

Palm oil

The versatile oil



Palm oil has a high proportion of long-chain saturated palmitic acid. In this respect palm oil differs from palm kernel oil, which contains a high proportion of lauric acid.

Qualities & Usage

We carry Palm oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
110032	Palm oil refined SG CU-RSPO SCC-818895	Yes	Yes	
110041	Palm oil hydrogenated SG CU-RSPO SCC-818895	Yes	Yes	
110073	Red Palm oil (Palmolein) SG CU-RSPO SCC-818895	Yes	Yes	
110077	Palmolein refined IV 64 SG CU-RSPO SCC-818895	Yes	Yes	
110131	Organic palm oil refined SG CU-RSPO SCC-818895	Yes	Yes	
110132	Organic palm oil refined IP CU-RSPO SCC-818895	Yes	Yes	



Palm oil

The versatile oil



Oil palm & oil palm fruit

Palm oil, also known as palm fat, is obtained from the flesh of the fruit of the oil palm (*Elaeis guineensis*) by pressing. The crude oil is then refined. The oil palm reaches a height of up to 20 m and requires 24-27°C for optimal growth and bears about 50 fruits for the first time after 4 years. The bunches contain up to 2000 individual fruits, with a hard kernel surrounded by soft fruit flesh (oil content 40-65%). Palm kernel oil is extracted from the kernels.



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Cultivation & yield

Oil palms are three times as productive as rapeseed and take up about 1/6 of the area of soya for the same yield. The main areas of cultivation today are Western Africa, Indonesia, Malaysia, Philippines, Brazil and Colombia. The extraction of the raw palm oil from the fruit flesh which cannot be stored is done by sterilizing the berries, removing the seeds, boiling, pressing and then cleaning. The orange-red colored crude oil, which has a characteristic odor (violet-like) and a pleasantly sweetish taste and is solid at room temperature, is usually refined to a white to yellowish solid fat.

Background / history

The origin of the oil palm is probably in the tropics of East America and West Africa. It is proven that as early as the 15th century, the inhabitants of West and Central Africa extracted the oil from the fruit. Oil palms were first reported in Europe in 1443 by the Portuguese navigator Gil Eannes. It was not until 1850 that the oil was imported into Europe in order to compensate for the growing population's need for fat. With the invention of margarine around 1869 and the increasing use of vegetable fats, demand rose again. This resulted in the increased cultivation of the plant, so that today the crops are spread over the tropics all over the world.



Palm oil

refined SG CU-RSPO SCC-818895



2-0138-09-100-00

**Article number:**

110032

INCI name:

Elaeis Guineensis Oil

CAS number:

8002-75-3

Botanical name:

Elaeis Guineensis

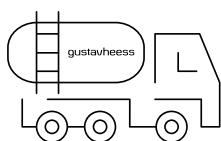
Usage:

Cosmetics, Food

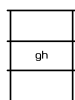
Certificates:

RSPO, Kosher

Our packaging



25,000 kg Tank truck



180 kg Drum



25 kg Box

General durability:

box 12 months, drum 18 months



Palm oil

refined SG CU-RSPO SCC-818895

Nutritional values & composition

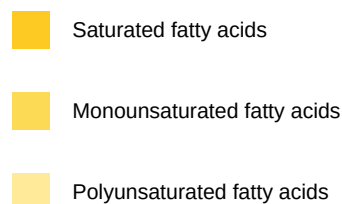
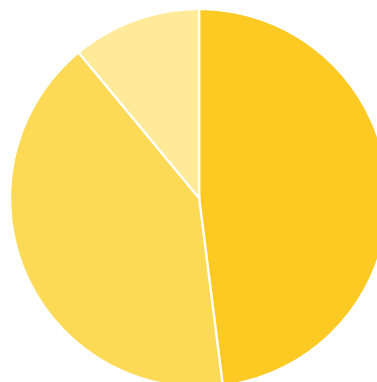
Nutritional value (per 100g)

Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	41 g
Polyunsaturated fatty acids	11 g

Composition

C16:0 Palmitic acid	39.3 – 47.5 %
C18:1 Oleic acid	36 – 44 %
C18:2 Linoleic acid	8 – 12 %

Fatty acids ratio



Palm oil

hydrogenated SG CU-RSPO SCC-818895



2-0138-09-100-00

**Article number:**

110041

INCI name:

Elaeis Guineensis Oil

CAS number:

8002-75-3

Botanical name:

Elaeis Guineensis

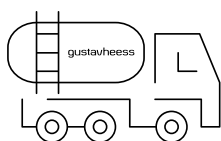
Usage:

Cosmetics, Food

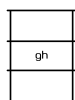
Certificates:

RSPO, Kosher

Our packaging



25,000 kg Tank truck



180 kg Drum



25 kg Box

General durability:

box 12 months, drum 18 months



Palm oil

hydrogenated SG CU-RSPO SCC-818895

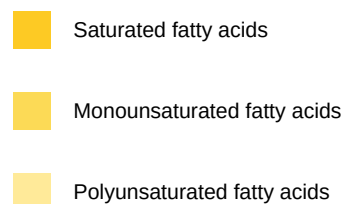
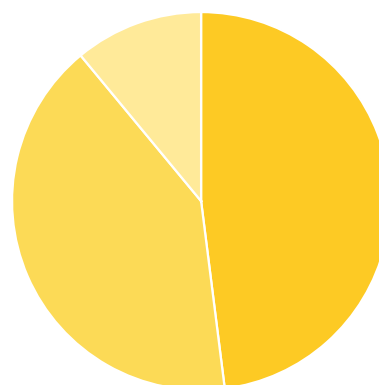
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	41 g
Polyunsaturated fatty acids	11 g

Composition

C16:0 Palmitic acid	39.3 – 47.5 %
C18:1 Oleic acid	36 – 44 %
C18:2 Linoleic acid	8 – 12 %

Fatty acids ratio



Red Palm oil (Palmolein)

SG CU-RSPO SCC-818895



2-0138-09-100-00

**Article number:**

110073

INCI name:

Elaeis Guineensis Oil

CAS number:

8002-75-3

Botanical name:

Elaeis Guineensis

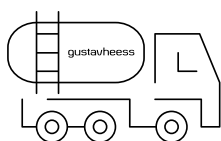
Usage:

Cosmetics, Food

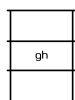
Certificates:

RSPO, Kosher

Our packaging



25,000 kg Tank truck



180 kg Drum



25 kg Box

General durability:

box 12 months, drum 18 months



Red Palm oil (Palmolein)

SG CU-RSPO SCC-818895

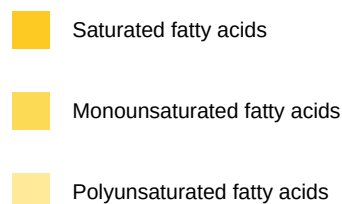
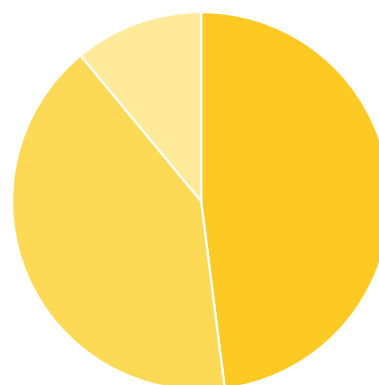
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	41 g
Polyunsaturated fatty acids	11 g

Composition

C16:0 Palmitic acid	39.3 – 47.5 %
C18:1 Oleic acid	36 – 44 %
C18:2 Linoleic acid	8 – 12 %

Fatty acids ratio



Palmolein

refined IV 64 SG CU-RSPO SCC-818895



2-0138-09-100-00

**Article number:**

110077

INCI name:

Elaeis Guineensis Oil

CAS number:

8002-75-3

Botanical name:

Elaeis Guineensis

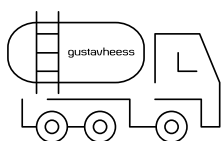
Usage:

Cosmetics, Food

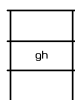
Certificates:

RSPO, Kosher

Our packaging



25,000 kg Tank truck



180 kg Drum



25 kg Box

General durability:

box 12 months, drum 18 months



Palmolein

refined IV 64 SG CU-RSPO SCC-818895

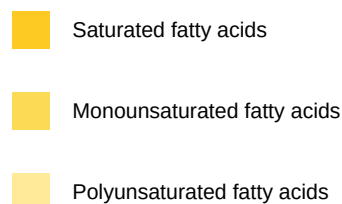
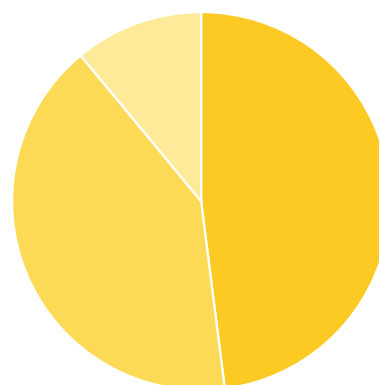
Nutritional values & composition

Nutritional value	(per 100g)
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Composition

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C18:2 Linoleic acid	8 – 12 %

Fatty acids ratio



Organic palm oil

refined SG CU-RSPO SCC-818895



2-0138-09-100-00

**Article number:**

110131

INCI name:

Elaeis Guineensis Oil

CAS number:

8002-75-3

Botanical name:

Elaeis Guineensis

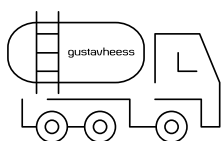
Usage:

Cosmetics, Food

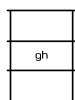
Certificates:

RSPO, Kosher, EU organic, NOP

Our packaging



25,000 kg Tank truck



180 kg Drum



25 kg Box

General durability:

box 12 months, drum 18 months



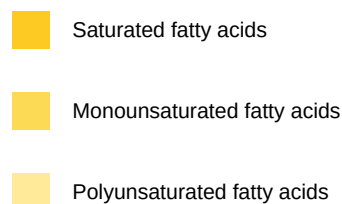
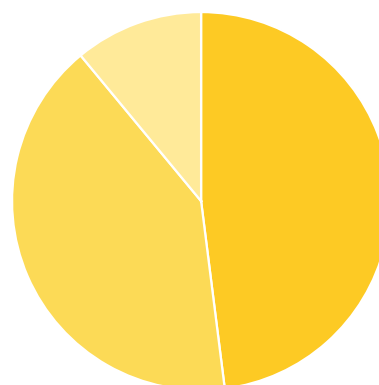
Nutritional values & composition

Nutritional value	(per 100g)
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Saturated fatty acids	48 g
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Polyunsaturated fatty acids	11 g

Composition

C16:0 Palmitic acid	39.3 – 47.5 %
C18:1 Oleic acid	36 – 44 %
C18:2 Linoleic acid	8 – 12 %

Fatty acids ratio



Organic palm oil

refined IP CU-RSPO SCC-818895



2-0138-09-100-00

**Article number:**

110132

INCI name:

Elaeis Guineensis Oil

CAS number:

8002-75-3

Botanical name:

Elaeis Guineensis

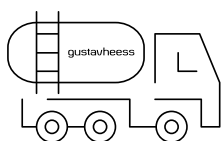
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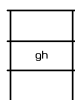
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Our packaging



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