





# PALM OIL BASED INGREDIENTS AS COST EFFECTIVE ALTERNATIVES FOR PARTIALLY HYDROGENATED VEGETABLE OILS

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#### **Outline of presentation**

- ➤ Alternatives for PHVO: Why Palm Oil?
- Palm Oil Products as Alternatives for PHVO
- Super Quality Low Color Palm Oil & Shortenings











#### > COMPETITIVE MARKET PRICE

- ➤ WORLD'S FAVORITE FOOD OIL
  - > NUMBER 1 IN WORLD PRODUCTION
  - ➤ MORE PALM OIL IS SOLD IN THE WORLD MARKET THAN ALL OTHER VEGETABLE OILS COMBINED!
- ➢ HIGH OIL YIELDING CROP
  - > ~10 TIMES MORE oil per land area THAN SOYBEAN











#### COMPETITIVE MARKET PRICE

- > EFFICIENT PROCESSING INDUSTRY
  - > INEXPENSIVE COST FOR EXTRACTION & PROCESSING
  - > VALUE ADDITION WITH MINIMAL COST INCREASE
- > FULLY REFINED READY-TO-USE GRADES READILY AVAILABLE IN LARGE VOLUMES
- > EFFICIENT DELIVERY & SUPPORT SECTORS











## ➤ USED AS INGREDIENTS IN MANY END-USE APPLICATIONS WITH LITTLE OR NO FURTHER PROCESSING

- MOST WIDELY USED FRY OIL IN THE WORLD
  - > PALM OIL SETS THE GOLD STANDARD FOR FRYING
  - NATURALLY FRY STABLE WITHOUT NEED FOR HYDROGENATION OR NEED FOR ADDITIVES
  - NATURALLY OFFERS LONGER FRY LIFE
  - BETTER TASTING PRODUCTS
  - > NATURALLY LONGER SHELF LIFE FOR PACKAGED PRODUCTS











- ➤ USED AS INGREDIENTS IN MANY END-USE APPLICATIONS WITH LITTLE OR NO FURTHER PROCESSING
  - ➢ GREAT AS INGREDIENTS IN BAKERY FATS, SHORTENINGS & MARGARINES
    - > NATURALLY SEMI-SOLID IN NATURE
    - > NO NEED FOR HYDROGENATION OR INTERESTERIFICATION
    - > STABILIZES IN THE PREFERRED BETA-PRIME CRYSTALS











#### > AS NATURAL AS YOU CAN GET

- > NON GMO
  - > OIL PALM IS 'LIGHT YEARS AWAY' FROM BECOMING A GMO CROP
- > EXPELLER PRESSED OIL
  - > NO SOLVENT USED FOR OIL EXTRACTION; UNLIKE SEED & BEAN OILS
- > OXIDATIVE STABLE WITHOUT THE NEED FOR ADDED ANTIOXIDANTS
  - CLEAN LABEL











#### > AS NATURAL AS YOU CAN GET

- > NO HYDROGENATION NEEDED
  - NOT A MANUFACTURED INGREDIENT
  - NO TRANS FAT
  - US FDA MOVES TO BAN TRANS FAT LADEN PARTIALLY HYDROGENATED OILS (PHO)
- > NO INTERESTERIFICATION NEEDED
  - > NOT A MANUFACTURED INGREDIENT
  - > NEW SCIENCE QUESTIONS REPLACING HYDROGENATED FAT WITH ANOTHER MANUFACTURED FAT
  - > HEALTH IMPLICATIONS OF INTERESTERIFIED FATS
- NO NEEDED FOR ARTIFICIAL ADDITIVES











#### WHOLESOME INGREDIENT

- BALANCED FATTY ACID COMPOSITION
  - > 50:50 UNSATURATED: SATURATED
  - NO TRANS FATS
- MAJOR FATTY ACIDS: PALMITIC ACID AND OLEIC ACID
  - > 45% OF PALMITIC ACID: NEUTRAL IN CHD EFFECTS
  - > 40% OF OLEIC ACID: POSITIVE IN CHD EFFECTS
  - HEALTH IMPLICATIONS OF INTERESTERIFIED FATS
- > NEW SCIENCES: DIETARY SATURATED FATS ARE ACCEPTABLE ALTERNATIVES TO TRANS FATS











#### ALL PURPOSE SHORTENINGS (CUBES)

- NON HYDROGENATED. ZERO GRAMS TRANS FAT. NO ADDED ADDITIVES.
- @ DIFFERENT MELTING POINTS
  - > 33-36 / 36-39 / 39-43 DEG C
- USED IN BAKERY PRODUCTS & MIXES
  - **▶** BAKING: COOKIES, CONCHAS, TORTILLAS
  - ➤ MANUFACTURING: FLOUR MIXES, FROZEN DOUGHS & PASTRIES
- USED FOR FRYING
  - > RESTAURANTS & DELIS: FRENCH FRIES, CHICKEN PIECES, DONUTS
  - ➤ MANUFACTURING: TORTILLA & POTATO CHIPS, FRIED WONTONS









## NON-HYDROGENATED PALM PRODUCTS AT COMPETITIVE PRICES



- DONUT FRY SHORTENINGS (CUBES)
  - NON HYDROGENATED & 0 GRAMS TRANS FAT
  - ➤ @ 39-43 DEG C MELTING POINT
  - USED FOR FRYING
    - RESTAURANTS & DELIS: DONUTS, CHURROS, FRENCH FRIES, CHICKEN NUGGETS
    - ➤ MANUFACTURING: TORTILLA AND POTATO CHIPS, FRIED WONTONS
  - NO ADDED ADDITIVES
- > NEW MULTI PURPOSE PALM SHORTENINGS (CUBES)
  - CAN BE USED AS BAKE SHORTENING & FRY SHORTENING
  - NO ADDED ADDITIVES











#### > CAKE & ICING SHORTENINGS (CUBES)

- NON HYDROGENATED & 0 GRAMS TRANS FAT
- **➤ WITH EMULSIFIERS**
- REGULAR CAKE & ICING SHORTENINGS
  - > CAKES, ICINGS, TORTILLAS
- HIGH RATIO CAKE & ICING SHORTENINGS
  - ➤ HIGH RATIO CAKES, ICINGS, CREAM FILLINGS









## NON-HYDROGENATED PALM PRODUCTS AT COMPETITIVE PRICES



- FLAKE SHORTENINGS (BOXES, BAGS)
  - > IV 23 MAX
  - MPT 134-138 DEG F
  - NO ADDED ADDITIVES
  - BAKERY MIXES
- BEAD SHORTENINGS (BAGS)
  - > IV 17 MAX
  - MPT 132-140 DEG F
  - NO ADDED ADDITIVES
  - > STABILIZER (NUT BUTTERS); CRYSTALLIZING AID (COATING FATS)









## NON-HYDROGENATED PALM PRODUCTS AT COMPETITIVE PRICES



#### BULK PALM OIL PRODUCTS

- > RAIL CARS, ISO TANKS, DRUMS & TOTES
- CERTIFIED SUSTAINABLE
- > PALM OIL, PALM STEARIN\*, PALM OLEIN

#### LOW COLOR PALM OIL

- > OUTRAGESOUSLY SUPER QUALITY PALM OIL
- SUPER FRY PERFORMANCE
- GREAT TASTING PRODUCTS











#### > LAURIC BASED FATS & OILS

- > SPECIALTY & COATING FATS INCLUDING PALM KERNEL STEARIN\*
- > COCONUT OILS
  - **>** RBD 76
  - **➢ ORGANIC**
  - > VIRGIN
- ➤ ISO TANKS, TOTES, DRUMS, BOXES, PAILS









#### **LOW COLOR PALM OIL / SHORTENINGS**



- OUTRAGEOUSLY HIGH QUALITY IP PALM OIL FROM CAREFULLY HARVESTED PALM FRUITS
- MILDLY EXTRACTED AND PROCESSED TO RETAIN NATURAL GOODNESS OF PALM OIL
- SUPERIOR FRY PERFORMANCE
  - SLOWER FFA INCREASE IN THE OIL DURING FRYING
  - SLOWER DARKENING OF THE OIL DURING FRYING
  - SLOWER BREAKDOWN OF THE OIL DURING FRYING
- **▶** GREAT TASTING PRODUCTS
- PACKAGED PRODUCTS: LONGER SHELF LIFE













#### BULK LOW COLOR PALM OIL

- SUPERIOR QUALITY
- GUARANTEED ARRIVAL QUALITY
- DELIVERED SEAMLESSLY IN ISO TANKS TO CUSTOMER FACILITIES
- DELIVERED IN PUMPABLE STATE
- COMPETITIVE PRICES + TECHNO-ECONOMIC BENEFITS
- RAMEN NOODLES & SNACK FOOD MANUFACTURERS











#### LOW COLOR FRY SHORTENING

- > DUAL PURPOSE SHORTENING: FRYING & BAKING
- > FOR FRYING:
  - > SUPERIOR FRY PERFORMANCE
  - BETTER TASTING FRIED PRODUCTS
  - > TECHNO-ECONOMIC BENEFITS
  - > DONUT SHOPS, DELIS, RESTAURANTS
- > FOR BAKING
  - > SOFTER CONSISTENCY
  - > BETTER SHELF-LIFE OF PACKAGED PRODUCTS









#### **Certified Sustainable palm oil (CSPO)**



#### GLOBAL AGRI-TRADE CORPORATION

- LARGEST PACKAGED PALM BASED INGREDIENT IMPORTER DISTRIBUTOR IN NORTH AMERICA
- > FOOD AND ANIMAL NUTRITION INGREDIENTS
- ➤ MEMBER OF RSPO (ROUNDTABLE ON SUSTAINABLE PALM OIL)
- RSPO SUPPLY CHAIN CERTIFIED COMPANY
- ONE OF THE FIRST COMPANIES IN NORTH AMERICA TO SELL CERTIFIED PALM SHORTENINGS AND PALM OILS
  - PACKAGED SHORTENINGS MASS BALANCE
  - DRUMMED OILS MASS BALANCE GRADE
  - ISO TANKS MASS BALANCE GRADE
  - NEW :100% VERIFIED SUSTAINABLE PALM OIL SHORTENING















### FIRST 100% VERIFIED SUSTAINABLE PALM OIL SHORTENING IN NORTH AMERICA





#### **CERTIFIED**

Contains certified sustainable palm oil.

www.rspo.org







## First shipment of 100% verified sustainable palm shortenings from Malaysia arrived in Long Beach CA in May 2014!







Loading in containers in Port Kelang, Malaysia







#### **Press Release: Launching of Olera GOLD**









