

MKC -PALM OIL-

Catalog



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About Palm Oil

Palm oil, being a vegetable oils, is cholesterol-free.

Palm oil is derived from the flesh of the fruit of the oil palm species *E. Guineensis*. In its virgin form, the oil is bright orange-red due to the high content of carotene. Palm oil is Nature's Gift.

Palm oil has a balanced ratio of unsaturated and saturated fatty acids. It contains 40% oleic acid (monounsaturated fatty acid), 10% linoleic acid (polyunsaturated fatty acid), 45% palmitic acid and 5% stearic acid (saturated fatty acid). This composition results in an edible oil that is suitable for use in a variety of food applications.



“ Malaysia is one of the largest producers and exporters of palm oil in the world, accounting for 11% of the world's oils & fats production and 27% of export trade of oils & fats. ”

Malaysia currently accounts for 39 % of world palm oil production and 44% of world exports. If taken into account of other oils & fats produced in the country, Malaysia accounts for 12% and 27% of the world's total production and exports of oils and fats. Being one of the biggest producers and exporters of palm oil and palm oil products, Malaysia has an important role to play in fulfilling the growing global need for oils and fats sustainably.

Advantages of Palm Oil

Healthier Hearts



More people get hospitalized or die an early death due to heart attacks than road accidents!

Heart disease happens when cholesterol (a white, fatty substance in the blood) seeps into the walls of the blood vessels. Over time, the blood vessels thicken and harden. Eventually, the inside surface may rupture or tear, causing blood clot that blocks blood flow to the heart.

Cholesterol starts seeping into the blood vessel walls as early as adolescence. It is a natural thing to happen in your body.

The rate of cholesterol entering your blood vessel walls depends on many factors. Among these are exercise, diet, weight and smoking. Numerous studies have shown that palm oil in the diet lowers total blood cholesterol and 'bad' LDL cholesterol and increases the 'good' HDL cholesterol. It contains little to no trans-fats that raise LDL cholesterol and increase the risk of heart disease.

Palm oil also does not promote the formation of plaques in the arteries and has an anti-blood clotting effect, both which helps prevent heart disease.

Beautiful Skin

Skincare and Cosmetic Products

Hot weather and the sun's ultra-violet rays can damage the skin. That's why people use moisturizing creams and lotions for protection. For added beauty, they also use cosmetics.

Believe it or not, most cosmetic products are made of palm oil. As a versatile vegetable oil, palm oil is suitable for making cosmetic products like lipsticks for example. Palm-based cosmetic products have also been proven to be the best in quality in terms of moisturisation properties.



Anti-Ageing Palm Oil

Palm oil is rich in Vitamin E (tocopherols & tocotrienols). In fact, no other vegetable oil has as much Vitamin E compared to Palm Oil. Vitamin E is a powerful anti-oxidant, capable of reducing the harmful types of oxygen molecules (free radicals) in the body. This means they may help to protect you from certain chronic diseases, while delaying the body's ageing process. Latest research shows that the tocotrienol form of Vitamin E reacts more effectively.

Preventing Cancer

Do you know that Palm Oil contains chemical compounds that are scientifically beneficial towards preventing cancer?

Palm oil and fats made from palm oil serve as good food material that are both safe and free from trans fatty acids found in hydrogenated fats. Recent research has shown that trans fatty acids are very harmful to health. They have been linked to various diseases such as cancer (breasts cancer and colonic cancer) and heart disease.

One of the easiest ways to prevent cancer is to avoid consuming hydrogenated fats by selecting food products that use palm oil or fats made from palm oil. Palm oil-based products are free from trans fatty acids because they are produced without having to undergo the hydrogenation process. For more info on Hydrogenated Fats and Trans Fatty Acids.



Excellent Energy

All living organisms need energy to stay alive and to function. Believe it or not, you even need energy just to sleep! Just like a car that can't run if the fuel tank is empty, you need to eat food to get energy. Make palm oil a part of a balanced diet because it is a great source of energy.

Energy is measured in terms of calories. It can be confusing because this can be stated in many ways.

For example : 1,000 calories = 1 kilocalorie = 1 Kcal = 1 Cal

PALM OIL PRODUCTS

● RBD Palm Oil

RBD Palm Oil is derived from the mesocarp of the fruit of the oil palm species *Elaeis guineensis*.

RBD Palm Oil is now the second largest vegetable oil in world production and is the leader in world exports.

Malaysia is one of the largest producer and exporter of RBD Palm Oil.

Standard Specification	
<i>Parameter</i>	<i>Specification</i>
Free Fatty Acid (% As Palmitic)	0.10 Max
Colour (5 ¼" Lovibond Cell)	3.0 R Max
Moisture & Impurities (%)	0.10 Max
Iodine Value (Wijs Method)	50.0 Min
Cloud Point (°C)	-
Slip Melting Point(°C)	33.0 - 39.0 Max

● RBD Palm Olein

RBD Palm Olein is the liquid fraction obtained by fractionation of palm oil that is subjected to crystallization at a controlled temperature. RBD Palm Olein is a major oil in the world trade.

a. CP10

Standard Specification	
<i>Parameter</i>	<i>Specification</i>
Free Fatty Acid (% As Palmitic)	0.10 Max
Colour (5 ¼" Lovibond Cell)	3.0 R Max
Moisture & Impurities (%)	0.10 Max
Iodine Value (Wijs Method)	50.0 Min
Cloud Point (°C)	10.0 Max
Slip Melting Point(°C)	24.0 Max

b. CP8

Standard Specification	
<i>Parameter</i>	<i>Specification</i>
Free Fatty Acid (% As Palmitic)	0.08 Max
Colour (5 ¼" Lovibond Cell)	2.8 R Max
Moisture & Impurities (%)	0.05 Max
Iodine Value (Wijs Method)	56.71 Min
Cloud Point (°C)	7.8 Max
Slip Melting Point(°C)	24.0 Max

c. CP6

Standard Specification	
<i>Parameter</i>	<i>Specification</i>
Free Fatty Acid (% As Palmitic)	0.08 Max
Colour (5 ¼" Lovibond Cell)	2.8 R Max
Moisture & Impurities (%)	0.05 Max
Iodine Value (Wijs Method)	56.71 Min
Cloud Point (°C)	6.0 Max
Slip Melting Point(°C)	24.0 Max

● RBD Palm Stearin

RBD Palm Stearin is the solid fraction obtained by fractionation of RBD Palm Oil after crystallization at a controlled temperature.

Though it is a co-product of the RBD Palm Olein, it nevertheless is a major oil in the international trade.

The physical characteristics of RBD Palm Stearin varies significantly from those of palm oil and is available in a wide range of melting points and iodine values (unsaturation value). RBD Palm Stearin is a source of fully natural hard fat component for products such as shortenings, pastry margarines, , etc.

Standard Specification	
<i>Parameter</i>	<i>Specification</i>
Free Fatty Acid (% As Palmitic)	0.20 Max
Colour (5 ¼" Lovibond Cell)	3.0 R Max
Moisture & Impurities (%)	0.15 Max
Iodine Value (Wijs Method)	48.0 Min
Slip Melting Point(°C)	44.0 Max

● Crude Palm Oil (CPO)

Crude Palm Oil comes from the outer shell or mesocarp from each fruit let which produces 20-25% oil for commercial use.

It is a form of vegetable oil obtained from the fruit of the oil palm tree. After extraction from the bunch, it looks like a pasty and strongly red-colored material in the room temperature (eg. 30oC)

Standard Specification	
<i>Parameter</i>	<i>Specification</i>
Free Fatty Acid (% As Palmitic)	5.00 Max
Colour (5 ¼" Lovibond Cell)	3.0 or 6.0 R Max
Moisture & Impurities (%)	0.25 Max
Iodine Value (Wijs Method)	56.0 Min
Slip Melting Point(°C)	24.0 Max

- **Palm Fatty Acid Distillate**

Palm Fatty Acid Distillate is a co-product obtained during the refining of crude palm oil. Palm Fatty Acid Distillate is widely used in various industry such as in the manufacturing of candles, cosmetics, toiletries and pharmaceutical products.

Standard Specification	
<i>Parameter</i>	<i>Specification</i>
Free Fatty Acid (% As Palmitic)	70.0 Min
Colour (5 ¼" Lovibond Cell)	-
Moisture & Impurities (%)	1.0 Max
Iodine Value (Wijs Method)	-
Cloud Point (°C)	-
Slip Melting Point(°C)	-

- **Crude Palm Kernel**

- **Sterid Acid**

- **Glycerine**

- **Finished Product**

- a. Ghee

- b. Shortening,

- c. Vanaspathi