

PRODUCT SPECIFICATION

REFINED, BLEACHED AND DEODORISED PALM OLEIN (CP6) RBDPOL(CP6)

Product Description : The product is the liquid fraction obtained from fractionation of RBD Palm Oil. The fractionation process involves a physical process of cooling the oil under controlled conditions to low temperatures, followed by filtration of the crystallized oil through membrane press. It is clear yellowish liquid with bland odour and taste at room temperature more than 28°C. The product is food grade, allergen free, GMO free and non-irradiated.

Constituent Components : Palm Olein 100%
Country of Origin : Malaysia
Source of Origin : Plant
Preparation Method : Heating to temperature 10°C above slip melting point when the product needs to be used.
Application : As ingredient for food industries/ cooking/ frying

Chemical:

Test Parameter	Unit	Specification	Analysis Method
Free Fatty Acid (As Palmitic)	%	≤ 0.100	AOCS Ca 5a-40
Iodine Value (Wijs)	g I ₂ /100g	≥ 60.0	AOCS Cd 1d-92
Colour (5 ¼" Lovibond Cell)	Red	≤ 3.0	AOCS Cc 13e-92
Moisture & Impurities	%	≤ 0.100	ISO 8534, AOCS Ca 3a-46
Peroxide Value	meq/kg	≤ 1.00	AOCS Cd 8b-90
Slip Melting Point	°C	≤ 18	AOCS Cc 3-25
Saponification Value	mgKOH/g	194 - 202	AOCS Cd 3-25
Cloud Point	°C	≤ 6.0	AOCS Cc 6-25

Microbiology:

Test Parameter	Unit	Specification	Method
Total Plate Count	cfu/g	< 5000	FDA/ BAM
Yeast and Molds	cfu/g	< 100	FDA/ BAM
Total Coliform	cfu/g	< 10	FDA/ BAM
<i>Escherichia coli</i>	in 1g	Absent	FDA/ BAM
<i>Salmonella</i>	in 25g	Absent	FDA/ BAM
<i>Staphylococcus Aureus</i>	in 1g	Absent	FDA/ BAM

Heavy Metals:

Test Parameter	Unit	Specification	Method
Lead, as Pb	mg/kg	≤ 0.1	ICP-OES
Antimony, as Sb	mg/kg	≤ 1	ICP-OES
Arsenic, as As	mg/kg	≤ 0.1	ICP-OES
Cadmium, as Cd	mg/kg	≤ 1	ICP-OES
Mercury, as Hg	mg/kg	≤ 0.05	ICP-OES
Tin, as Sn	mg/kg	≤ 50	ICP-OES

Nutrition Value (100g):

	Value (per 100g)
Energy	900 kcal
Protein	0 g
Carbohydrate	0 g
- Total Sugar	0 g
Total Fat	100.0 g
- Polyunsaturated Fatty Acids	11.6 g
- Monounsaturated Fatty Acids	42.6 g
- Saturated Fatty Acids	45.8 g
- Trans Fatty Acids	<0.1 g
Dietary Fiber	0 g
Sodium	0 mg
Cholesterol	0 mg

Pesticides : Comply to Malaysia Food Regulations, Sixteenth Schedule.
Packaging Description : Road Tanker.
Storage Condition : Prevent direct exposure to sunlight and heat, store in clean and dry area at 25°C.
Shelf Life : 1 year under the recommended storage condition.
Regulatory Information : Conforms to Malaysia Food Act 1983 and Regulations 1985 and PORAM Specification. Legislation on use of this product may vary from country to country, the local food act should always be consulted.

All data, information and procedures are presented in good faith, and believed to be accurate. However, since the conditions of the use and handling are beyond our control, users are advised to conduct their tests to determine the suitability of such use(s). Nothing contained herein shall constitute a guarantee or warranty with respect to the products described or their use.

PRODUCT SPECIFICATION

REFINED, BLEACHED AND DEODORISED PALM OLEIN (CP8) RBDPOL(CP8)

Product Description : The product is the liquid fraction obtained from fractionation of RBD Palm Oil. The fractionation process involves a physical process of cooling the oil under controlled conditions to low temperatures, followed by filtration of the crystallized oil through membrane press. It is clear yellowish liquid with bland odour and taste at room temperature more than 28°C. The product is food grade, allergen free, GMO free and non-irradiated.

Constituent Components : Palm Olein 100%
Country of Origin : Malaysia
Source of Origin : Plant
Preparation Method : Heating to temperature 10°C above slip melting point when the product needs to be used.
Application : As ingredient for oleochemicals, food industries, cooking/ frying, blending

Chemical:

Test Parameter	Unit	Specification	Analysis Method
Free Fatty Acid (As Palmitic)	%	≤ 0.100	AOCS Ca 5a-40
Iodine Value (Wijs)	g I ₂ /100g	≥ 57.0	AOCS Cd 1d-92
Colour (5 ¼" Lovibond Cell)	Red	≤ 3.0	AOCS Cc 13e-92
Moisture & Impurities	%	≤ 0.100	ISO 8534, AOCS Ca 3a-46
Peroxide Value	meq/kg	≤ 1.00	AOCS Cd 8b-90
Slip Melting Point	°C	≤ 22	AOCS Cc 3-25
Saponification Value	mgKOH/g	194 - 202	AOCS Cd 3-25
Cloud Point	°C	≤ 8.0	AOCS Cc 6-25

Microbiology:

Test Parameter	Unit	Specification	Method
Total Plate Count	cfu/g	< 5000	FDA/ BAM
Yeast and Molds	cfu/g	< 100	FDA/ BAM
Total Coliform	cfu/g	< 10	FDA/ BAM
<i>Escherichia coli</i>	in 1g	Absent	FDA/ BAM
<i>Salmonella</i>	in 25g	Absent	FDA/ BAM
<i>Staphylococcus Aureus</i>	in 1g	Absent	FDA/ BAM

Heavy Metals:

Test Parameter	Unit	Specification	Method
Lead, as Pb	mg/kg	≤ 0.1	ICP-OES
Antimony, as Sb	mg/kg	≤ 1	ICP-OES
Arsenic, as As	mg/kg	≤ 0.1	ICP-OES
Cadmium, as Cd	mg/kg	≤ 1	ICP-OES
Mercury, as Hg	mg/kg	≤ 0.05	ICP-OES
Tin, as Sn	mg/kg	≤ 50	ICP-OES

Nutrition Value (100g):

	Value (per 100g)
Energy	900 kcal
Protein	0 g
Carbohydrate	0 g
- Total Sugar	0 g
Total Fat	100.0 g
- Polyunsaturated Fatty Acids	11.6 g
- Monounsaturated Fatty Acids	42.6 g
- Saturated Fatty Acids	45.8 g
- Trans Fatty Acids	<0.1 g
Dietary Fiber	0 g
Sodium	0 mg
Cholesterol	0 mg

Pesticides : Comply to Malaysia Food Regulations, Sixteenth Schedule.
Packaging Description : Road Tanker.
Storage Condition : Prevent direct exposure to sunlight and heat, store in clean and dry area at 25°C.
Shelf Life : 1 year under the recommended storage condition.
Regulatory Information : Conforms to Malaysia Food Act 1983 and Regulations 1985 and PORAM Specification. Legislation on use of this product may vary from country to country, the local food act should always be consulted.

All data, information and procedures are presented in good faith, and believed to be accurate. However, since the conditions of the use and handling are beyond our control, users are advised to conduct their tests to determine the suitability of such use(s). Nothing contained herein shall constitute a guarantee or warranty with respect to the products described or their use.

PRODUCT SPECIFICATION

REFINED, BLEACHED AND DEODORISED PALM OLEIN (CP10) RBDPOL(CP10)

Product Description : The product is the liquid fraction obtained from fractionation of RBD Palm Oil. The fractionation process involves a physical process of cooling the oil under controlled conditions to low temperatures, followed by filtration of the crystallized oil through membrane press. It is clear yellowish liquid with bland odour and taste at room temperature more than 28°C. The product is food grade, allergen free, GMO free and non-irradiated.

Constituent Components : Palm Olein 100%
Country of Origin : Malaysia
Source of Origin : Plant
Preparation Method : Heating to temperature 10°C above slip melting point when the product needs to be used.
Application : As ingredient for oleochemicals, food industries, cooking/ frying, blending

Chemical:

Test Parameter	Unit	Specification	Analysis Method
Free Fatty Acid (As Palmitic)	%	≤ 0.100	AOCS Ca 5a-40
Iodine Value (Wijs)	g I ₂ /100g	≥ 56.0	AOCS Cd 1d-92
Colour (5 ¼" Lovibond Cell)	Red	≤ 3.0	AOCS Cc 13e-92
Moisture & Impurities	%	≤ 0.100	ISO 8534, AOCS Ca 3a-46
Peroxide Value	meq/kg	≤ 1.00	AOCS Cd 8b-90
Slip Melting Point	°C	≤ 24	AOCS Cc 3-25
Saponification Value	mgKOH/g	194 - 202	AOCS Cd 3-25
Cloud Point	°C	≤ 10.0	AOCS Cc 6-25

Microbiology:

Test Parameter	Unit	Specification	Method
Total Plate Count	cfu/g	< 5000	FDA/ BAM
Yeast and Molds	cfu/g	< 100	FDA/ BAM
Total Coliform	cfu/g	< 10	FDA/ BAM
<i>Escherichia coli</i>	in 1g	Absent	FDA/ BAM
<i>Salmonella</i>	in 25g	Absent	FDA/ BAM
<i>Staphylococcus Aureus</i>	in 1g	Absent	FDA/ BAM

Heavy Metals:

Test Parameter	Unit	Specification	Method
Lead, as Pb	mg/kg	≤ 0.1	ICP-OES
Antimony, as Sb	mg/kg	≤ 1	ICP-OES
Arsenic, as As	mg/kg	≤ 0.1	ICP-OES
Cadmium, as Cd	mg/kg	≤ 1	ICP-OES
Mercury, as Hg	mg/kg	≤ 0.05	ICP-OES
Tin, as Sn	mg/kg	≤ 50	ICP-OES

Nutrition Value (100g):

	Value (per 100g)
Energy	900 kcal
Protein	0 g
Carbohydrate	0 g
- Total Sugar	0 g
Total Fat	100.0 g
- Polyunsaturated Fatty Acids	11.6 g
- Monounsaturated Fatty Acids	42.6 g
- Saturated Fatty Acids	45.8 g
- Trans Fatty Acids	<0.1 g
Dietary Fiber	0 g
Sodium	0 mg
Cholesterol	0 mg

Pesticides : Comply to Malaysia Food Regulations, Sixteenth Schedule.
Packaging Description : Road Tanker.
Storage Condition : Prevent direct exposure to sunlight and heat, store in clean and dry area at 25°C.
Shelf Life : 1 year under the recommended storage condition.
Regulatory Information : Conforms to Malaysia Food Act 1983 and Regulations 1985 and PORAM Specification. Legislation on use of this product may vary from country to country, the local food act should always be consulted.

All data, information and procedures are presented in good faith, and believed to be accurate. However, since the conditions of the use and handling are beyond our control, users are advised to conduct their tests to determine the suitability of such use(s). Nothing contained herein shall constitute a guarantee or warranty with respect to the products described or their use.