

PREMEO

The Secret To Long-Lasting Crunchiness

A Premium Grade Cooking Oil Specially Formulated For
Tastier And Long-Lasting Fried Foods



SERVING SUGGESTION



MS 1500 : 2009
1 002-04 / 2005

FRYING OIL

PREMEO Frying Oil offers excellent colour stability without compromising the quality of taste, where frying activities can be carried out *30% longer than PORAM grade palm oil and palm olein. Ultimately, this reduces oil wastage, improves productivity with *40% extra frying life when topped up, and better cost savings of up to 20-40%.

PREMEO Frying Oil is a top-quality oil which is 100% vegetable-based. Suitable for all heavy-duty deep-frying needs such as industrial frying, bakery application and can also be applied in culinary and frozen products. Containing zero hydrogenated palm oil and saturated fat contents, it is definitely the healthier oil choice for deep-frying.

*Performance is based on Frying Procedure Testing: SIRIM QAS (2017CE1548)

Product Characteristic

- ▶ Pourable and semisolid palm oil at room temperature with off-white color.
- ▶ Palm oil with better frying property as per shortening and easy to handle during industrial application.
- ▶ The most important factor in determining the quality and taste of deep-fried foods, is the choice of a stable frying oil.
- ▶ The ability to stabilize in high heat provides higher resistance to rancidity, due to oxidation of fatty acids in the oil.
- ▶ PREMEO Frying Oil offers absolute stability with a higher smoke point and superior drain-off qualities.
- ▶ With this product, fried foods are able to last longer and its freshness, crispiness, appearance and taste maintained.

Product Application

- ▶ Perfect for all types of industrial deep frying (with high temperature), bakery application, as well as in culinary and frozen products application.
- ▶ Coating agent for pizza-making.
- ▶ Recommended for deep-frying in fast food industry frying e.g.: chicken, fish, fries, doughnuts, snacks and chips.

Unique Selling Proposition

- ▶ Premium & freshly harvested palm oil from selected palm fruit.
- ▶ With proper care process of frying oil brings the best quality of heavy duty use frying performance.
- ▶ Stable at high temperature and lengthens the frying duration.
- ▶ **Incredibly crispy**, retain the juiciness, and give authentic taste of the fried product due to higher stearin content.
- ▶ **Less greasy** due to reduced oil absorption during frying process (compare to the use of shortening) due to high stearin content.
- ▶ **Cholesterol free.**
- ▶ **Rich in Vitamin E.**
- ▶ **Zero trans fat.**



Product Specifications

Shelf Life: 12 Month

Storage Condition: Store in a cool & dry place

FFA (As Palmitic Acid)	Max 0.1%
Moisture	Max 0.1%
Slip Melting Point	36-38°C
Iodine Value, Wijs	51-52
Colour, (5.25' Iovibond)	3.0 R Max
Aroma	Palmitic
Smell & Taste	Palmitic & Bland

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