

IPCC: The Edible Oil Ref. Co. Ltd.

B001

Proposed Installation Activities

(a) Edible Oils and Fats Process

The process consists of conditioning and dewaxing of the crude oil with water and acid followed by alkali neutralization.

The oil is then washed various times with a slightly acidic water and brine to neutralize soaps and alkalinity. The oil is then dried, bleached and filtered and finally proceeds to distilling and deodorizing with the steam-stripping system, after which oil is cooled and pumped to storage tanks.

(b) The Esterification Process

The esterification process consists of conditioning and dewaxing of crude oil with water and acid followed by alkali neutralization. The oil is then dried and esterified with a mixture of alcohol and base catalyst. The oil is then washed various times with slightly acidic water and brine to neutralize soaps and alkalinity.

The ester is dried, bleached and filtered and finally pumped into storage tanks.

