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**(54) Title (EN):** PROCESS FOR PRODUCING A REFINED PALM FRUIT OIL HAVING A REDUCED 3-MCPD CONTENT

**(54) Title (FR):** PROCÉDÉ DE PRODUCTION D'UNE HUILE DE PALME RAFFINÉE AYANT UNE TENEUR EN 3-MCPD RÉDUITE

**(57) Abstract:**

**(EN):** Provided is a process for producing a refined palm fruit oil having a reduced 3-MCPD content, the process including the steps of: a. washing oil palm fresh fruit bunches (FFB) with water having a temperature of 0 to 100°C to produce washed oil palm FFB; b. subjecting the washed oil palm FFB to sterilization, threshing, digestion and pressing to produce a crude palm fruit oil; c. degumming of the crude palm fruit oil to produce a degummed palm fruit oil; d. bleaching of the degummed palm fruit oil with a bleaching adsorbent to produce a bleached palm fruit oil; and e. deodorising the bleached palm fruit oil at a temperature of not more than 260°C to produce a refined palm fruit oil.

**(FR):** L'invention concerne un procédé de production d'une huile de palme raffinée ayant une teneur en 3-MCPD réduite, le procédé comprenant les étapes consistant à : a. laver des régimes de fruits frais (RFF) de palmier à huile avec de l'eau à une température de 0 à 100 °C pour produire des RFF de palmier à huile lavés ; b. soumettre les RFF de palmier à huile lavés à une stérilisation, une digestion et un pressage pour produire une huile de palme brute ; c. dégommer l'huile de palme brute pour produire une huile de palme dégommée ; d. blanchir l'huile de palme dégommée avec un adsorbant de blanchiment pour produire une huile de palme blanchie ; et e. désodoriser l'huile de palme blanchie à une température ne dépassant pas 260 °C pour produire une huile de palme raffinée.

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**Declarations:**

Declaration of inventorship (Rules 4.17(iv) and 51bis.1(a)(iv)) for the purposes of the designation of the United States of America