

## **STANDARD SPECIFICATION OF RBD PALM PORAM OLEIN CP10**

### ***Description:***

High quality refined, bleached and deodorized fractionated liquid Palm Oil (Palm Olein).

### ***Application:***

Excellent medium for cooking, stir and deep frying. It is suitable for both consumer and industrial usage.

### ***Available Sizes:***

Metal tins & Jerricans of various sizes. 190/Kg. in steel, plastic drums and flexibags.

### ***Recommended Storage Conditions:***

- <> Store in a cool, dry place.
- <> Avoid direct exposure to sunlight.
- <> Product in carton that has been opened should be used as soon as possible.

### ***Product Specification:***

PARAMETER	TECHNICAL SPECIFICATION
	RBD PALM PORAM OLEIN CP10
Free Fatty Acid (As Palmitic)	0.1% max
Moisture & Impurities	0.1% max
Iodine Value	56 min
Slip Melting Point	24 °C max
Colour (5.25" Lovibond Cell)	3 Red / 30 Yellow max
Cloud Point, °C	10.0°C max
Peroxide Value (Meq/kg)	1.0 max (At point of shipment)

\* At time of shipment

**STANDARD SPECIFICATION OF RBD PALM PORAM OLEIN CP10****Nutritional Information**

<b>Nutritional Facts</b>	
Serving Size 1 Tablespoon (4.5 g) Servings	
<b>Amount Per Serving</b>	
<b>Calories 40</b>	Calories from Fat 40
	<b>*Daily Value*</b>
<b>Total Fat</b> 4.5 g	6%
– Saturated Fat 2.2 g	11%
– Monounsaturated Fat 1.7 g	
– Polyunsaturated Fat 0.4 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 0 mg	0%
<b>Total Carbohydrate</b> 0 mg	0%
– Dietary Fiber 0 g	0%
– Sugar 0 g	
<b>Protein</b> 0 g	0%
<b>Vitamin A</b> 0%	<b>Vitamin C</b> 0%
<b>Calcium</b> 0%	<b>Iron</b> 0%
<b>Vitamin D</b> 0%	<b>Vitamin B6</b> 0%
<b>Vitamin B12</b> 0%	<b>Magnesium</b> 0%
* Percent Daily Values are based on 2,000 Calories diet. Your Daily Value may be higher or lower depending on your calories needs.	

*Specifications are subjected to change without prior notice as our company practices continuous product improvement.*

**Shelf Life Recommendation:**

Store product and maintain its temperature in a cool (70–80°F), dry area away from odor causing substances.

All information herein is considered to be confidential. Solid Fat Content analysis has been statistically evaluated to establish the new specification. There may be some minor corrections/modifications made as new data becomes available. All physical and chemical analyses are determined as packed.

The information given above is, to the best of the company's knowledge and belief, accurate and reliable. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use.