



YOUR PREFERRED PARTNER
SPECIALTY OILS & FATS



ABOUT US

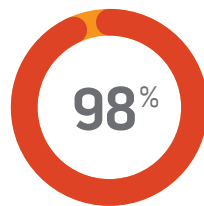
Sime Darby Plantation is involved in the full spectrum of the palm oil value chain. Our current operations comprise of production of oils and fats, oleochemicals, biodiesel, other palm oil derivatives and renewables as well as the sales and marketing of these products in 16 countries.

Sime Darby Plantation's business philosophy in manufacturing of a comprehensive range of oil and fats products is to maintain the highest quality at all times. This has ensured the Company an edge in its selling proposition and sets Sime Darby Plantation Berhad apart from the competition.

As the world's largest producer of certified sustainable palm oil, Sime Darby Plantation has been at the forefront of agriculture research and development, driven by a deep commitment to revolutionising the process of oil palm breeding through innovative solutions and technologies.

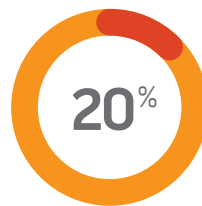
An iconic landmark that has withstood the test of time on the strength of our capabilities, expertise and exemplary performance.

OUR GLOBAL PRESENCE



PRODUCTION
RSPO CERTIFIED

2.43 mil MT Certified
Sustainable Palm Oil (CSPO)



MARKET SHARE
OF THE WORLD PRODUCTION
BY CAPACITY

The world's **LARGEST PRODUCER** of
Certified Sustainable Palm Oil (CSPO)



DOWNSTREAM BUSINESS
UNITS RSPO SUPPLY CHAIN
CERTIFICATION SYSTEM CERTIFIED

Capable of delivering
RSPO mass balance
and / or segregated product

WHAT WE OFFER

We provide customised oils and fats to suit every needs and requirements of our customers. In manufacturing a comprehensive range of oils and fats products, Sime Darby Plantation's business philosophy is to maintain the highest quality at all times.

As the world's largest producer of CSPO and fully integrated plantation company, we have always been the top choice of various global product manufacturers.

Disclaimer: While the information provided is considered to be true and correct as an December 2018, changes in circumstances after the time of publication may impact on the accuracy of the information.



1 CERTIO

■ PREMIUM FRYING OIL

Certio Premium Frying Oil does not require post-refining upon arrival as the freshness of the oil is retained from harvesting to storage. This minimises chemical and physical degradative processes so that oil quality is never compromised.

The oil's remarkably slow oxidation and polymerisation rates delay the onset of rancidity in food. As such, it enables longer hours of crispiness and freshness in fast food and extends shelf life of chips and instant noodles by 3-5 months.

CHARACTERISTICS

- No hydrogenation
- Colour 1.5R Max
- FFA content 0.05% Max
- Peroxide Value 1meq/kg @ arrival
- Extra frying life, 20-40% more than PORAM grade frying oil (subject to the food items being fried)
- Cost saving due to less oil absorption
- Extended shelf life of end product



■ PREMIUM DAIRY FAT REPLACER

It is an ideal dairy substitute as it is free from any foreign or rancid odours and is neutral in taste, allowing it to blend seamlessly with other ingredients and flavours. Its formulated melting profile provides the desired texture and mouth feel in food applications, especially in the production of ice cream, condensed milk, evaporated milk, yoghurt and beverages.

CHARACTERISTICS

- Economical and healthier alternative
- **Higher oil stability**
- Neutral in taste
- Specially formulated melting profile **provides desired texture and mouth feel to the end product**

■ PREMIUM RED PALM SUPER OLEIN

A high level of naturally occurring carotene gives it a superior golden-red colour. It contains high amounts of tocopherol and tocotrienol which are natural antioxidants that reduce the oxidation rate and extend the product's shelf life. It also helps food achieve the desired golden finish in a shorter frying time.

CHARACTERISTICS

- Natural Colourant**
- Natural source of beta carotene where can substitute synthetic beta carotene colorant for margarine and other food products
 - Natural colourant for hair dye products
 - Clean label
- Impressive Nutrient Profile**
- Min 500ppm Carotenes
 - Min 800ppm of Tocopherol and Tocotrienols
 - Tocotrienols are 60 times more potent than commercial tocopherol

■ PREMIUM INFANT FORMULA OIL

Compliant with the most stringent food regulations, it ensures high levels of safety and quality in infant foods. It can be tailor-made using various processing techniques to suit the desired requirements in achieving the optimum fatty acid composition in infant formula products.

CHARACTERISTICS

- **Low in 3-MCPD** (<0.35ppm)
- **Low in GE** (<0.30ppm)
- Optimized Fatty Acid profile
- Customizable as desired

ADVANTAGES



Superior Performance



Low FFA



Low PV
Only applicable for
PREMIUM FRYING OIL



100% RSPO
SG palm oil



Low 3MCPD and GE
Only applicable for
PREMIUM INFANT FORMULA OIL



RSPO Certified





2 CONFECTIONERY FATS

■ SUGAR CONFECTIONERY

Made from premium raw materials, our products have an extended shelf life and are formulated to have unique crystallisation properties designed to minimise oiling out.

Application: Toffee, chewing gum, fondant, sweet confectionery, hard candy, fudge and jellies.

CHARACTERISTICS

Toffee / Caramel Fat

- Provides lubricity
- Provides taste
- Provides mouth feel

■ SOFT CONFECTIONERY

Our soft confectionery fats can be tailored in terms of flavour, trans level, texture and melting properties to suit your application needs.

Application: Ice cream coating, dairy fat replacer for ice cream, filling fats and chocolate spread.

CHARACTERISTICS

Ice Cream Fats

- Smoother and firmer texture
- More economical than dairy ice cream
- Beneficial to lactose intolerant consumers

Filling Fats

- No oil migration into product
- Chocolate texture remains soft after baking and storage

Chocolate Spread

- Smooth and spreadable
- No fat separation up to 35 degrees Celsius
- No waxy taste

■ CHOCOLATE CONFECTIONERY

Our range of chocolate confectionery fats are specially formulated to replace cocoa butter, either partially or completely. Made from premium raw materials, our cocoa butter alternative is ideal for a variety of filling, coating, moulding and creaming fats as it has good resistance to fat bloom. It can also be tailored in terms of flavour, trans level, texture, melting properties and provides an excellent mouth feel.

Application: Moulding chocolate, chocolate coating, filling fats, dairy fat replacer for non-dairy creamer or whipping cream / topping, enrobing for biscuits, wafer, nougats, raisin and nuts.

CHARACTERISTICS

CBS

- Fast crystallisation behaviour
- Non tempering fat
- Good snapiness and brittleness
- Excellent mouth feel and flavour release
- Excellent gloss to the end product
- Stable against blooming and oxidation
- Good melting profile
- No waxy taste and zero trans

CBR

- Non tempering fat
- Higher tolerance to cocoa butter (up to 25%)
- Good demoulding and rapid cooling
- Excellent gloss retention
- High oxidative fat, stable against oxidation
- No soapy taste

ADVANTAGES



Unique crystallisation properties



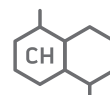
Steep melting profile



Trans fat free / low trans fats



Premium raw materials



Stable against bloom and oxidation



RSPO Certified



3 BAKING FATS

■ SHORTENING

Our exclusive range of shortenings are specially formulated for optimal aeration and creaming properties. Our shortenings combine optimum performance with ease of handling across a variety of applications including high-ratio cakes, breads, biscuits, pastries and pies.

Application: Biscuits, pastries, bread, waffles, cake, cookies, crackers and pizza.

CHARACTERISTICS

- High oxidative stability fat
- No hydrogenation and trans fat free
- Provides lubrication to prevent the wheat gluten from adhering together
- Excellent plasticity
- Imparts shortness and provides good aeration for bread products, cakes and creams
- Promotes high volume and softness to bread
- Provide good texture and enhanced moisture retention to end product

■ MARGARINE

Our exclusive range of margarine is specially formulated for good aeration, creaming properties and plasticity which results in soft, smooth texture for easy mixing. It can be customised according to your requirements in terms of flavour, colour, solid fat content profile and other properties.

Application: Cakes, cookies, bread, puff pastries, waffles, crackers, pizza, pies, cake icing, frosting and buns.

CHARACTERISTICS

- Industrial Margarine**
- Excellent plasticity and enriched with high-quality butter flavours
 - Provides smooth and well-textured creaming properties over a wide range of temperatures.
 - Pre-cut sheet form for easy handling during rolling and folding
- Pastry Margarine**
- Excellent laminating profile
 - Promotes high volume in puff pastries
 - Good flaky structure in the puff pastries
 - Allows to be folded and extruded without breaking and becoming greasy.

■ OTHER VEGETABLE FATS

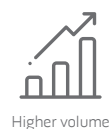
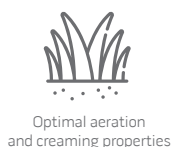
We produce an extensive range of oil and fat products which are formulated to give a pleasant aroma, good volume and clean flavour release to your baked goods. In addition, we have a collection of pan release agents and bakery sprays for a clean easy release of bakery products without the formation of mists.

Application: Cakes, bread, pies, pastries, cookies, biscuits, aroma rice, savouries and coffee roasting.

CHARACTERISTICS

- Vegetable Ghee | Butter Oil Substitute**
- Pleasant buttery aroma and glossy shine to rice and coffee beans
 - Good volume and clean flavour release to your baked goods.
 - Rich in Vitamin A & D
- Pan Release Agent**
- Outstanding spraying properties without formation of mist.

ADVANTAGES





4 FRYING OIL & FATS

■ FRYING OIL

Our range of frying oils give a natural crispiness to partially and fully fried food products, and are able to bring out the full flavour of fried products including fast food, noodles, snacks and chips. By minimising oxidation and polymerisation, it achieves improved resistance to quality deterioration during use. Our products can be tailored to suit your needs.

Application: Deep frying in fast food (nuggets, french fries, chicken etc) and snack food (potato chips, savouries, extruded snacks)

CHARACTERISTICS

- High oxidation stability
- High smoke point
- Has an extended frying life
- Rich in natural antioxidants (Vitamin E)

■ FRYING FATS

We develop frying fats of different formulations to provide good texture profiles and prolong crispiness to fried food and snacks. Our frying shortenings have a high oxidative stability and high smoke point, and all our products can be tailored to suit your needs.

Application: Industrial frying - doughnuts, instant noodles and fast food (nuggets, french fries, chicken etc).

CHARACTERISTICS

- High oxidation stability and smoke point
- Has an extended frying life
- Rich in natural antioxidants (Vitamin E)

ADVANTAGES



Low trans level



High oxidative stability



Good frying stability



Vegan



RSPO Certified



5 NUTRITIONAL SUPPLEMENTS

■ VITAMIN E (POWDERED)

GOLD TRI.E 20P / 30P

Yellowish powder containing a minimum of 30% tocotrienols and tocopherols

Application: Dietary supplements, nutraceuticals and functional food ingredients.

■ VITAMIN E (LIQUID)

GOLD TRI.E 50P / 70P

Amber viscous liquid containing a minimum of 50% / 70% of tocotrienols and tocopherols

Application: Dietary supplements, nutraceuticals and functional food ingredients.

CHARACTERISTICS

- Powerful Antioxidant – tocotrienols are proven to be 40-60 times more potent as an antioxidant as compared to ordinary vitamin E
- Healthy heart function and circulatory system
- Reduction of DNA damage in older adults and anti-aging
- Neuroprotective effects – Vitamin E has a central role in maintaining neurological structure and function
- Skin Protection – tocotrienols accumulate in the skin and protect against ultraviolet light, radiation, ozone and other forms of pollution from the environment and help reduce skin inflammation
- Chemoprotective – Breast, prostate, liver and skin health

ADVANTAGES



Mixture of
Tocotrienols &
Tocopherols



Tailored to
nutritional supplement
applications



Natural and plant-based



USFDA
Generally Recognised
as Safe (GRAS) GRN 307



RSPO Certified



6 ANIMAL FEED

PURAFEX is our high grade palm kernel expeller (PKE) produced using a new patented process and technology jointly developed by Sime Darby Plantation and MPOB. It is suitable for use in feed formulation for cattle and also poultry & aquatic (monogastric) animals.

It can be a full replacement for wheat pollard and partial replacement for corn.

CHARACTERISTICS

- Low shell (<6%)
- Low fibre (<10%)
- High crude protein (>16.5%)
- High digestibility and low mortality for monogastric animals

Protein	16.50 ± 0.10 (min)
Crude Fibre (%)	10.00 ± 0.50 (max)
Dirt & Shell (%)	6.00 ± 0.25 (max)
Fat (%)	7.00 ± 0.50 (max)
Moisture (%)	8.00 ± 0.25 (max)

ADVANTAGES



Rich in
Vitamins A & E



GMP+ B2



Non-GMO Feed base
ingredients



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7 CULINARY OIL & FATS

We offer a broad range of vegetable oils and fats with multi-purpose culinary applications. Made from premium raw materials, our products offer advantages such as great taste and cost efficiency, and are cholesterol-free.

■ COOKING OIL

Choose from a variety of vegetable oils extracted from the finest groundnuts to the most premium soybeans, ideal for gourmet and everyday cooking needs. Our cooking oils are not only specially formulated to be cholesterol free but also infused with monounsaturates, Vitamin E and essential Omega 3, 6 & 9 nutrients.

Application: Deep frying, re-frying, everyday cooking, baking and salad dressing.

CHARACTERISTICS

- Cholesterol free
- High monounsaturates
- Contains Vitamin E and essential Omega 3, 6 & 9 nutrients
- High smoke point

■ COOKING FATS

Made from the finest cow's milk, our fresh pure ghee provides your cooking and baking with pleasant buttery flavours and textures. Bring out the best in your food without the worry of additives, preservatives or artificial flavouring. In addition, the lack of milk solids allows it to be heated at a higher temperature without burning.

Application: Puff pastries, crisp biscuits, breads, confectionaries, sweets, briyani rice, pilaf rice, khichdi rice and deep-frying.

CHARACTERISTICS

- Made from fresh cow's milk
- No additives, preservatives or flavouring
- High smoke point
- EZ open-lid for resealing and storage

ADVANTAGES



High smoke point



No additives,
preservatives or flavouring



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1



ALIF PURE VEGETABLE COOKING OIL

PACKAGING INFO

Variant Name	: Alif Pure Vegetable Cooking Oil
Shelf Life	: 12 months, 24 months (17kg)
Standard Packaging	: 2kg, 3kg, 5kg, 17kg
Packing Tray	: 6 (2kg), 6 (3kg), 4 (5kg), 1 (17kg)
Quantity (trays) / Pallet	: 52 (2kg), 45 (3kg), 36 (5kg)
Cartons/Pallet	: 4 layers high (2kg), 5 layers high (3kg), 4 layers high (5kg), 20 layers high (17kg)
Cartons/Layer	: 13 cartons (2kg), 9 cartons (3kg), 9 cartons (5kg), 3 cartons (17kg)
Quantity/20' FCL (Est.)	: 1028 cartons (2kg), 850 cartons (3kg), 750 cartons (5kg), 1296 (17kg)

- Derived from the fractionation of superior palm oil
- Naturally cholesterol and trans fat free
- Rich in Vitamin E (Tocopherol & Tocotrienols) which is a natural antioxidant
- High in monounsaturated fats which helps to promote heart health and lower the bad cholesterol
- Has higher smoke point which makes it suitable for deep frying
- Has higher resistance towards oxidation which provides longer frying life. Suitable for repeated frying
- Helps to preserve the freshness of fried foods and snacks
- Ideal for all types of cooking, stir-frying, deep-frying, sautéing and baking
- Recommended for deep frying of noodles, doughnuts, snacks and chips

2



SUNBEAM PREMIUM CANOLA OIL

PACKAGING INFO

Variant Name	: Sunbeam Premium Canola Oil
Shelf Life	: 24 months
Standard Packaging	: 500ml, 1L, 2L, 5L, 17kg
Cartons/Pallet	: 60 cartons (500ml/1L), 48 cartons (2L), 27 cartons (5L), 40 tins (17kg)
Cartons/Layer	: 15 cartons (500ml/1L), 12 cartons (2L), 9 cartons (5L), 20 tins (17kg)
Quantity/20' FCL (Est.)	: 1685 cartons (500ml/1L), 1168 cartons (2L), 756 cartons (5L), 1296 tins (17kg)

- Extracted from the finest quality canola flower seeds
- Cholesterol free
- Rich in Omega-3 & 6 which are essential fatty acids that cannot be produced by the body but can only be obtained from food. Omega-6 is important for brain development and helps to fight against cardiovascular disease
- Canola oil contains the highest amount of Omega-3 compared to other types of vegetable oils
- Rich in Vitamin E which is a natural antioxidant
- High in monounsaturated fats and has the lowest level of saturated fats amongst the edible oils. Helps to promote heart health and prevent obesity
- Healthier choice for all types of cooking styles, baking, sautéing, and for salad dressing

3



SUNBEAM PREMIUM SOYA OIL

PACKAGING INFO

Variant Name	: Sunbeam Premium Soya Oil
Shelf Life	: 24 months
Standard Packaging	: 1L, 2L, 5L, 17kg
Cartons/Pallet	: 60 cartons (1L), 48 cartons (2L), 27 cartons (5L), 40 tins (17kg)
Cartons/Layer	: 12 cartons (2L), 9 cartons (5L), 20 tins (17kg)
Quantity/20' FCL (Est.)	: 1685 cartons (1L), 1168 cartons (2L), 880 cartons (5L), 1298 tins (17kg)

- Made from the finest quality of soybeans
- Cholesterol free
- Rich in Omega-3 & 6. These essential fatty acids cannot be produced by the body but can be obtained from food. Omega-6 is important for brain development and Omega-3 helps to combat cardiovascular disease
- Rich in Vitamin E which is a natural antioxidant
- High in polyunsaturated fats, which helps to reduce bad cholesterol level and lower the risk of coronary heart disease
- Has high smoking point, making it great for frying and stir-frying
- Healthier choice for all types of cooking styles including, baking, sautéing, and for salad dressing

4



SUNBEAM PREMIUM SUNFLOWER OIL

PACKAGING INFO

Variant Name	: Sunbeam Sunflower Premium Oil
Shelf Life	: 24 months
Standard Packaging	: 500 ml, 1 L, 2 L, 5 L, 17 kg
Cartons/Pallet	: 60 cartons (500 ml/1 L), 48 cartons (2 L), 27 cartons (5 L), 40 tins (17 kg)
Cartons/Layer	: 15 cartons (500 ml/1 L), 12 cartons (2 L), 9 cartons (5 L), 20 tins (17 kg)
Quantity/20' FCL (Est.)	: 1685 cartons (1 L), 1168 cartons (2 L), 756 cartons (5 L), 1296 tins (17 kg)

- Extracted from premium sunflower seeds
- Cholesterol free
- Rich in Omega-6, an essential fatty acid that cannot be produced by the body but can be obtained from food. Omega-6 is important for brain development
- Rich in Vitamin E which is a natural antioxidant
- High in polyunsaturated fats which helps to reduce bad cholesterol level and lowers the risk of coronary heart disease
- Healthier choice for all cooking styles including sautéing, stir-frying, grilling and baking

5



C.B.C. COCONUT OIL

PACKAGING INFO

Variant Name	: C.B.C Pure White Coconut Oil
Shelf Life	: 24 months
Standard Packaging	: 500ml HDPE, 1L HDPE, 2L HDPE, 400g Tin, 680g Tin
Cartons/Pallet	: 945 cartons, 904 cartons, 1365 cartons, 918 cartons
Quantity/20' FCL (Est.)	: 1152 (500ml), 945 (1L), 904 (2L), 1365 (400g), 918 (680g)

- Extracted from the kernel of matured coconuts
- Cholesterol free
- Has its own nutty flavour and sweet aroma
- Has high medium chain fatty acids which can be easily absorbed into the body and burned quickly for energy. It also increases the good cholesterol level in the blood
- Ideal for all types of cooking, stir-frying, deep-frying, sautéing and baking
- Suitable for popcorns as the nutty aroma and sweet flavour of the coconut oil gives a pleasant taste to popcorns

6



DELICO & SPOONS 100% PURE VEGETABLE GHEE







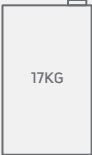





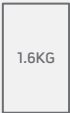









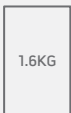

PACKAGING INFO

Variant Name	: Delico 100% Pure Vegetable Ghee
Shelf Life	: 18 months
Standard Packaging	: 450g, 900g, 2kg, 4.5kg, 15kg
Cartons/Pallet	: Shipment loose carton. No pallet
Quantity/20' FCL (Est.)	: 1248 cartons, 1338 cartons, 882 cartons, 1008 cartons, 1448 cartons

Variant Name	: Spoons Vegetable Ghee
Shelf Life	: 18 months
Standard Packaging	: 10L, 12kg, 15L, 15kg gross
Cartons/Pallet	: Shipment loose carton. No pallet.
Quantity/20' FCL (Est.)	: 1035 cartons, 1656 cartons, 1449 cartons

- It is a cow ghee alternative that is made from vegetable oil
- It contains permitted food colourings and butter flavours to give it a golden appearance and a buttery aroma
- Cholesterol free
- Trans-fat free and no hydrogenation process involved
- Rich in Vitamin E which is a natural antioxidant
- High in monounsaturated fats which helps to promote heart health and lower the bad cholesterol level
- Gives excellent texture and taste to bakery products
- Enhances the aroma and taste for all types of cooking styles, especially for aromatic rice, curries, bread and cookies

OUR PRODUCT RANGE

NO.	BRAND	TYPE	SIZES
1		100% Pure Corn Oil	  
2		Palm Based Cooking Oil	 
3		Blended Cooking Oil	
4		Cooking Fats - Pure Ghee	  
5		Palm Based Cooking Oil	  
6		100% Pure Groundnut oil	
7		Cooking Fats - Pure Ghee	   



Contact Us

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