



DATA SHEET
Palm Oil

Palm Oil

Seed oils for any type of use

Palm oil Basso is intended to meet the needs of the food industry and restaurant business. It is an oil made from palm fruits (*Elaies guineensis*) and, unlikely other oils, it has a chemical composition very similar to butter, and is particularly rich in saturated fatty acids. This composition gives it greater stability at high temperatures and makes it suitable for the preparation of bakery products, which gives a good crispness. It is also particularly indicated in frying processes due to its high fume point (about 240 ° C) that reaches very slowly. The BASSO palm oil is a valuable alternative to the use of animal fats, to industrial production of bakery products, catering and fried food shop.

TYPE OF PRODUCT

Palm oil bi-fractioned

TYPE OF PACKAGING

25L Drum

TYPE OF RAW MATERIAL

dried seed of palm fruits (*Elaies Guineensis*)

TYPE PROCESSING

Palm oil bi-fractioned derives from palm oil, a vegetable oil extracted from palm fruits, that is in solid phase at room temperature. Palm oil is subjected to a fractionation process that can leave the crystallized component to low temperature in order to it is liquid at room temperature. Subsequently, crude palm oil bi-fractionated is subjected to refining process. The final product is a clear oil, with odor-free and anomalous flavors and the chemical characteristics comply with the requirements of law.

ORGANOLEPTIC CHARACTERISTICS

This product is an oil with a golden yellow color and neutral taste.

NUTRITIONAL DECLARATION	for 100 ml	for 100 g
Energy		3700 kJ 900 kcal
Fats of which saturates monounsaturates polyunsaturates		100 g 42.5 g 44.5 g 13.0 g
Carbohydrates of which sugar		0 g 0 g
Protein		0 g
Salt		0 g

TIPS FOR USE

Palm oil BASSO is packed in drums of 25 L and it is a valuable alternative to the use of animal fats, to industrial production of bakery products, catering and fried food shop.