

PRESS RELEASES

Media : **Borneo Post**

Date : **11 April 2008**

Title : **New breakthrough for palm oil**

New technology to help palm-based cooking oil break into cold climate markets: MPOB

KUALA LUMPUR: New technology from the Malaysian Palm Oil Board (MPOB) is expected to help palm oil in breaking into cold climate markets through unique composition to achieve cold stability.

Presently, the palm-based cooking oils are unable to establish itself on the retail shelves of cold climatic regions due to the crystallisation of palm oil under cold conditions, commonly known as 'clouding process'. The new technology, which has been patented, is a process developed for the production of unique palm-based oil composition for achieving cold stability.

For the purpose of commercialisation, MPOB and Ace Edible Oil Industries Sdn Bhd (Ace Oil), a wholly-owned subsidiary of Online One Corporation Bhd, have entered into a technology transfer and licensing agreement.

The agreement enabled Ace Edible Oil to use, exercise and vend MPOB's distinctive technology in the oil and fat separation, Online One said in a statement here yesterday.

"Under the agreement, Ace Oil is licensed to utilise information pertaining to the technology and information of the processes together with the findings thereof to build a commercial plant for its own usage," it said.

Online One said Ace Oil planned to build a production facility on its existing premise in Klang, Selangor, at an initial capital layout of RM8 million with production capacity of 6,000 metric tonnes per annum.

Commercialisation is expected to take place by December this year, it said. Upon successful commercialisation, Ace Oil intends to double its production capacity to 12,000 metric tonnes per annum.

In the longer term and given the potential of the product, the group plans to enhance its plant further to cater for the combined demand in markets such as South Korea, Japan and China, targeted at 60,000 metric tonnes per annum.

Online One said the product to be made from the new unique oil composition is specially formulated to suit and meet the general market demands and nutritional recommendations of the World Health Organisation and American Heart Association.

In addition, in the United States, the US Food and Drug Administration has begun to require manufacturers to list the percentage of trans fat on food products and labels and it recommended minimising consumption of the substance. Palm oil is known for being free of trans fat. — Bernama