REFINED VEGETABLE COOKING OIL
PURE HUILE DE CUISSON DE VÉGÉTALE
USHA
Palm Olein
Cholesterol FREE
20 L Net Volume
Ingredients:
Palm Olein with Antioxidant
Production Date, Expiry Date,
Batch No.
as printed on the Jerry can
زيت النخيل المصفى
100%
Origin: Indonesia
www.ushaoil.com

RBD Palm Olein

RBD Palm Olein IV58, Cloud Point 8

Palm oil is semi-solid at room temperature (20°C). The liquid portion could be physically separated from the solid portion of palm oil by fractionation.
After fractionation the liquid portion is called “palm olein”, which is commonly bottled and sold as cooking oils. The solid fat portion is called “palm stearin” and it is commonly used to formulate trans-free fats such as margarine, shortening and vegetable ghee.
Palm Olein is further fractionated to a more liquid fraction. The Refined Palm Olein has an iodine value of 56-58. Because of its fatty acid composition and good oxidative stability Palm Olein CP8 is excellent to be used as liquid cooking oil and all the more suitable for frying.
Apart from its high quality performance, the added advantage is it does not alter the taste or flavour of fried food as it does not have any distinct fragrance. Moreover, it leaves the meal completely dry with no dripping of oil.

SPECIFICATIONS

Parameters	Limits
Free Fatty Acid	0.10% Max
Iodine Value (Wijs Method)	58.0 Min
Moisture & Impurities	0.10% Max
Slip Melting Point deg C (AOCS Cc 3-25)	22 Max
Cloud Point (deg C)	8.0 Max
Colour (5 ¼ Lovibond cell)	3.0 R Max