



WEAVING DREAMS INTO REALITY

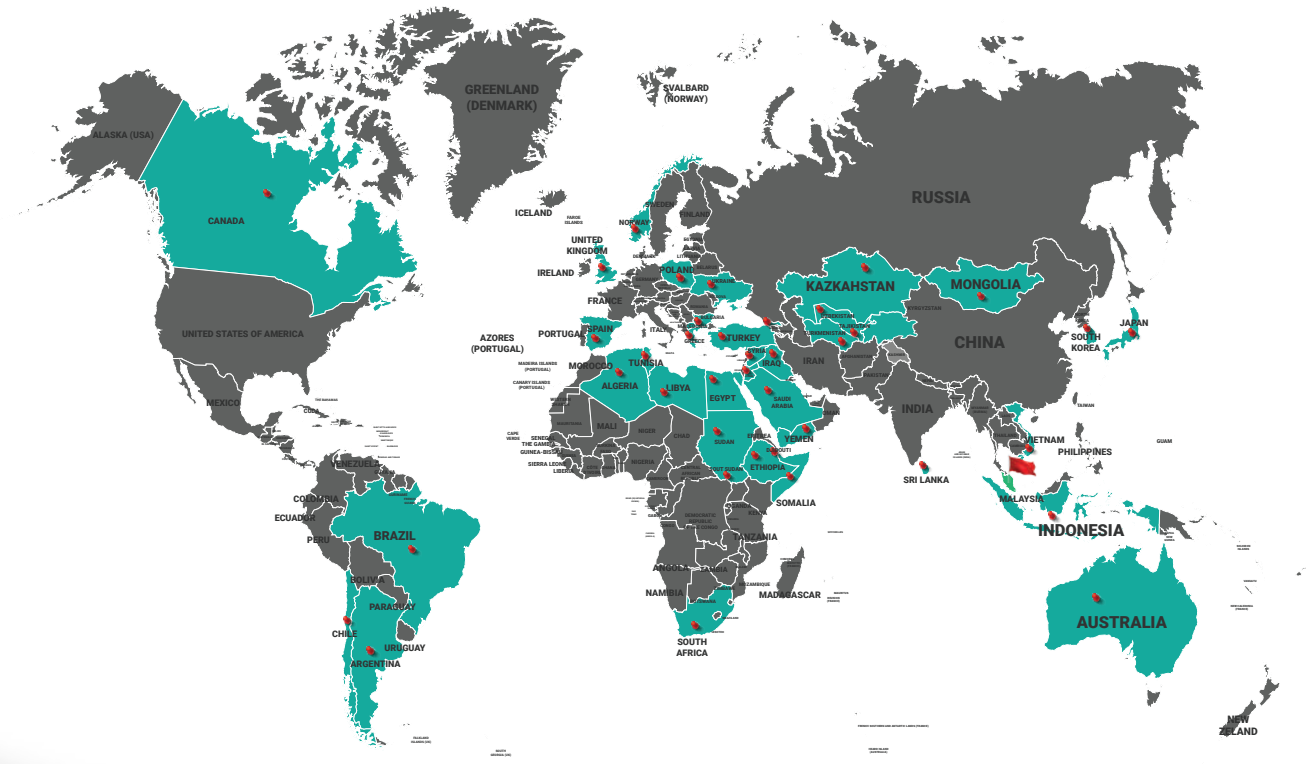
WE HAVE THE FORMULA FOR YOUR SUCCESS - no matter what your edible oil and fat requirements. We have the solutions. Through our global networks, we are able to customize a solution to meet all industry needs. With our vast experience in the industry, we have earned a solid reputation for high standards and operational superiority.



Company INTRODUCTION

OILNCO WILL BE THERE FOR YOU

The inspiring journey of OILNCO Group has been in the forefront of the Edibles Oils and Fats industry worldwide. Our expertise since then allowed our business to expand to where we are today. The Group has been driven by very experienced management team with industry knowledge of more than 30 years in the Palm Oil sector.





BULK PRODUCTS

PALM PRODUCTS

Crude Palm Oil
RBD Palm Oil
RBD Palm Olien
RBD Palm Stearin
Crude Palm Kernel Oil
Palm Kernel Oil
Palm Kernel Olien
RBD Coconut Oil

APPLICATIONS

CULINARY OILS & FRYING FATS

Palm Olien
Frying Fats
RBD Coconut Oil
Blended Oil
Soft Oil

DAIRY FATS ALTERNATIVE

Milk Fat Replacer
Ice Cream Fats

CHOCOLATE FATS

Cocoa Butter Equivalent (CBE)
Cocoa Butter Improvers (CBI)

COCOA

Natural Cocoa Butter
Cocoa Mass
Alkalized Black Series
Alkalized Dark Brown Series
Alkalized Dark red Series
Alkalized Medium Series
Alkalized Light Series
Natural Series

BAKERY FATS

Butter Oil Subtitutes
Vegetable Ghee
Shortening
Puff Pastry Margarine
Cake Margarine

CONFECTIONERY FATS

Coating & Creaming
CBS
CBR
Spread
Filling Fats
Coating Fat
Interesterified CBS
Soft Confectionery fats

NON FOOD

Palm Fatty Acid Distillate
Palm Kernel Stearin
RBD Palm Stearin
Soap Noodle
Glycerine



Vegetable

COOKING OIL

FRYING | COOKING | CULINARY USES

Vegetable oils are high in saturated and monosaturated fats, which makes it an ideal choice for cooking as it is a stable oil for frying as well as maintains natural flavours and tastes of foods during cooking. Our vegetable oils are suitable for all types of cuisines and for shallow frying. It is stable at high temperature and is a natural source of vitamin E.

APPLICATION :

Suitable for Culinary and Industrial uses.



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
1 LITRE PET BOTTLE X 12 IN A CARTON	1825 CARTONS	19.71 MT
3 LITRE JERRYCAN X 6 IN A CARTON	1135 CARTONS	18.387 MT
5 LITRE JERRYCAN X4 IN A CARTON	1030 CARTONS	18.54 MT
10 LITRE JERRYCAN	2495 JERRYCANS	22.45 MT
18 LITRE JERRYCAN	1439 JERRYCANS	23.3118 MT
20 LITRE JERRYCAN	1343 JERRYCANS	24.156 MT
25 LITRE JERRYCAN	1079 JERRYCANS	24.2775 MT
16 LITRE TIN	1511 CARTONS	21.06 MT
17 LITRE TIN	1550 CARTONS	22.9500 MT
18 LITRE TIN	1550 CARTONS	25.2396 MT
190 KG METAL DRUM	98 DRUMS	18.62 MT
20 KG BAG IN BOX (BIB)	1120 CARTONS	22.4 MT
FLEXI BAG 21.5 M.T	1 UNIT	21.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

Vegetable Cooking Oil a non-hydrogenated, fractionated fully refined vegetable fat of non-lauric origin.

APPLICATION

General purpose frying oil is suitable for continuous or batch wise industrial deep or shallow frying of snack foods, instant noodles, doughnuts, potato chips pellets and etc.

CHARACTERISTIC

Provides excellent fry life due to natural characteristic and minimal oil loss and oil absorption into food.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

24 month from date of manufacture in original and sealed packaging

Specification	Super Olien	PL 6	PL 8	PL 10
Free Fatty Acid (% as Palmitic)	0.1 Maximum	0.1 Maximum	0.1 Maximum	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum	0.1 Maximum	0.1 Maximum	0.1 Maximum
Iodine Values (Wjis)	62 Minimum	60 Minimum	56 Minimum	56 Minimum
Slip Melting Point (AOCS Cc 3-25) (°C)	19 Maximum	19 Maximum	24 Maximum	19 - 25
Lovibond Colour (5.25" %)	3R + 30Y Maximum	3R + 30Y Maximum	3R + 30Y Maximum	3R + 30Y Maximum
Cloud Point (°C)	5 Maximum	6 Maximum	8 Maximum	10 Maximum

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more



Rbd COCONUT OIL

CAKE | ICE CREAM | COOKIES | PASTRIES

Refined bleached decolorized coconut oil (RBD CNO), is the indirect material in cosmetic industry and also widely applied in the food industry like cooking, frying, pastry, sugar, bread, ice-cream, margarine, shortening and cocoa butter. It is the top of cooking oils.

APPLICATION :
Suitable for ice cream, ice cream coating, ice cream toppings and dipping and a soft filling



PRODUCT AVAILABLE / LOADABILITY		
PRODUCT	UNIT/20'FCL	MT/20'FCL
20 KG BAG IN BOX (BIB)	1120 CARTONS	22.4 MT

Storage : Store away from heat and direct sunlight
*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

RBD coconut oil is a type of coconut oil that is 'refined, bleached, and deodorized.' This is one of the most common types of coconut oil with various applications from cooking, beauty uses, and more.

APPLICATION

RBD coconut oil is specially formulated for preparations of various applications from cooking, beauty uses, and more.

CHARACTERISTIC

The coconut oil contains less calories than butter and standard oils and is lighter digestible. It distinguishes itself by fatty acids with medium chain triglycerides (MTC) and high smoking point.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	CNO
Free Fatty Acid (% as Lauric)	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum
Iodine Values (Wjis)	50 Maximum
Slip Melting Point (AOCS Cc 3-25)(°C)	32 - 35
Colour	3R + 30Y Maximum

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more



Vegetable GHEE

FRYING | COOKING | CULINARY USES

Vegetable ghee is a vegetarian alternative to this product. It is made up almost entirely of hardened vegetable oil and is free from any milk products.

APPLICATION :

Suitable for baking, sautéing and deep frying



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
14 LITRE TIN CAN	1738 CARTONS	21.9 MT
16 LITRE TIN CAN	1500 CARTONS	21.6 MT
16 KG TIN CAN	1242 CARTONS	19.87 MT
20 KG TIN CAN	1035 CARTONS	20.70 MT
20 KG CARTON	1161 CARTONS	23.22 MT
DRUM	98 DRUMS	19.42 MT
FLEXI BAG	1 UNIT	21.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

Vegetable Ghee is a premium quality ghee made from fully refined palm oil and fats.

APPLICATION

Cooking, Cream crackers, biscuits, cookies, cakes, pie pastry, bread, cream filling in biscuits, wafers, and other bakery products.

CHARACTERISTIC

Specialy texturised to impart good plasticity smooth consistency to facilitate mixing and easy of use at ambient temperature.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

24 month from date of manufacture in original and sealed packaging

Specification	SG36	SG44	GB36	GB44
Free Fatty Acid (% as Lauric)	0.1 Maximum	0.1 Maximum	0.1 Maximum	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum	0.1 Maximum	0.1 Maximum	0.1 Maximum
Iodine Values (Wjis)	45 - 55	40 - 50	45 - 55	40 - 50
Slip Melting Point (AOCS Cc 3-25)(°C)	36 - 39	44 - 48	36 - 39	44 - 48
Lovibond Colour (5.25" cell)	6R Maximum	6R Maximum	6R Maximum	6R Maximum
Solid Fat Content (%)				
20 °C	20% - 30%	36% - 46%	20% - 30%	36% - 46%
30 °C	7% - 14%	16% - 24%	7% - 14%	16% - 24%
40 °C	4% Maximum	7% - 13%	4% Maximum	7% - 13%
45 °C	-	3% - 9%	-	3% - 9%

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more



Bakery

SHORTENING

CAKE | COOKIES | PASTRIES

Bakery shortening is non hydrogenated shortening to which an emulsifying agent has been added. This gives the shortening exceptional ability to blend with other ingredients.

It is especially formulated to contribute a crumbly, crusty and flaky texture and firm enough to support the weight of the fillings as used in making of cream sandwich cookies, decorative creaming pastries and other bakery products.

APPLICATION :

Suitable for cookies, decorative creaming pastries and other bakery product.



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
15 KG CARTON	1161 CARTONS	23.2 MT
16 KG CARTON	1300 CARTONS	20.8 MT
20 KG CARTON	780 CARTONS	19.5 MT
25 KG CARTON	780 CARTONS	19.5 MT
50 LBS (22.68)	860 CARTONS	19.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

Bakery Shortening is premium quality shortening made from fully refined palm oil.

APPLICATION

Recommended as bakery fat for the preparation of cream crackers, biscuits, cookies, cakes, pie pastries, bread, and other bakery products.

It can also be used as dough fats and for the preparation of cream filling in biscuits and wafers, and is also suitable for continuous industrial frying.

CHARACTERISTIC

Specialy texturised to impart good plasticity and smooth consistency to facilitate mixing and easy of use at ambient temperature.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

24 month from date of manufacture in original and sealed packaging

Specification	S32	S36	S39	S44
Free Fatty Acid (% as Lauric)	0.1 Maximum	0.1 Maximum	0.1 Maximum	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum	0.1 Maximum	0.1 Maximum	0.1 Maximum
Iodine Values (Wjis)	50 Maximum	45 - 55	47 - 52	40 - 50
Slip Melting Point (AOCS Cc 3-25) (°C)	32 - 35	36 - 39	39 - 42	44 - 48
Lovibond Colour (5.25" cell)	3R + 30Y Maximum	3R + 30Y Maximum	3R + 30Y Maximum	3R + 30Y Maximum
Solid Fat Content (%)				
20 °C	16% - 26%	20% - 30%	27% - 37%	36% - 46%
30 °C	5% - 12%	7% - 14%	10% - 18%	16% - 24%
40 °C	1% Maximum	4% Maximum	2% - 10%	7% - 13%
45 °C	-	-	5% Maximum	3% - 9%

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*Specifications are based on each product. Kindly ask sales team for more



Cake & Cream

MARGARINE

CAKE | COOKIES | PASTRIES

Cake margarine is specifically designed to incorporate air and make both batter and the final product more stable.

Cream margarine is used for cake fillings and decorations. Cream composition varies, but it's generally produced by whipping margarine together with powdered sugar, syrup or other ingredients

APPLICATION :

Suitable for cake, cream and other bakery product.



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
15 KG CARTON	1161 CARTONS	23.2 MT
20 KG CARTON	780 CARTONS	19.5 MT
25 KG CARTON	780 CARTONS	19.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

Cake & Cream Margarine is made from fully refined vegetable oils and fats.

APPLICATION

Suitable for the preparation of cakes and cookies. It can also be used in the preparation of confectionary cream, toffee and coffee beans roasting.

CHARACTERISTIC

Specialy texturised to impart good creaming properties and it does not oil on exposer to normal storage temperature. Provides good volume in cake baking and crusting and provide light, tender and moist mouth feel.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	M38	M40	M45
Free Fatty Acid (% as Lauric)	0.2 Maximum	0.2 Maximum	0.20 Maximum
Colour	Golden Yellow	Golden Yellow	Light Yellow
Salt (%)	3 or 1.5 Maximum	3 or 1.5 Maximum	3 or 1.5 Maximum
Water (%)	16 Maximum	16 Maximum	16 Maximum
Slip Melting Point (AOCS Cc 3-25)(°C)	38 - 42	40 - 42	45 - 49
Trans (%)	-	-	-
Solid Fat Content (%)			
20 °C	-	37% - 43%	-
30 °C	-	17% - 23%	-
35 °C	-	12% - 16%	-
40 °C	-	8% - 12%	-

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more



Butter Oil

SUBSTITUTE

CAKE | COOKIES | PASTRIES

B.O.S are made by blending several vegetable fats to give a product similar to that of butter for use in the bakery industry. The end product will carry a flavour similar that of butter. This product is often referred to as an imitation margarine.

APPLICATION :

Suitable for cake, cream and other bakery product.



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
15 KG CARTON	1161 CARTONS	23.2 MT
20 KG CARTON	780 CARTONS	19.5 MT
25 KG CARTON	780 CARTONS	19.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

B.O.S is fully refined vegetable oils & fats with a delicate blend of milk fat to produce an ideal alternative to pure butter.

APPLICATION

Butter Cakes, butter cookies, cake decoration cream, confectionery cream and toffee.

CHARACTERISTIC

It's formulated and texturised to give exceedingly smooth and soft texture. It has strong buttery aroma and taste similar to pure butter.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	BS32
Free Fatty Acid (% as Lauric)	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum
Iodine Values (Wjis)	50 Maximum
Slip Melting Point (AOCS Cc 3-25)(°C)	32 - 35
Colour	3R + 30Y Maximum
Solid Fat Content (%)	
20 °C	16% - 26%
30 °C	5% - 12%
40 °C	1% Maximum

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more



Cocoa Butter REPLACER

CONFECTIONERY | DESSERT | ICECREAM

Cocoa Butter Replacer is a confectionary fat substitute. This product is formulated from hydrogenated and fractionated vegetable fats. It can be used to impart gloss retention and sharp meltdown to the final products without tempering, and has a high tolerance (up to 20%) for cocoa butter.

APPLICATION :

Suitable for chocolate paste, tablet, filling, bars, nougats, etc.



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
15 KG CARTON	1161 CARTONS	23.2 MT
20 KG CARTON	780 CARTONS	19.5 MT
25 KG CARTON	780 CARTONS	19.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

Cocoa Butter Replacer is a high quality non-lauric confectionery coating fat made from hydrogenated and fully refined vegetable oils and fractions.

Low Trans-CBR is a high quality of low trans cocoa butter replacer specially processed from fully refined interesterified vegetable palm oil and palm kernel fractions.

APPLICATION

Recommended for use as a partial or total replacer of cocoa butter in compound chocolate coating for biscuits, wafers, nougats, nuts and raisins.

CHARACTERISTIC

Excellent heat resistance it is specially formulated for warmer climates.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	CR37	CR44	LTCR
Free Fatty Acid (% as Lauric)	0.1 Maximum	0.1 Maximum	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum	0.1 Maximum	0.1 Maximum
Iodine Values (Wjis)	50 - 60	46 - 56	-
Slip Melting Point (AOCS Cc 3-25) (°C)	37 - 40	44 - 48	37 - 40
Lovibond Colour (5.25" cell)	2R + 20Y Maximum	2.5R + 25Y Maximum	2.5R + 25Y Maximum
Trans Fatty Acids (%)	-	-	
Solid Fat Content (%)			
20 °C	70% Minimum	75% Minimum	70% Minimum
25 °C	50% - 60%	60% - 67%	52% - 62%
30 °C	32% - 40%	44% - 51%	32% - 42%
35 °C	12% - 18%	22% - 33%	14% - 20%
40 °C	3% Maximum	11% - 18%	4 Max

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more



Cocoa Butter SUBSTITUTE

CONFECTIONERY | DESSERT | ICECREAM

Cocoa Butter Substitute is a confectionary fat substitute. This product is formulated from hydrogenated and fractionated palm kernel oil. It can be used to give a final cocoa product good snappiness, good melting characteristics and good flavor release without tempering.

APPLICATION :

Suitable for chocolate enrobing, couvertures, moulding, etc.



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
15 KG CARTON	1161 CARTONS	23.2 MT
20 KG CARTON	780 CARTONS	19.5 MT
25 KG CARTON	780 CARTONS	19.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

Cocoa Butter Substitute is a superior quality cocoa butter substitute made from hydrogenated and fully refined vegetable oils and fractions.

Interesterified-CBS is a high quality cocoa butter substitute based on interesterification of fully refined palm kernel fractions.

APPLICATION

Recommended for use as total replacer of cocoa butter in compound chocolate for enrobing, solid and hollow moulding. Also have an excellent mouth feel, gloss, melting properties and good resistant against fat bloom it will also form stable crystals on rapid cooling without tempering.

CHARACTERISTIC

Excellent sharp melting profile.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	CS34	CS35	CS39	IECS33
Free Fatty Acid (% as Lauric)	0.1 Maximum	0.1 Maximum	0.1 Maximum	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum	0.1 Maximum	0.1 Maximum	0.1 Maximum
Iodine Values (Wjis)	1 Maximum	1.5 Maximum	1.5 Maximum	4 Maximum
Slip Melting Point (AOCS Cc 3-25) (°C)	34 - 36	34.5 - 36.5	39 - 41	33 - 37
Lovibond Colour (5.25" cell)	1R + 10Y Maximum	1R + 10Y Maximum	1.5R + 15Y Maximum	1R + 10Y Maximum
Solid Fat Content (%)				
15 °C	93% Minimum	-	-	-
20 °C	92% - 96%	90% Minimum	90% Minimum	70% Minimum
25 °C	80% - 86%	80% - 90%	81% Minimum	50% Minimum
30 °C	33% - 41%	40% - 50%	45% - 55%	25% - 33%
35 °C	3% - 7%	6% Maximum	7% - 12%	9% Maximum
40 °C	2% Maximum	1% Maximum	5% Maximum	2% Maximum

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more

Coating FATS

CONFECTIONERY | DESSERT | ICECREAM

Coating fats allow you to meet your requirements by choosing the correct solid fat content profile that is not too brittle, too hard, too soft or too waxy. Coatings fat is designed for enrobing products, is pliable and does not chip off during eating.

APPLICATION :

Suitable for bakery coating biscuits, wafer, noughats, caramels, toffees, glaze and icing.



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
15 KG CARTON	1161 CARTONS	23.2 MT
20 KG CARTON	780 CARTONS	19.5 MT
25 KG CARTON	780 CARTONS	19.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

Coating Fats are high quality lauric coating fat based on hydrogenated and fully refined vegetable oils and fractions.

APPLICATION

Suitable to be used as a total replacer of cocoa butter in compound chocolate coating for biscuits, wafers, nougats, nuts and raisins. Also suitable for the manufacturing of glazes, icing, caramels, toffees, fillings and cream centers in biscuits and chocolate confectionery.

CHARACTERISTIC

Forms stable crystal on rapid cooling without tempering. Excellent heat resistance suitable for warmer climates. Shows good stability against oxidation.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	CF33	CF36	CF38
Free Fatty Acid (% as Lauric)	0.1 Maximum	0.1 Maximum	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum	0.1 Maximum	0.1 Maximum
Iodine Values (Wjis)	9 Maximum	5 Maximum	4 Maximum
Slip Melting Point (AOCS Cc 3-25) (°C)	33 - 37	36 - 40	38 - 42
Lovibond Colour (5.25" cell)	1R + 10Y Maximum	1R + 10Y Maximum	1R + 10Y Maximum
Solid Fat Content (%)			
20 °C	72% Minimum	78% Minimum	80% Minimum
25 °C	50% - 60%	58% - 68%	60% - 70%
30 °C	16% - 26%	26% - 33%	30% - 38%
35 °C	4% - 9%	7% - 12%	10% - 16%
40 °C	3% Maximum	6% Maximum	8% Maximum

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more



Coating & Creaming

FATS

CONFECTIONERY | DESSERT | ICECREAM

Coating & Creaming Fats is a superior quality confectionery fat made from hydrogenated and fully refined vegetable oils and fractions.

APPLICATION :

Suitable for filling or centers for biscuits.



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
15 KG CARTON	1161 CARTONS	23.2 MT
20 KG CARTON	780 CARTONS	19.5 MT
25 KG CARTON	780 CARTONS	19.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

Coating & Creaming Fats is a superior quality confectionery fat made from hydrogenated and fully refined vegetable oils and fractions.

APPLICATION

Recommended for use as a total replacer of cocoa butter for the manufacture of compound chocolate coatings in applications with short span shelf-life on bakery products. Recommended for use in fillings or centers for biscuits and confectionery, chocolate vermicelli and manufacture of caramels and toffees. Suitable as replacement for butter fat in non-dairy products such as coffee whiteners and whippable toppings and as a milk fat replacer in ice-cream mix.

CHARACTERISTIC

Has an excellent sharp melting profile giving a cool sensation in the mouth. It shows high stability against oxidation.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	FC34	FC35	FC38	MK41
Free Fatty Acid (% as Lauric)	0.1 Maximum	0.1 Maximum	0.1 Maximum	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum	0.1 Maximum	0.1 Maximum	0.1 Maximum
Iodine Values (Wjis)	8 - 12	5 - 10	4 - 8	4 Maximum
Slip Melting Point (AOCS Cc 3-25) (°C)	31 - 34	34 - 37	36 - 39	39 - 42
Lovibond Colour (5.25" cell)	1R + 10Y Maximum	1R + 10Y Maximum	1R + 10Y Maximum	1R + 10Y Maximum
Solid Fat Content (%)				
20 °C	55% - 70%	65% - 75%	70% Minimum	73% Minimum
25 °C	30% - 45%	38% - 48%	45% - 55%	50% - 65%
30 °C	8% - 18%	15% - 22%	22% - 30%	27% - 35%
35 °C	7% Maximum	10% Maximum	14% Maximum	10% - 17%
40 °C	-	3% Maximum	6% Maximum	9% Maximum

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more

Milk Fat REPLACER

CHEESE | DESSERT | ICECREAM

A Trans-Free Milk Fat Replacer, naturally coloured and flavoured, same characteristic of milkfat. Offering constant quality throughout the year and improved nutritional profile. An ideal ingredient for fat replacement in processed cheese analogues as well as bakery products.

APPLICATION :

Suitable for Cheese, ice cream and bakery confectionery recipes.



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
15 KG CARTON	1161 CARTONS	23.2 MT
20 KG CARTON	780 CARTONS	19.5 MT
25 KG CARTON	780 CARTONS	19.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

Milk fat repacer made from fully refined vegetable oils and fractions.

APPLICATION

Specially formulated for preparation of compound chocolate coating for ice-cream or other chilled confectionery. Suitable for use as a milk fat replacer in ice-cream mix. Recommended for preparation of cake toppings.

CHARACTERISTIC

Produce a liquid compound chocolate coating of low viscosity which crystallizes rapidly on contact with ice cream or other chilled confectionery

CERTIFICATION

HalaL, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	FR22	FR28	FR33
Free Fatty Acid (% as Lauric)	0.1 Maximum	0.1 Maximum	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum	0.1 Maximum	0.1 Maximum
Iodine Values (Wjis)	20 - 25	40 - 45	-
Slip Melting Point (AOCS Cc 3-25)(°C)	22 - 27	28 - 32	33 - 36
Lovibond Colour (5.25" cell)	1.5R + 15Y Maximum	3R + 30Y Maximum	2.5R + 25Y Maximum
Solid Fat Content (%)			
10 °C	57% - 67%	40% - 50%	70% Minimum
20 °C	30% Maximum	10% - 18%	42% - 52%
25 °C	2% Maximum	-	22% - 31%
30 °C	-	8% Maximum	8% - 16%
35 °C	-	3% Maximum	3% - 10%

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more



Chocolate SPREAD

CONFECTIONERY | DESSERT | ICECREAM

Chocolate spread is a sweet chocolate-flavored paste which is eaten mostly spread on breads and toasts or similar grain items such as waffles, pancakes, muffins, and pitas. Although it tastes, smells, and looks like chocolate, it does not solidify, even at room temperature

APPLICATION :

Suitable for filling or centers for biscuits.



PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	MT/20'FCL
15 KG CARTON	1161 CARTONS	23.2 MT
20 KG CARTON	780 CARTONS	19.5 MT
25 KG CARTON	780 CARTONS	19.5 MT

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

Spread is a soft confectionery fat made from fully refined vegetable oils and fractions.

APPLICATION

Recommended for the preparation of compound chocolate spread. Recommended for preparation of compound chocolate fillings in chocolate, biscuits and extruded snacks.

CHARACTERISTIC

Has excellent mouth feel, flavour release and spreadability the chocolate spread remains soft after baking.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	SC33	SC36	SC38
Free Fatty Acid (% as Lauric)	0.1 Maximum	0.1 Maximum	0.1 Maximum
Moisture and Impurities (%)	0.1 Maximum	0.1 Maximum	0.1 Maximum
Iodine Values (Wjis)	58 Minimum	58 Minimum	1.5 Maximum
Slip Melting Point (AOCS Cc 3-25) (°C)	33 Maximum	36 - 40	38 - 42
Lovibond Colour (5.25" cell)	3.5R + 35Y Maximum	3.5R + 35Y Maximum	3.5R + 35Y Maximum
Solid Fat Content (%)			
15 °C	22% Maximum	22% Maximum	22% Maximum
20 °C	6% Maximum	6% Maximum	8% Maximum
25 °C	4% Maximum	4% Maximum	5% Maximum
30 °C	3% Maximum	3% Maximum	4% Maximum
35 °C	-	6% Maximum	3% Maximum

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more



Cocoa POWDER

CAKE | COOKIES | PASTRIES

Cocoa powder, an unsweetened chocolate product, adds deep chocolate flavor to desserts and beverages. Cocoa powder occurs when the fat, called cocoa butter, gets removed from the cacao beans during processing. The leftover dried solids get ground into the product sold as cocoa powder.

APPLICATION :
Suitable for cake, cream and other bakery product.



WOVEN BAG



CRAFT BAG

PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	UNIT/40'FCL	MT/20'FCL	MT/40'FCL
25 KG CRAFT BAG	680	1080	17	27

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

A superior quality cocoa powder.

APPLICATION

Used in chocolate bar, biscuits, wafer, or any confectionary, dessert preparation and ice cream making.

CHARACTERISTIC

Cocoa powder, an unsweetened chocolate product, adds deep chocolate flavor to desserts and beverages. Cocoa powder occurs when the fat, called cocoa butter, gets removed from the cacao beans during processing. The leftover dried solids get ground into the product sold as cocoa powder.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	Result					
	Natural	Alkalised				
Color	Yellowish Brown	Light Brown	Reddish Brown	Dark Brown	Dark Red	Black
pH	5.1 - 6.0	6.8 - 7.2	6.8 - 7.4	7.4 - 7.8	7.4 - 7.8	7.7 - 9.3
Fat Content (%)	10.0 - 12.0					
Flavour	Meet Standard					
Fineness (%<75µm)	99.5 Min					
Shell Content (%)	1.75 Max					
Moister (%)	5.0 Max					
Total Plate Count /g	5000 Max					
Yeast /g	50 Max					
Mould /g	50 Max					
Enterobacteriacease (in 10g)	ND					
Coliform (in 1g)	ND					
Escheridia coli (CFU/g)	ND					
Salmonella (in 25g)	ND					

*Specifications are standard. Customization is possible based on customer's requirements.

*Specifications are based on each product. Kindly ask sales team for more



Desiccated COCONUT

CAKE | COOKIES | PASTRIES

Desiccated coconut is a crisp, snow white in colour and has a sweet pleasant and fresh taste of the nut. It made form fresh coconut which are harvested at just the right time to ensure the best flavour The coconut is then dried to the perfect moisture content to ensure long shelf life, best flavour and mouth feel.

APPLICATION :

Suitable for cake,cream and other bakery product.



WOVEN BAG



CRAFT BAG

PRODUCT AVAILABLE / LOADABILITY

PRODUCT	UNIT/20'FCL	UNIT/40'FCL	MT/20'FCL	MT/40'FCL
25 KG CRAFT BAG (HIGH FAT)	500	1040	12.5	26
25 KG CRAFT BAG (LOW FAT)	480	1000	12	25

Storage : Store away from heat and direct sunlight

*Actual product may vary in shape and colour. Loadability can vary based on orders.

PRODUCT DESCRIPTION

A superior quality desiccated coconut

APPLICATION

Used in coating and filling for biscuits, wafer, nougat, nuts and raisins or any confectionary, dessert preparation and ice cream making.

CHARACTERISTIC

White in colour, reasonably free from yellow specks, black spots and other discolourations. It should have sweet aroma of coconut, mild characteristic of coconut without rancid and even particle size distribution.

CERTIFICATION

Halal, Kosher, HACCP

STORAGE

Recommended to be stored away from direct sunlight and odour free materials

SHELF-LIFE

12 month from date of manufacture in original and sealed packaging

Specification	Low Fat		High Fat	
	RESULT	METHOD	RESULT	METHOD
Aerobic Plate Count (CFU/g)	2.3 x 10	FDA/BAM; Chapter 3	2.3 x 10 ³	FDA/BAM; Chapter 3
Yeasts (CFU/g)	ND (<10)	FDA/BAM; Chapter 18	ND (<10)	FDA/BAM; Chapter 18
Molds (CFU/g)	ND (<10)	FDA/BAM; Chapter 18	ND (<10)	FDA/BAM; Chapter 18
Enterobacteriaceae (in 10g)	Absent	ISO 8523:1991 (E)	Absent	ISO 8523:1991 (E)
Escherichia coli (CFU/g)	ND (<10)	AOAC 991.14	ND (<10)	AOAC 991.14
Salmonella (in 25g)	Absent	FDA/BAM; Chapter 5	Absent	FDA/BAM; Chapter 5
Moisture (g/100g)	0.87	In-House No F5	0.87	In-House No F5
Total Fat	35 - 45 Max	In-House No F13	68.2	In-House No F13
Free Fatty Acid (As Lauric)(g/100g)	0.10	In-House No F136	0.10	In-House No F136
pH @ 25°C	5.80	In-House No F6	5.80	In-House No F6
Sulphur Dioxide as SO ₂ (mg/kg)	ND (<10)	In-House No F16	ND (<10)	In-House No F16
Total Aflatoxin (ppb)	ND (<2)	In-House No M14	ND (<2)	In-House No M14
Cadium (mg/kg)	ND (<0.01)	US EPA 6010B & AOAC 975.03	ND (<0.01)	US EPA 6010B & AOAC 975.03
Mercury (mg/kg)	ND (<0.01)	AOAC 971.21	ND (<0.01)	AOAC 971.21
Lead (mg/kg)	ND (<0.10)	US EPA 6010B & AOAC 975.03	ND (<0.10)	US EPA 6010B & AOAC 975.03
Arsenic(mg/kg)	ND (<0.01)	US EPA 6010B & AOAC 975.03	ND (<0.01)	US EPA 6010B & AOAC 975.03

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