

## **New Innovative Palm Based Oil Products for Health and Nutrition**

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Developing new products for consumers has always been a challenge to food manufacturers and others. In the oils and fats industry, trends in the market place and health related findings dictate the need for new and improved products which can command better sales volume compared to competitors. Palm oil products have special characteristics and functional properties that are suited for oil product formulations.

Palm oleins are well used as cooking oils and especially good for frying. New oil compositions have been developed in MPOB, which are unique in having properties unexpected of their compositions. Oil (NoveLin) with Iodine value as high as 86 – 92, is produced from palm oil base. Two formulations, one with fatty acid ratios of saturated : monounsaturated : polyunsaturated near to 0.8 : 1.0 : 0.8 and another, with ratio, 0.4:1:0.4 have been developed. Pilot plant production has been successful. For the former, an interesting feature of the oil is that having a high saturation, it nevertheless passes the most stringent criterion of cold test at 0°C for 5.5h. Similar oil obtained through blending and with similar fatty acid ratios cannot pass this test.

High oleic oils and low saturated palm oils by enzymatic processes are also on the research program.