



**EMPOWERING AGRICULTURE  
ENRICHING LIVES**





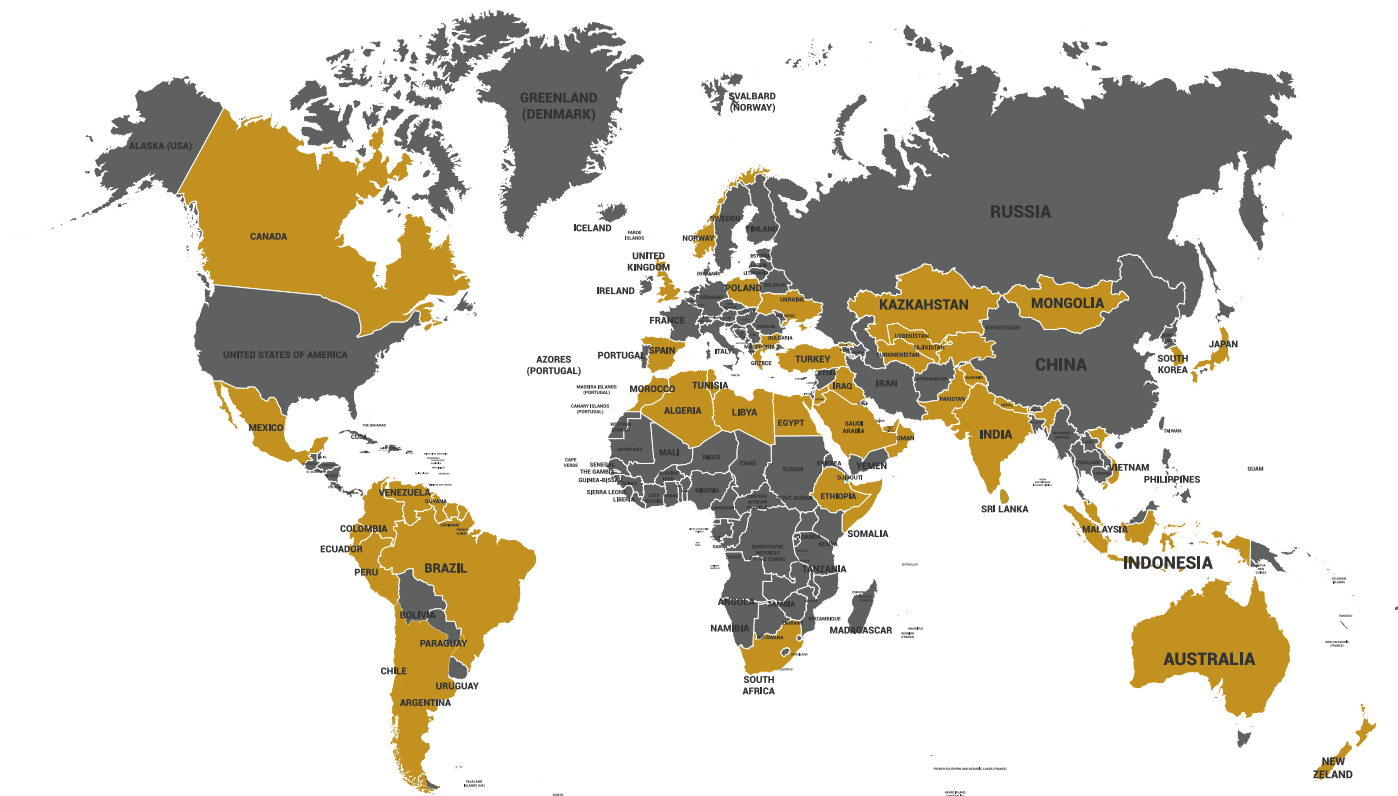


## About Us

Oilco Industries, a pioneering force in the global Edible Oils and Fats industry. With a rich history of expertise spanning over three decades, our company has continually evolved by a seasoned management team deeply rooted in the Palm Oil sector.

We pride ourselves on our commitment to delivering prime quality and assurance. Our extensive portfolio encompasses palm oil, derivatives, and downstream products meticulously crafted to exceed expectations. From consumer to industrial packaging, each product upholds our unwavering dedication to uncompromising standards, with sustainability at the heart of our operations.

Our benchmark ensures operating in strict adherence to the Code of Practice for Processing and Refining of Edible Palm Oil and Malaysia Food Regulations 1983.





## **BULK PRODUCTS**

### **PALMITIC**

Crude Palm Oil  
RBD Palm Oil  
RBD Palm Olien  
RBD Palm Stearin  
Soybean Oil

### **LAURICS**

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

### **BAKERY FATS**

Butter Oil Substitutes  
Vegetable Ghee  
Shortening  
Puff Pastry Margarine  
Cake Margarine

### **CONFECTIONERY FATS**

Cocoa Butter Substitute  
Cocoa Butter Replacer  
Spread  
Filling Fats  
Coating Fat  
Interesterified CBS  
Soft Confectionery fats

## **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

### **NON FOOD**

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





# RBD PALM OLEIN

## FRYING | COOKING | CULINARY USES

Vegetable oils are rich in saturated and monounsaturated fats, making them stable for frying and preserving the natural flavors & foods during cooking. They are versatile for all cuisines, suitable for shallow frying, stable at high temperatures, and naturally contain vitamin E.



### APPLICATION

General purpose frying oil is suitable for continuous or batch wise industrial deep or shallow frying of snack foods and etc.



### SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



### CHARACTERISTIC

Provides excellent frying life due to natural characteristics and minimal oil loss and oil absorption into food



### STORAGE

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



| No. | SPECIFICATION                        | Oleinco - 6 | Oleinco - 8 | Oleinco - 10 |
|-----|--------------------------------------|-------------|-------------|--------------|
| 1   | Free Fatty Acid (% as Palmitic)      | 0.1 Max     | 0.1 Max     | 0.1 Max      |
| 2   | Moisture and Impurities (%)          | 0.1 Max     | 0.1 Max     | 0.1 Max      |
| 3   | Iodine Value (Wjis)                  | 60 Min      | 58 Min      | 56 Min       |
| 4   | Slip Melting Point (AOCS Cc 3-25)(C) | 19 Max      | 24 Max      | 24 Max       |
| 5   | Lovibond Colour (5.25%)              | 3R Max      | 3R Max      | 3R Max       |
| 6   | Cloud Point (C)                      | 6 Max       | 8 Max       | 10 Max       |

Specifications can be modified based on request



# 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

General purpose frying oil is suitable for Frying and Sautéing. Ideal for deep-frying and stir-frying due to its high smoke point.



## SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



## CHARACTERISTIC

Solid at room temperature, with a creamy or grainy texture similar to dairy-based ghee. Melts easily when heated.



## STORAGE

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



| No. | SPECIFICATION                | GB 36-39 | GB 39-42 |
|-----|------------------------------|----------|----------|
| 1   | Free Fatty Acid (%)          | 0.15 Max | 0.1 Max  |
| 2   | Moisture and Impurities (%)  | 0.1 Max  | 0.1 Max  |
| 3   | Slip Melting Point ( °C)     | 36 - 39  | 39 - 42  |
| 4   | Colour (5.25" Lovibond Cell) | 5R MAX   | 5R Max   |

Specifications can be modified based on request





# Cake & Cream MARGARINE

## CAKE | COOKIES | PASTRIES

Bakery shortening is a type of fat used in baking to provide texture, tenderness, and stability to baked goods. It is made from 100% fat and is typically derived from vegetable oils like soybean, palm, or cottonseed oil. Shortening is solid at room temperature and has unique properties that make it essential in many bakery applications.



### APPLICATION

Shortening creates a flaky and tender texture in pastry doughs by preventing the development of gluten.



### SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



### CHARACTERISTIC

Solid but soft and spreadable at room temperature. Creamy or smooth consistency



### STORAGE

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



| No. | SPECIFICATION                 | SH 34-36 | SH 36-39 | SH 38-42 | SH 44-46 | SH 49-52 |
|-----|-------------------------------|----------|----------|----------|----------|----------|
| 1   | Free Fatty Acid (% as Lauric) | 0.1 Max  | 0.1 Max  | 0.1 Max  | 0.1 Max  | 0.1 Max  |
| 2   | Moisture and Impurities (%)   | 0.1 Max  | 0.1 Max  | 0.1 Max  | 0.1 Max  | 0.1 Max  |
| 3   | Slip Melting Point (°C)       | 34 - 36  | 36 - 39  | 38 - 40  | 44 - 46  | 49 - 52  |
| 4   | Iodine Value (Wijs)           | 50 - 55  | 50 - 55  | 45 - 55  | 40 - 50  | 35 - 45  |
| 5   | Peroxide Value (Meq/kg)       | 1 Max    | 1 Max    | 1 Max    | 1 Max    | 1 Max    |
| 6   | Colour (5.25" Lovibond Cell)  | 3R Max   | 3R Max   | 3R Max   | 3R Max   | 3R Max   |

Specifications can be modified based on request



# Bakery

# SHORTENING

CAKE | COOKIES | PASTRIES

Cake & Cream Margarine is a specialized type of margarine formulated for use in baking, particularly in the production of cakes, creams, and other confections. It is made from vegetable oils and fats and is designed to provide superior texture, consistency, and flavor in baked goods and frostings.



## STORAGE

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



## APPLICATION

Used for creaming with sugar to trap air, resulting in light and fluffy cakes. Ideal for sponge cakes, pound cakes, and other high-fat baked goods.



## SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



## CHARACTERISTIC

Soft and easy to cream, making it ideal for mixing with sugar in cake batters or creams.



| No. | PARAMETERS                    | SPECIFICATION |
|-----|-------------------------------|---------------|
| 1   | Free Fatty Acid (% as Lauric) | 0.15 Max      |
| 2   | Colour                        | Golden Yellow |
| 3   | Water Content (%)             | 16 Max        |
| 4   | Slip Melting Point (°C)       | 37 - 41       |
| 5   | Salt Content (%)              | 3 Max         |
| 6   | Fat Content (%)               | 80 Min        |
| 7   | Moisture & Impurities (%)     | 16 Max        |
| 8   | Trans Fat (%)                 | 1 Max         |

Specifications can be modified based on request





# Cocoa Butter SUBSTITUTE

CONFECTIONERY | DESSERT | ICE CREAM

Cocoa Butter Substitute (CBS) refers to fats or fat blends designed to replace or partially substitute cocoa butter in the production of chocolate, confectionery, and other food products. These substitutes are made from vegetable oils or their derivatives and are processed to mimic the properties of cocoa butter, such as its melting point, texture, and mouthfeel.



## APPLICATION

Used in making compound chocolates, candy coatings, and molded sweets. Provides a similar texture to real chocolate without requiring tempering.



## SHELF - LIFE

12 months from the date of manufacture in original and sealed packaging



## CHARACTERISTIC

Provides a glossy appearance and firm texture in chocolate and confectionery.



## STORAGE

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



| No. | PARAMETERS                                 | SPECIFICATION |
|-----|--|---------------|
| 1   | Free Fatty Acid (% as Lauric)              | 0.1 Max       |
| 2   | Colour (Iovibond 1" cell, Red)             | 1.5R Max      |
| 3   | Moisture & Impurities (%)                  | 0.1 Max       |
| 4   | Slip Melting Point (°C)                    | 33 - 35       |
| 5   | Iodine Value (Wjis), g1 <sub>2</sub> /100g | 1 Max         |
| 6   | Peroxide Value (meq/kg)                    | 1 Max         |
| 7   | Saponification Value (mg/g)                | 245 - 255     |

Specifications can be modified based on request



# Cocoa Butter REPLACER

CONFECTIONERY | DESSERT | ICE CREAM

Cocoa Butter Replacer (CBR) refers to vegetable fat formulations designed to partially replace cocoa butter in chocolate and confectionery products. They are often used to reduce production costs while maintaining good quality in the final product.



## APPLICATION

Used in compound chocolate, candy coatings, and other chocolate-like products. Used in making chocolate chips, filled chocolates, and molded confectionery.



## SHELF - LIFE

12 months from the date of manufacture in original and sealed packaging



## CHARACTERISTIC

Fractionation or hydrogenation is used to modify the oils, achieving properties similar to cocoa butter.



## STORAGE

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



| No. | PARAMETERS                      | SPECIFICATION |
|-----|---------------------------------|---------------|
| 1   | Free Fatty Acid (% as Palmitic) | 0.1 Max       |
| 2   | Colour (5.25" Lovibond, Red)    | 2.5R Max      |
| 3   | Moisture & Impurities (%)       | 0.1 Max       |
| 4   | Slip Melting Point (°C)         | 37 - 40       |
| 5   | Iodine Value (Wjis)             | 50 - 55       |
| 6   | Peroxide Value (meq/kg)         | 1 Max         |
| 7   | Saponification Value (g12/100g) | 190 - 205     |

Specifications can be modified based on request





# Coating FATS

CONFECTIONERY | DESSERT | ICE CREAM

Coating fats are specialized types of fats used in the production of confectionery coatings, bakery glazes, and similar products. These fats are specifically formulated to provide a smooth, glossy finish, good stability, and desired mouthfeel in applications like candy coatings, chocolate alternatives, and ice cream coatings.



## APPLICATION

Used in compound chocolate and candy coatings for products like candy bars, bonbons, and chocolate-coated nuts.



## SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



## CHARACTERISTIC

Provides a glossy, attractive appearance to coated products. Ensures coatings remain stable in warm conditions but melt smoothly in the mouth.



## STORAGE

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



| No. | PARAMETERS                      | SPECIFICATION |
|-----|---------------------------------|---------------|
| 1   | Free Fatty Acid (% as Palmitic) | 0.1 Max       |
| 2   | Colour (5.25" Lovibond, Red)    | 1.5 Max       |
| 3   | Moisture & Impurities (%)       | 0.1 Max       |
| 4   | Slip Melting Point (°C)         | 38 - 40       |
| 5   | Iodine Value (Wjis)             | 1.5 Max       |
| 6   | Peroxide Value (meq/kg)         | 1 Max         |

Specifications can be modified based on request



# Filling & Creaming FATS

CONFECTIONERY | DESSERT | ICE CREAM

Filling & Creaming Fats are specialized fats designed for use in bakery, confectionery, and dessert applications where smooth, creamy, and stable textures are required. These fats are tailored to provide excellent aeration, stability, and mouth-feel, making them ideal for creams, fillings, and whipped products.



## APPLICATION

Used in cream-filled cakes, pastries, donuts, and sandwich biscuits. Provides structure and smoothness in buttercream, ganache, and other frostings.



## SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



## CHARACTERISTIC

Creates a creamy and consistent texture, perfect for spreads, fillings, and creams.



## STORAGE

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



| No. | PARAMETERS                    | FC 25     | FC 27     | FC 36     | FC 36     | FC 37     | FC 42     |
|-----|-------------------------------|-----------|-----------|-----------|-----------|-----------|-----------|
| 1   | Free Fatty Acid (%)           | 0.1 Max   | 0.1 Max   | 0.10 Max  | 0.1 Max   | 0.10 Max  | 0.10 Max  |
| 2   | Colour (5.25" Lovibond, Cell) | 1.5R Max  | 1.5R Max  | 1.5R Max  | 1.5R Max  | 1.5R Max  | 1.5R Max  |
| 3   | Moisture & Impurities (%)     | 0.1 Max   | 0.1 Max   | 0.1 Max   | 0.1 Max   | 0.1 Max   | 0.1 Max   |
| 4   | Slip Melting Point (°C)       | 23 - 35   | 25 - 27   | 32 - 36   | 34 - 36   | 34 - 37   | 40 - 42   |
| 5   | Iodine Value (Wjis)           | 6 - 12    | 16 - 20   | 9 - 14    | 6 - 12    | 5 - 11    | 3 Max     |
| 6   | Peroxide Value (meq/kg)       | 1 Max     | 1 Max     | 1 Max     | 1 Max     | 1 Max     | 1 Max     |
| 7   | Saponification Value (mg/g)   | 220 - 250 | 220 - 250 | 220 - 250 | 220 - 250 | 220 - 250 | 220 - 250 |

Specifications can be modified based on request





# Butter Oil

## SUBSTITUTE

CAKE | COOKIES | PASTRIES

Butter Oil Substitute is a vegetable oil-based fat designed to replace butter oil in various food applications. It mimics the properties of butter oil while being more cost-effective and offering specific functional benefits, such as improved shelf life or a lower melting point.



### APPLICATION

Used in pastries, cakes, and cookies to impart richness and enhance texture.



### SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



### CHARACTERISTIC

May be neutral or infused with a buttery flavor to closely resemble butter oil.



### STORAGE

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



| No. | PARAMETERS                      | SPECIFICATION |
|-----|---------------------------------|---------------|
| 1   | Free Fatty Acid (% as Palmitic) | 0.2% Max      |
| 2   | Moisture and Impurities (%)     | 0.1% Max      |
| 3   | Colour (5.25" Lovibond Red)     | 8.0R Max      |
| 4   | Slip Melting Point ( ° C)       | 36- 39        |

Specifications can be modified based on request



# Milk Fat REPLACER

CHEESE | DESSERT | ICE CREAM

Milk Fat Replacer is a fat-based product designed to replicate the properties of milk fat in various food formulations. These substitutes are often made from vegetable oils and are used to replace milk fat in dairy-free, lactose-free, or cost-reduced products.



## APPLICATION

Used in plant-based alternatives like dairy-free cheeses, spreads, butter, and non-dairy creamers.



## SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



## CHARACTERISTIC

Designed to replicate the smooth, creamy texture of milk fat, providing a similar mouthfeel in products like creams, ice creams, and baked goods.



## STORAGE

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



| No. | SPECIFICATION                    | FR-24   |
|-----|----------------------------------|---------|
| 1   | Free Fatty Acid (% as Palmitic)  | 0.1 Max |
| 2   | Moisture and Impurities (%)      | 0.1 Max |
| 3   | Slip Melting Point (°C)          | 31 - 34 |
| 4   | Colour (5.25" Lovibond Cell) Red | 3.0 Max |
| 5   | Iodine Value (Wjis), g12/100g    | 45 - 50 |
| 6   | Peroxide Value (Meq/Kg)          | 1.0 Max |

Specifications can be modified based on request





# Chocolate SPREAD

CONFECTIONERY | DESSERT | ICE CREAM

Chocolate Spread is a sweet, spreadable food product that combines chocolate, sugar, fats, and sometimes other ingredients like milk, nuts, or flavors, to create a creamy and smooth paste. It is typically used as a topping or filling for bread, toast, pancakes, waffles, or pastries.

## APPLICATION

Commonly spread on bread, toast, pancakes, or waffles for breakfast or snacks. Can be drizzled over ice cream or used to fill ice cream sandwiches.



## SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



## CHARACTERISTIC

Creamy, smooth, and spreadable at room temperature, with a consistency that allows it to be easily spread onto baked goods.



## STORAGE

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



| No. | SPECIFICATION                    | SC-I24    |
|-----|----------------------------------|-----------|
| 1   | Free Fatty Acid (% as Palmitic)  | 0.4 Max   |
| 2   | Moisture and Impurities (%)      | 0.1 Max   |
| 3   | Slip Melting Point (°C)          | 24 - 35   |
| 4   | Colour (5.25" Lovibond Cell) Red | 7R Max    |
| 5   | Iodine Value (Wjis), g12/100g    | 64 Max    |
| 6   | Peroxide Value (Meq/Kg)          | 1 Max     |
| 7   | Saponification Value (Meq/Kg)    | 220 - 250 |

Specifications can be modified based on request



# RBD COCONUT OIL

CAKE | ICE CREAM | COOKIES | PASTRIES

RBD coconut oil stands for Refined, Bleached, and Deodorized coconut oil, a processed form of coconut oil derived from dried coconut meat, known as copra. It is commonly used in cooking, cosmetics, and industrial applications due to its neutral properties and long shelf life.



## APPLICATION

Specially formulated for preparations of ice cream, ice cream coating, ice cream toppings and dipping and confectionery filling.



## SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



## CHARACTERISTIC

Clear and colorless when liquid, white and solid at cooler temperatures. Longer than virgin coconut oil due to reduced moisture and impurities.



## STORAGE

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



| No. | PARAMETERS                   | SPECIFICATION |
|-----|------------------------------|---------------|
| 1   | Free Fatty Acid (%)          | 0.10 Max      |
| 2   | Moisture and Impurities (%)  | 0.10 Max      |
| 3   | Iodine Value (Wjis)          | 7.5 - 10.5    |
| 4   | Peroxide Value (Wijs)        | 1.0 Max       |
| 5   | Colour (5.25" Lovibond Cell) | 1.5R Max      |
| 6   | Slip Melting Point ( ° C)    | 22 - 27       |

Specifications can be modified based on request





# Hydrogenated COCONUT OIL

## COSMETICS | FILLING | ICE CREAMS

Hydrogenated coconut oil is coconut oil that has been chemically processed to turn its unsaturated fats into saturated fats, making it solid at room temperature and increasing its shelf life. It is commonly used in processed foods, cosmetics, and skincare products.



### APPLICATION

Commonly used in processed foods, like baked goods and snacks. Also in cosmetics and skincare for its solid texture.



### SHELF - LIFE

24 months from the date of manufacture in original and sealed packaging



### CHARACTERISTIC

White and creamy when solid, and clear when melted.



### STORAGE

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



| No. | PARAMETERS                   | SPECIFICATION |
|-----|------------------------------|---------------|
| 1   | Free Fatty Acid (%)          | 0.10 Max      |
| 2   | Moisture and Impurities (%)  | 0.10 Max      |
| 3   | Iodine Value (Wjis)          | 1.0 Max       |
| 4   | Peroxide Value (Wijs)        | 1.0 Max       |
| 5   | Colour (5.25" Lovibond Cell) | 1.5R Max      |
| 6   | Slip Melting Point (°c)      | 30 - 33       |


Specifications can be modified based on request







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