

Introducing World's First Palm Olein + Olive Oil Blend!

世界上第一个混合棕榈油精 + 橄榄油的食用油!



TAN SRI ONG

P90

Palm Olein Olive Oil
棕 桐 橄 榄 油

The Gold Standard of Cooking Oil backed by science.
以科学研究为基础的黄金标准食用油。



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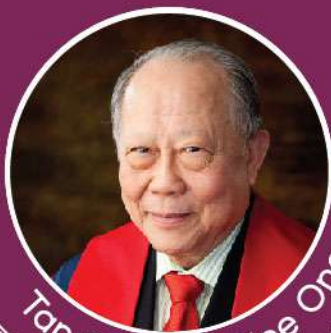


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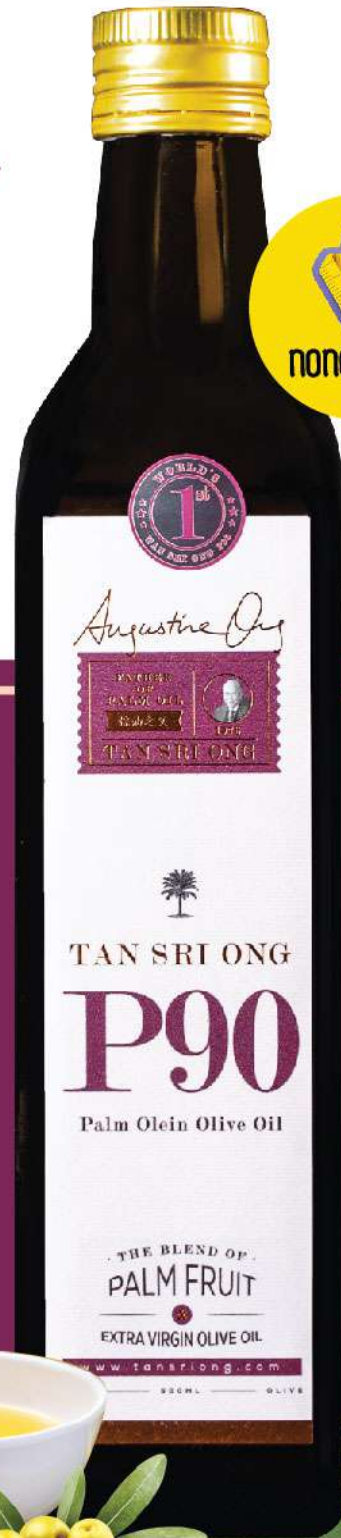
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Introduced by
FATHER OF PALM OIL
由马来西亚棕榈油之父隆重推介



Tan Sri Augustine Ong
丹斯里荣誉教授拿督王顺福博士

Augustine Ong



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Fatty Acid Compositions of Selected Cooking Oil with its Respective Omega-3 and Omega-6 Content

食用油的脂肪酸组成及其各自的欧米茄-3 (Omega-3) 和欧米茄-6 (Omega-6) 含量

OIL	SAFA	MUFA	ω6 18:2	ω3 18:3	Others	Comments
Coconut	84			6	1	High SAFA
Palm Kernel (PKO)	85			9	2	High SAFA
Palm Oil (PO)	48		41		11	High SAFA + MUFA
Palm Olein (POo)	44		42		11	High SAFA + MUFA; SQPOo
Palm Superolein	39		45		13	High SAFA + MUFA; DFPOo
Lard	36		41		9	High SAFA + MUFA
Cottonseed Oil	25	17		50		
Pomace Olive Oil	18		68		12	High MUFA
EVOO	13		71		8	High MUFA
Peanut Oil	16	44		31		
Macadamia Oil	17		65		2	High MUFA; 20% ω7 16:1
Avocado Oil	24		59		12	High MUFA; 13% ω7 16:1
Rice Bran Oil	25	38		32	2	
SFO	10	19		54	2	High 18:2 & 18:3
Rapeseed/Canola	7	59		20	9	High 18:3
SBO	14	23		49	6	High 18:2 & 18:3
HO SBO	10		76		7	High MUFA
HO SFO/RSO	7	61-84		6-29	2-8	High MUFA & 18:2

HO = high oleic. EVOO = extra virgin olive oil; POo = palm olein; SQPOo = special quality POo available; DFPOo = double fractionated POo, liquid at low temperature

Source: Malaysian Oil Science and Technology 2020 Vol. 29 No.2, Page 90.

Conclusion: Palm olein is as good as olive oil.

结论：棕榈油精与橄榄油一样好。

Olive Oil Blends Well with Palm Oil

橄榄油与棕榈油完美融合

NEW FINDING

OLIVE OIL BLENDS WELL WITH PALM OIL

By BERJAYA UNIVERSITY COLLEGE
Text by Emeritus Professor Dr. Augustine S.H.Ong & Associate Professor Dr. Jee Fenn Chung

RESEARCHERS
Emeritus Professor Dr. Augustine S.HONG (MOE*)
Dr. Yuen Mei Chan (MOE*)
Dr. S. S. Tan (MPOB)
Assoc. Prof. Dr. Jee Fenn Chung (BERJAYA UC)
Chief Palmaria Mikelleto (BERJAYA UC)
Chef Nur Khairunnisa Athira (BERJAYA UC) et al.

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BERJAYA UC noted that ECURHIMA (Indochina) was created that palm oil and virgin olive oil consumption produce the same effects on human blood lipids that is similar to the benefits to human (Reference 1-5)

Further, a blend of these established (90% palm oil) is better than virgin olive oil in terms of APROMA and TDMTC.

In addition, the sensory panel prefer blends of in terms of APPEARANCE, TEXTURE, TASTE and AROMA (Reference 6)

We would like to express our appreciation to BERJAYA UC and Bala Aitas Foundation.

members concluded that P90 is better in terms of taste and aroma. Majority of them preferred the 90:10 ratio to virgin olive oil.

我们在马来西亚进行了一项感官评审调查，评审组的大多数成员是马来西亚人，另外还有来自中国、印度和哈萨克斯坦的各一名成员。他们大多数成员的结论是，P90在味道和香气方面表现更出色。其中，多数人更喜欢90%棕榈油和10%橄榄油的比例。

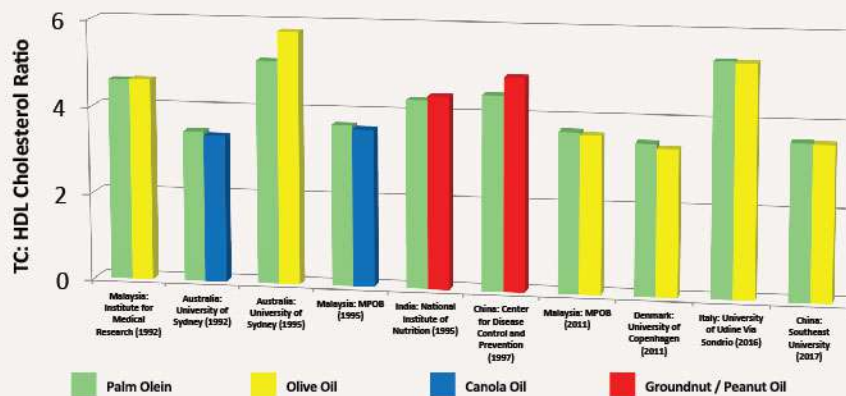
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A sensory evaluation was carried out in Malaysia with most panel members being mainly Malaysian, along with 1 member each from China, India and Kazakhstan respectively. Most of the panel



Nutritional Properties of Palm Olein

棕榈油精的营养特性



- ### REFERENCES
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Intake of Palm Olein and Lipid Status in Healthy Adults: A Meta-Analysis

Phooi Tee Voon,¹ Sin Tien Lee,^{1,2} Tony Kock Wai Ng,³ Yen Teng Ng,¹ Xiou Shuang Yong,⁴ Verna Kar Mun Lee,⁵ and Augustine Soon Hock Ong^{6,1} Nutrition Unit,

Malaysian Palm Oil Board (MPOB), Selangor, Malaysia; ²Department of Nutrition and Dietetics, Faculty of Medical and Health Sciences, University Putra Malaysia (UPM), Serdang, Malaysia; ³Department of Biomedical Sciences, Faculty of Science, Universiti Tunku Abdul Rahman (UTAR), Kampar, Perak, Malaysia; ⁴Department of Bioprocess Technology, Faculty of Biotechnology and Biomolecular Sciences, Universiti Putra Malaysia (UPM), Serdang, Malaysia; ⁵Department of Family Medicine, School of Medicine, International Medical University (IMU), Seremban, Negeri Sembilan, Malaysia; and ⁶Academy of Sciences, Malaysia, Petaling Jaya, Selangor, Malaysia.

The chart above shows the total cholesterol level over HDL. For a healthy adult, the lower the ratio, the better.

上图显示了总胆固醇水平高于高密度脂蛋白。对于健康的成年人来说，该比率越低越好。

The research has been conducted in the respective countries listed above, across multiple sector and ethnicity to ensure that the result is not biased towards a specific region or ethnicity.

该研究是在上述各个国家、跨多个部门和种族进行的，以确保结果不偏向特定地区或种族。

Why P90 ?

为什么是P90?

Fats are broadly categorised into saturated, monounsaturated (MUFA) and polyunsaturated (PUFA) and they are all present in our daily food consumption. To remain healthy, the American Heart Foundation introduced the idea of smart balance – a balanced intake of saturated, MUFA and PUFA fats. And MUFA is healthier than PUFA as it is low in Omega-6. Omega-6 has been identified as one of the biggest contributors in our body's inflammation.

脂肪大致分为饱和脂肪、单不饱和脂肪 (MUFA) 和多不饱和脂肪 (PUFA)，它们都存在于我们的日常食物中。为了保持健康，美国心脏基金会引入了一个精明的平衡理念——均衡摄入饱和脂肪、MUFA 和 PUFA 脂肪。MUFA 比 PUFA 更健康，因为它的欧米茄-6含量较低。欧米茄-6已被确定为导致我们身体发炎的最大因素之一。

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. We are proud to say that P90 is the gold standard of cooking oil!

我们的科学家对棕榈油精摄入量对血脂状况的影响进行了深入研究，并得出棕榈油精对血脂水平具有积极影响的结论。由此，我们开发了在 sn-2 位点具有高含量 (>90%) 不饱和度的 P90。我们可以自豪地说，P90 是食用油的黄金标准！

Academician Tan Sri Emeritus Professor Datuk Dr Augustine Ong Soon Hock 丹斯里荣誉教授拿督王顺福博士

Palm Oil has been criticized over the years due to the lack of understanding. To set the record straight, Tan Sri Emeritus Professor Datuk Dr. Augustine Ong Soon, fondly referred to as the Father of Malaysian Palm Oil, cleared some myths surrounding the benefits of Palm Oil. Augustine received the Merdeka Award in 2012 for his significant role in advocating and promoting the Malaysian Palm Oil Industry to the world.

He began his career as a lecturer with the University of Malaya in 1959. He was a Fulbright-Hays Fellow at the Massachusetts Institute of Technology (MIT) USA from 1966 to 1967. Before this, he read for a PhD in Organic Chemistry at the University of London King's College, 1961-1963.

His first patent, obtained in 1974, was on lipids research of the olein-stearin separation method. He later added 19 more patents to his name in palm oil research. These patents are from the US, the UK, Japan, Australia and Malaysia. His research on palm oil covered several aspects of palm oil; from its chemical composition, nutritional value to its waste treatment.

Augustine was also a co-researcher in the isolation of tocotrienol from palm fatty acid distillate. Tocotrienol, an anti-oxidant, has beneficial effects on brain neurons, is loaded with anti-cancer properties, and lowers the levels of bad cholesterol. Augustine's research inspired other scientists in

other parts of the world to conduct similar research on palm oil.

In 1981, he conceptualised the conversion of palm oil to biodiesel. The project began with laboratory experiment and a pilot plant study, went on to field trials and subsequently proceeded to mass production for commercialisation in Malaysia, Thailand, Columbia and South Korea. Today, Malaysia is one of the world's leading biofuel producers, with several plants approved for production.

多年来，棕榈油因为缺乏理解而受到批评。为了澄清事实，丹斯里荣誉教授拿督王顺福博士，又称“马来西亚棕榈油之父”，解答了一些关于棕榈油好处的误解。王顺福于2012年荣获马来西亚独立奖（Merdeka Award），以表彰他向全球倡导和推广马来西亚棕榈油产业的重要角色。

他的职业生涯始于1959年，当时他在马来亚大学担任讲师。他曾在1966年至1967年间在美国麻省理工学院（MIT）担任富布莱特-海斯研究员。在此之前，他于1961年至1963年间在伦敦大学国王学院攻读有机化学博士学位。

他于1974年获得他人生的第一项专利，专利内容涉及研究脂质里的油酸-硬脂酸分离方法。后来，他又在棕榈油研究领域获得了19项专利，这些专利来自美国、英国、日本、澳大利亚和马来西亚。他的棕榈油研究涵盖了棕榈油的化学成分、营养价值以及废物处理等多个方面。



王顺福还是棕榈脂肪酸蒸馏物中生育三烯酚的分离研究团队里的其中一分子。生育三烯酚是一种抗氧化剂，对脑神经有益，富含抗癌特性，还能降低有害胆固醇的水平。王顺福的研究激发了世界其他地方的科学家对棕榈油进行类似的研究。

1981年，他提出了将棕榈油转化为生物燃料的概念。该项目从实验室实验和试点研究开始，然后进行了实地测试，随后大规模生产并在马来西亚、泰国、哥伦比亚和韩国进行了商业化。如今，马来西亚是世界领先的生物燃料生产国之一，有数个获批生产的工厂。

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