



**Responsibly-sourced,  
Organic and Vegan —  
Palm Olein is a  
perfect frying oil**



## BACKGROUND

Organic Palm Fruit Olein is the **best oil for frying and can be re-used more** due to its high temperature stability. It also contains high levels of naturally-occurring antioxidants and is shelf stable without preservatives. It is liquid at room or ambient temperature and is a fantastic substitute for any seed or nut oil. It **improves texture** in bakery and snacks and is also a delivery aid for flavor and salt toppings.

We can custom blend our Organic Palm Fruit Olein with Organic High-Oleic Sunflower Oil, Safflower Oil, Canola Oil or Soy Oil. Looking to amp up the nutrition content of your product? Choose our Organic Red Palm Olein, with the highest levels of Beta Carotene and Vitamin E of any plant-based source.

## BENEFITS

- Highest smoke point and longer shelf life than any other plant-based organic oil
- Contains higher levels of naturally-occurring antioxidants than other refined organic oils
- Better flavor transfer means less oil is needed, especially helpful for spray applications
- Improved mouthfeel in snacks of all types
- Lowest cost organic plant-based all-purpose oil available

## APPLICATIONS



Frying of  
Any Kind



Chips  
& Snacks



Popcorn



Donuts

All of Natural Habitats oils carry the **Identity Preserved (IP) certification** from the Roundtable on Sustainable Palm Oil (RSPO). RSPO-IP is the **highest supply chain certification level** offered by RSPO and ensures our palm oil is kept separate from other palm oil along the supply chain for true traceability.

- Palm Olein is Certified Organic, Fully Traceable, Deforestation-free, Wildlife friendly, Fair & Social palm oil.
- Fully traceable and transparent ingredient supply chain, with palm fruit sourced from independent farmers in Ecuador.

## Is Palm Olein a Better Frying Oil than High Oleic Sunflower Oil ?

In a word... **YES!**

The infographics on the right prove Palm Olein beats High Oleic Sunflower Oil (HOSO) in terms of:

STABILITY

QUALITY

SHELF LIFE

HEAT INTEGRITY

NUTRIENT RETENTION

### REFERENCES

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**PALM OLEIN IS A MORE STABLE FRYING OIL THAN HOSO.**



**60% LOWER**  
FFA content than HOSO  
& **66% LESS**  
of a drop in smoke point.

When an oil deteriorates during heating, it releases Free Fatty Acids (FFAs) that cause the oil to become unstable and decrease the smoke point.

**PALM OLEIN HAS A 60% longer shelf life than HOSO.**

**PALM OLEIN MAINTAINS ITS INTEGRITY UNDER HEAT**



**3X** longer than HOSO.

As measured by polar compounds, which measure the breakdown of the oil due to high temperatures.

**PALM OLEIN MAINTAINS A HIGHER QUALITY FOR FRYING THAN HOSO.**



HOSO releases **4X MORE** POLYMER COMPOUNDS during heating than PALM OLEIN.

↳ Polymer compounds increase viscosity, cause foaming, create a bitter taste, reduce heat transfer and are unhealthy.

**PALM OLEIN RETAINS BENEFICIAL NUTRIENTS BETTER THAN HOSO.**

By end of use: **Palm Olein had 2.5% loss of tocopherols, HOSO had a loss of 95%. PLUS, Palm Olein had 272 X the tocotrienols.**

Tocopherols and tocotrienols are naturally occurring healthy antioxidants that inhibit oxidation in fry oils.

**PRODUCT NAME** Natural Habitats Organic RBD Palm Fruit Olein

**USES** Food ingredient, frying, carrier, sauces

**CHEMICAL ANALYSIS**

	<b>Analysis Parameters</b>	<b>Method</b>
Free Fatty Acids (% palmitic)**	0.1 Maximum	AOCS Ca-5a-40
Peroxide Value (meq/kg)**	1.0 Maximum	AOCS Cd-8b-90
Moisture + Volatile Matter (%)*	0.05 Maximum	AOCS Ca-2b-38
Color (Lovibond, 5 1/4 in cell) Red**	3.0 Maximum	AOCS Cc-13e-92
Iodine Value (cg/g)*	59-65	AOCS Cd-1d-92
Cold Test at 8°C (hours)*	2.0 Minimum	AOCS Cc-11-53
Flavor and Taste**	Neutral	Sensory

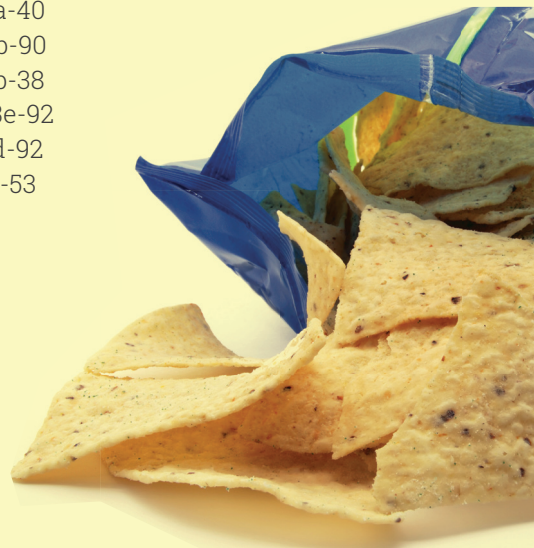
**COUNTRY OF ORIGIN** Ecuador

**PACKAGING OPTIONS** Bulk, IBC, Isotanks, Drums

**SHELF LIFE** 18 months in optimum storage conditions

**TRANSPORTATION** Transport in closed containers, clean and free from contamination of any kind. Avoid excessive heat and direct sunlight.

**STORAGE CONDITIONS** Keep in cool (between 16°C - 25°C/ 61°F-78°F)), dry place, store in areas free from dust, moisture and pests, do not store (or transport) with products that can cause contamination, avoid abrupt changes in temperature or humidity, and ensure proper product rotation.



Natural Habitats is known for **Palm Done Right** — a movement of growing and producing Organic Palm Oil in a way that nurtures people, habitats, community and environment.

As a Natural Habitats customer, you'll have full access to our **Palm Done Right** Campaign and branding assets including use of the **Palm Done Right** logo for packaging. And best of all, it's free!

**CERTIFIED ORGANIC**

**FULLY TRACEABLE**

**DEFORESTATION-FREE**

**WILDLIFE FRIENDLY**

**FAIR & SOCIAL**

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[www.palmdoneright.com](http://www.palmdoneright.com)

\* Reported on certificate of analysis

† At packaging time

Some values may vary during its shelf life, compare to local regulations as a reference, especially for FFA and Peroxide.

