

# “You must do something useful for the country”

was the statement made in 1974 by the late Tan Sri Datuk Professor Hamzah Sendut, directed at Dr Augustine Ong then. That statement inspired him to begin his foray into the palm oil industry.

The two main discoveries made by Tan Sri Emeritus Professor Datuk Dr Augustine Ong in his scientific adventure with palm oil are tocotrienol and the sn-2 theory.

Since the discovery, he went on further to experiment with the blending of olive oil and palm olein, which gave birth to P90, with 90% palm olein and 10% olive oil.

Discovered by a Malaysian for the benefit of the world.



Tan Sri Augustine Ong

Introduced by  
**FATHER OF  
PALM OIL**  
*Augustine Ong*



**Find out more about NONOSUGAR**  
Customer Care:  
Monday- Friday, 9am – 6pm  
+60 11-2432 9887  
www.nonosugar love  
nonosugar love  
nonosugar



## How to use P90?

Suitable for:



dressing



baking



stir frying



deep frying

## Texture & Flavour

• Light golden colour



• Non-greasy

• Neutral in taste with a slight olive aroma



Scan here to access some healthy recipes with P90.  
www.tansriong.com

## Introducing World's First Palm Olein + Olive oil blend!

The Gold Standard of Cooking Oil backed by science



# WHAT IS P90?

P90 is the first blended oil in the world that contains 90% palm Olein and 10% olive oil. It is the gold standard for cooking oil backed by science! Our scientists have done in-depth research on the impact of palm olein intake against the lipid status and reached conclusive results that palm olein has a positive impact on the blood lipids levels. With that, we developed P90 that has a high content (>90%) of unsaturation at the sn-2 position.

## WHY P90?

### 1. Unsaturated fat at the sn-2 position



Lower your LDL cholesterol and increase your HDL cholesterol with the sn-2 unsaturated oil in P90.

**Fact:** Science has shown that the position and chain length determine the nutritional property of the oil. If the fatty acid at the sn-2 position is unsaturated, then the oil does not raise blood cholesterol.

### 2. High Vitamin E tocotrienol content



Vitamin E, also known as alpha-tocopherol, was first discovered in 1922 by Evans and Bishop. Tocotrienol has a similar chemical structure to it, but it is 60 times more active as an anti-oxidant when compared to alpha tocopherol.

### 3. Balance your omega 6/3 ratio to reduce inflammation



Omega 6 is one of the biggest contributors to our body's inflammation in modern day's diet. Balancing the omega 6 and omega 3 consumption will reduce the occurrence of inflammation.

**Tip:** P90 does not contain omega 6!

### 4. A source of healthy fat



A low carb and healthy fat (LCHF) diet can reduce the risk of diabetes and aid in weight loss. Because good and healthy fats help you burn more fat by increasing your metabolism. A good source of healthy fat includes P90 and olive oil.

### 5. Crunchy banana fritters



P90 is a very stable oil and it does not get absorbed into the food easily. Banana fritters remain crunchy and fragrant even after it is cooled. Say goodbye to soggy fried food and snacks with P90.

### 6. P90 is oil I need



Say goodbye to a cluttered kitchen counter top with various types of oil for different usage. P90 is the only oil you will need as it is suitable for dressing, roasting, baking, deep frying and all types of cooking.

### 7. A relatively cleaner and less-greasy kitchen



Say goodbye to scrubbing and cleaning the kitchen backsplash and kitchen counter top after every meal. P90 does not splatter during cooking due to its stability. Your kitchen remains less-greasy and non-sticky after every cook.

### 8. Non-GMO



The naturally high yield of palm oil from the fruit does not require the plant to be genetically modified. Palm oil is nature's gift to the world.