

















TROPICAL OILS

Palm oils are characteristic by their oxidation stability and neutral scent and taste. We also offer RSPO certified oil.

NAME	DESCRIPTION	PACKAGING
PALM OIL	Palm oil Use: frying, deep frying, cooking	     
PALMOLEIN	Palm oil Use: frying, deep frying, cooking	     
LAURETA	Coconut oil obtained from coconut flesh, refined, deodorizer (scent and taste of coconut removed) Use: cooking, frying, baking	   



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