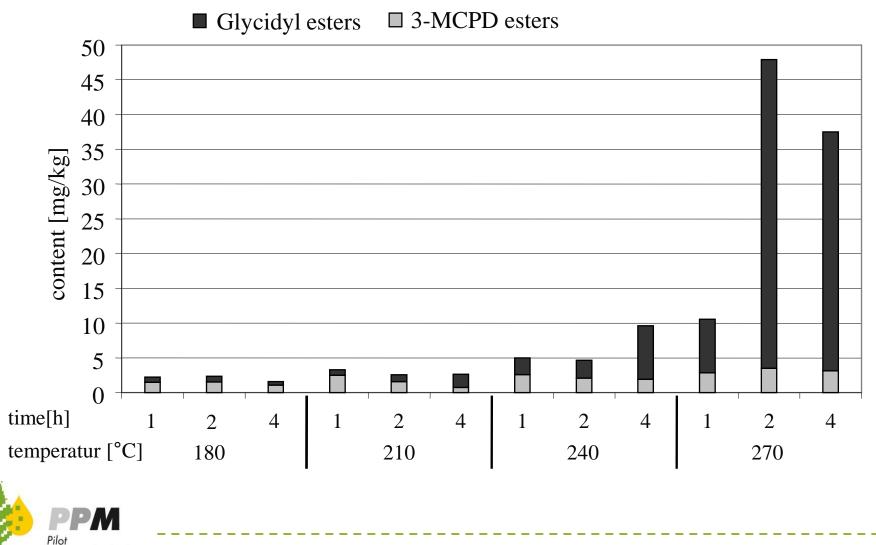
Influence of pH



Influence of bleaching clay amount

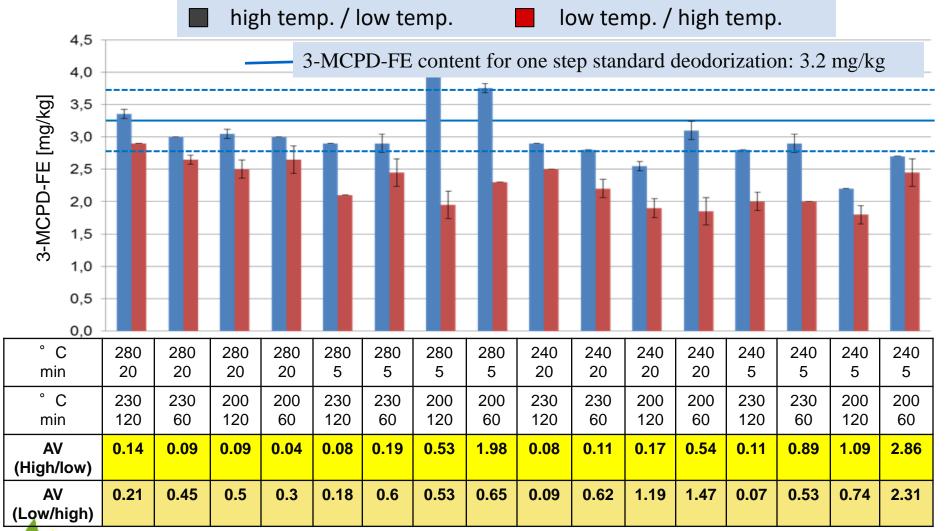


Influence of deodorization temperature and time



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2-step deodorization – Effect on 3-MCPD esters

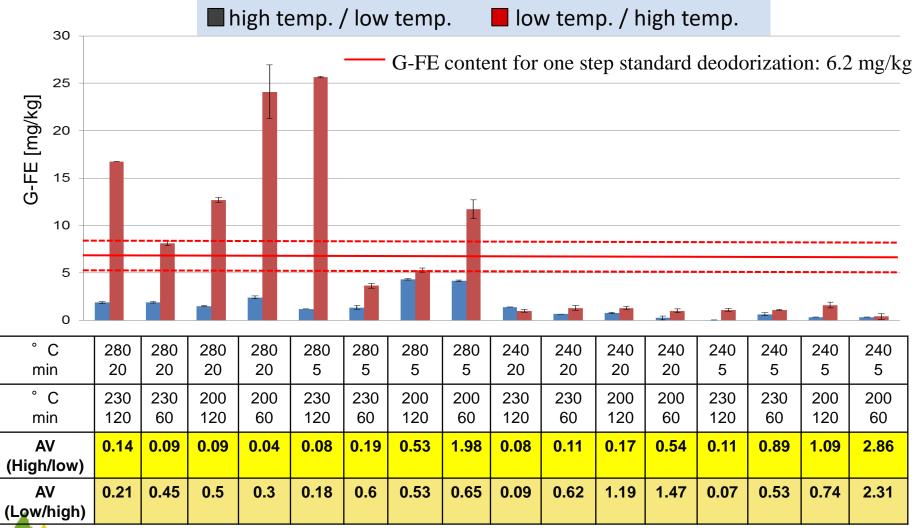




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РM

2-step deodorization – Effect on Glycidyl esters





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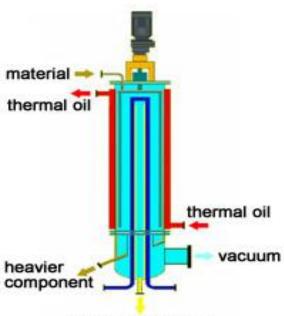
Results of 2-step deodorization experiments

- Most promising: Short deodorization at higher temperature first with following longer deodorization at lower temperature results in:
 - Remarkable lower contents of G-FE
 - Comparable contents of 3-MCPD-FE
 - Slightly lower peroxide values
 - Slightly lower oxidative stability

<u>**But</u></u>: Target conflict between low acid value and low content of 3-MCPD-FE/G-FE; but compromise is possible for low G-FE and constant acid value and 3-MCPD-FE</u>**



Short path distillation instead of deodorization



lighter component

Feature of SPD	Advantage
High vacuum (up to 0.001 mbar)	Decreased boiling point
Short heating time	Reduced exposure to heat
	No static pressure loss
Evaporation from a thin layer	More efficient heat transfer
	Large surface area per volume element
Turbulent circulation	No thermal gradient Permanent surface renewal
Short steam path	Only one evaporation No gas veil
No stripping steam	No waste water No hydrolytic splitting
Tight system Condensation of vapors	Less energy use



Results of short path distillation experiments

D



- A B C
- A : Crude palm oil (CPO)
- B : degummed palm oil
- C : Palm oil after SPD
- D : Palm oil after conventional deodorization

- Short path distillation (SPD) is a suitable method to produce a refined palm oil without 3-MCPD & Glycidyl esters.
- Its chemical quality parameters are comparable with a conventionally refined palm oil.
- SPD results in a red colored palm oil.
- Sensory is negatively influenced.
 - Depending of crude oil quality a subsequent gentle deodorization at 160 - 180°C eliminates sensory disadvantages. This leads to slightly enhanced 3-MCPD esters.

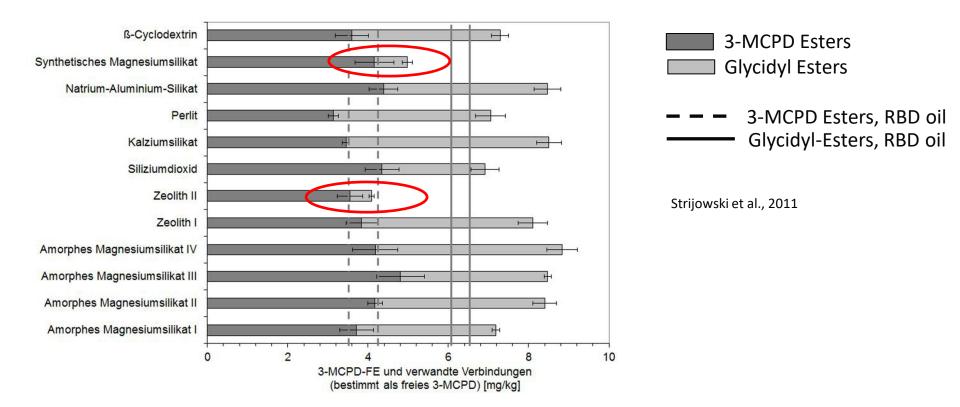


How to refine

- Choose / use suitable crude oil (low in DAG and ffa)
- Use chemical refining instead of physical refining
- Avoid low pH (e.g. by degumming with low acid amounts; neutralisation with calcium oxide)
- Use significant increased amounts of bleaching clay
- Use natural bleaching clays
- Use lower temperatures in deodorizing
- Use 2-step deodorizing (HTST followed by LTLT)
- Use short path distillation followed by gentle deodorization



Post bleaching by adsorbents



3-MCPD esters are removed by carboxImethyl cellulose or cation exchange resin under nitrogen (WO2011009841-A1)

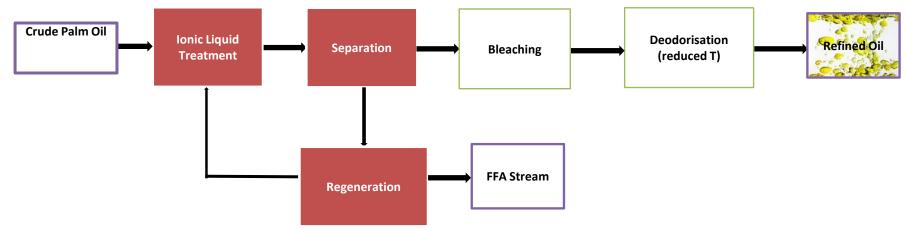


Post refining methods

- Post bleaching with different adsorbents followed by gentle deodorization
- Double bleaching / deodorization
- Use of short path distillation after deodorization (WO2015/073359 – Cargill)



Treatment with ionic liquids



Advantages:

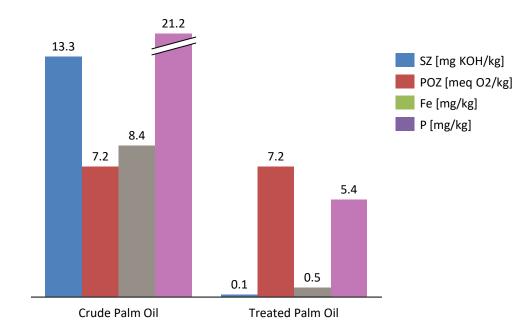
- Ionic Liquid Treatment allows **mild conditions and less resources** in degumming, bleaching and deodorization
- The treatment with ionic liquid is a **reactive extraction of free fatty acids** and similar to the chemical refining, but **can be regenerated**
- Lower energy demand and waste reduction have **positive impact on planet category of sustainability**
- Formation of potential carcinogenic by-products is reduced resulting in **health benefits for the customer**

WO2016189115, WO2016189114, WO2015079262





IL treatment: oil quality

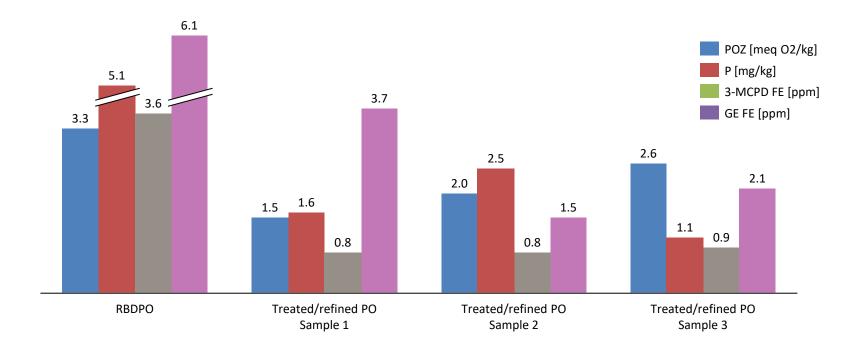


- Reduction of phosphor and iron content is observed
- Free fatty acids are almost completed removed after treatment step





IL treatment: 3-MCPD and Glycidyl esters



- With the treated palm oil a reduction of deodorization temperature < 230 °C is possible
- The amount of GE and 3-MCPD content is significantly reduced in comparison to conventional refined Palm oil (RBDPO)









Questions?

www.ppm-magdeburg.de

