

Palm Oil is a versatile, cost-effective cooking oil made from the fruit of oil palms. With high heat stability, a long shelf life, and a neutral flavor, it is widely used for frying, baking, and food manufacturing. Ideal for home kitchens, restaurants, and industrial food production, Palm Oil ensure

Product code	ODOD-0525
Category	Edible Oils & Ghee
MOQ	500 kg; bulk liquid shipments from 1 x 20ft container (flexitank or drums)
Packing options	1 L, 2 L and 5 L PET bottles in cartons; 15 L, 20 L HDPE jerry cans; 190 kg / 200 L new or reconditioned steel drums; 1000 L IBC totes; 20-24 MT flexitank in 20ft container. Palletised, shrink-wrapped export packing and private-label packing available on request.
Shelf life	12-18 months in original sealed packing when stored below 25 C, away from direct sunlight and strong odours
HS code	15119020
Availability	available
Grade	RBD Palm Oil / RBD Palm Olein, edible grade
Colour	max 3.0 Red / 30 Yellow, Lovibond 5.25 inch cell
Moisture	max 0.10% (moisture and impurities combined)
Additives	nil, or antioxidant to buyer specification and destination regulations
Trans fat	max 1%
Vitamin e	naturally occurring tocopherols and tocotrienols, typical 200-500 ppm
Appearance	Clear and brilliant at 25 C (olein); semi-solid at ambient (palm oil)
Cloud point	max 10 C (palm olein)
Smoke point	approx. 225-235 C
Heavy metals	lead max 0.1 ppm, arsenic max 0.1 ppm
Iodine value	50-55 (palm oil); min 56 (palm olein) Wijs
Soap content	max 50 ppm
Melting point	33-39 C (palm oil); max 24 C (palm olein)
Peroxide value	max 2.0 meq O2/kg
Free fatty acid	max 0.10% as palmitic acid
Saponification value	190-209 mg KOH/g
Unsaponifiable matter	max 1.2%

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/edible-oils->

ghee/palm-oil or hello@odod.us.