

PALM OIL REFINED

PRODUCT DATA SHEET



PALM OIL is derived from the fruit of palm tree (*Elaeis guineensis*) a tropical tree that is originally from West Africa.

Because **PALM OIL** is mainly a saturated oil (45-65%) and low in polyunsaturated, **PALM OIL** may be heated without the risk of creating harmful breakdown products.

Crude **PALM OIL** is considered the richest natural source of carotenoids. Carotenoids are a group of more than 700 compounds (e.g. alpha-carotene, beta-carotene) that produce the red, yellow, and orange colours found in many fruits and vegetables. Carotenoids play an important potential role by acting as biological antioxidants, protecting cells and tissues from the damaging effect of free radicals.

TECHNICAL DATA

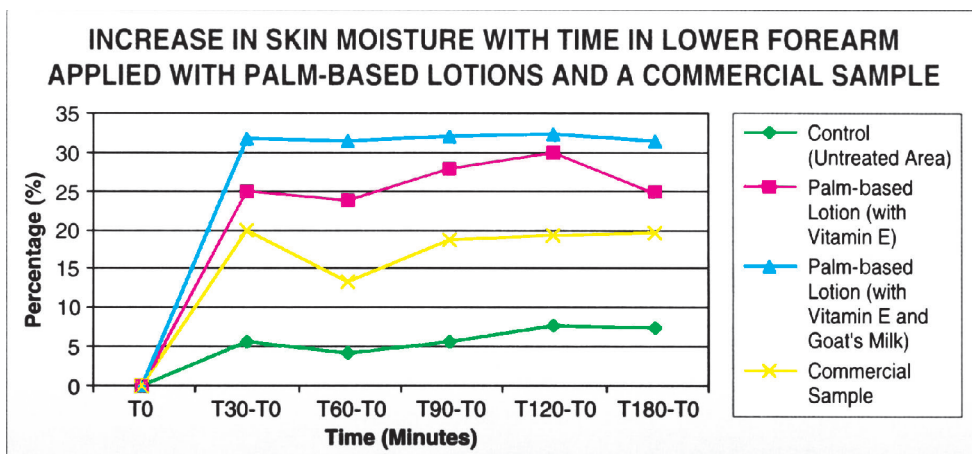
Acidity index: < 0.3 %
Peroxide value: < 1.0 meq O₂/Kg

Fatty Acids	Composition
Saturated fatty acids	45 - 65 %
Monounsaturated fatty acids	33 - 45 %
Polyunsaturated fatty acids	5 - 12 %

APPLICATIONS

PALM OIL can be used to add moisturizing and protecting properties to all products. **PALM OIL** based cosmetic products have been proven to be of superior quality in terms of moisturising property as shown in studies conducted by Rosnah & Zafarizal (1999).

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PALM OIL leads a smooth texture to soaps and balms. It is also used to stiffen hair pomades and other thick formulations.

PALM OIL is also used in the manufacture of margarine and as a cooking oil for its great quantity of saturated fatty acids.

INCI Name: *Elaeis guineensis* (Palm) oil.