

California Oils Corporation
Presents

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27 yrs. Experience
otherwise, a real nice guy...

The FDA has spoken!
What % TFA will your label reveal ?

- Jan 1 2006 deadline for label declaration
- TFAs have no safe limits
- TFAs are more detrimental to cardiovascular health vs saturated fats
- TFAs contribute to Type 2 diabetes
- Contribute cancerous ulcers
- TFA has no nutritional value

The American Heart Association Recommends:

- 30 % of caloric intake from fats & oils
- Equally from Monounsaturates, Polyunsaturates & Saturates
- Palm oil saturates are composed of:
 - 45% Palmitic 5 % Stearic
 - Palmitic lowers LDL
 - Stearic is neutral to LDL & HDL

How to Eliminate TFAs ?

- Natural: using naturally hard fats and fractionation
- Natural: using high oleic liquid oils
- UN-Natural: harden a liquid oil by chemical process

Natural is the way to go!

- No Trans, naturally!
- Ease of processing, no hydrogenation!
- Lower cost: no hydrogen, no catalyst, etc.
- Reduced refinery losses, increase capacity
- Environmentally friendly, no catalyst disposal
- Introduces a new option for buyers
- Eliminates “hydrogenated” from your label
- GMO Free
- Provides superior creaming properties to shortenings & margarines

*The Natural Solution
Utilizing Palm Fractions & their
all 100% trans free!*

- No other veg oil in the world offers as many natural (non hydro) options for creating shortenings & margarines
- Palm Olein
- Double-Fractionated palm olein
- Palm Mid-Fractions
- Palm Oil
- Palm Stearine fractions
- Palm Kernel Stearine
- Palm & Liquid Oil Interesterified Blends

Palm Olein
The first Pressing
“Just like a virgin olive”

- melting point 76 deg f
- use to replace traditional pourable frying shortening
- use in palm margarine and shortening formulations

Double Fractionated palm olein
Just one more squeeze please!

- use in specialty applications
- shelf stable emulsions
- refrigerator-to-table-to-refrigerator cycle stable
- clarity can rival salad oils
- High Stability Spray oil

Palm Oil - Mother Nature's unique blend & it's from fresh fruit bunches

- 40% Monounsaturated
- 10 % Polyunsaturated
- 50% Saturated
- Excellent frying shortening without offensive odors
- Natural antioxidants
- A natural for margarine hardstocks

PMF –Palm Mid Fractions

Discover the Possibilities!

- Available in 31-35 IV
- Melt pts deg f 90-94
- Unique Solid fat Index 50 deg f 76
- 70 75
- 80 60
- 92 6
- Excellent base oil for Cocoa Butter Equivalents, Substitutes, Replacers
- finding new applications as a cream replacer in whipped toppings, infant formulas, milk replacers, reducing or eliminating the need for refrigeration.
- Margarine base stock
- Excellent for Puff pastries

Palm Stearine

The Hard Fraction



- Melt Pt deg F 120-122
- Use as a blend component in shortenings & margarines requiring a melt pt higher than palm
- Excellent crystalline promoter for shortenings & hard butters

Interesterified Palm Blends

- Unique solids profile for creating shortenings & margarines
- IE POS:PKO blends for Non-hydro trans fat free tub margarine formulations.
 - Widely used in Europe and Canada.
- Percentage of IE hard stock = 10 – 12%
Create your own melting curve

Palm Kernel Stearine

*Palm kernel oil's first pressing
Two virgins from the same fruit !*

- Melt point 90-94 deg F
- melting curve similar to Cocoa butter
- Use as a cocoa butter replacer in compound coatings
- Excellent margarine hard stock

No matter what the shortening or margarine there is a Trans free palm blend for you !

- APS - All Purpose Shortening
- Heavy Duty Frying Shortening
- Pourable Shortening
- Hydrogenated Spray Oils
- Cocoa Butter Replacers, Equivalents, Substitutes
- Margarines-All types

All Purpose Shortening

Cake & icing shortenings typically have high melt pts. 115+ deg F. Typically APS have the highest levels of TFAS-very heavy on the hydro ! Used in Baking Industry for Danish Roll-in pastry, cream fillings, cookie dough, icings, margarine hard stock.

Warning High Trans content ! Typically 22-28% !
A 60/40 blend of Palm & Palm Str will reduce those TFA devils to zero !

Heavy Duty Frying Shortening RBD Palm is the winner !

- Used in Industrial frying applications
- Donut frying
- Typically medium high melt pt
- Eliminate offensive odors
- Natural antioxidants

Margarine hard stocks
Some of this & some of that!

- Palm Oil
- Palm Mid fract
- Palm Str
- Palm Kernel Str
- Interesterified blend of Palm Str & Palm Kernel Str
- Combine with the Liquid oil of your Choice
- Create your own unique blend

*Coast to Coast there is a Palm
refiner ready to assist !*

- Aarhus Oils - Newark, New Jersey
- AC Humko – Memphis, Tenn
- ADM - Quincy, Illinois
- Bunge Edible Oils –Bradley, Illinois
- California Oils - Richmond,. Ca
- Cargill - Charlotte, NC
- Crak Laan - Joliet, Illinois
- Fuji Oils – Savannah, Ga

A penny per lbs can add up fast!

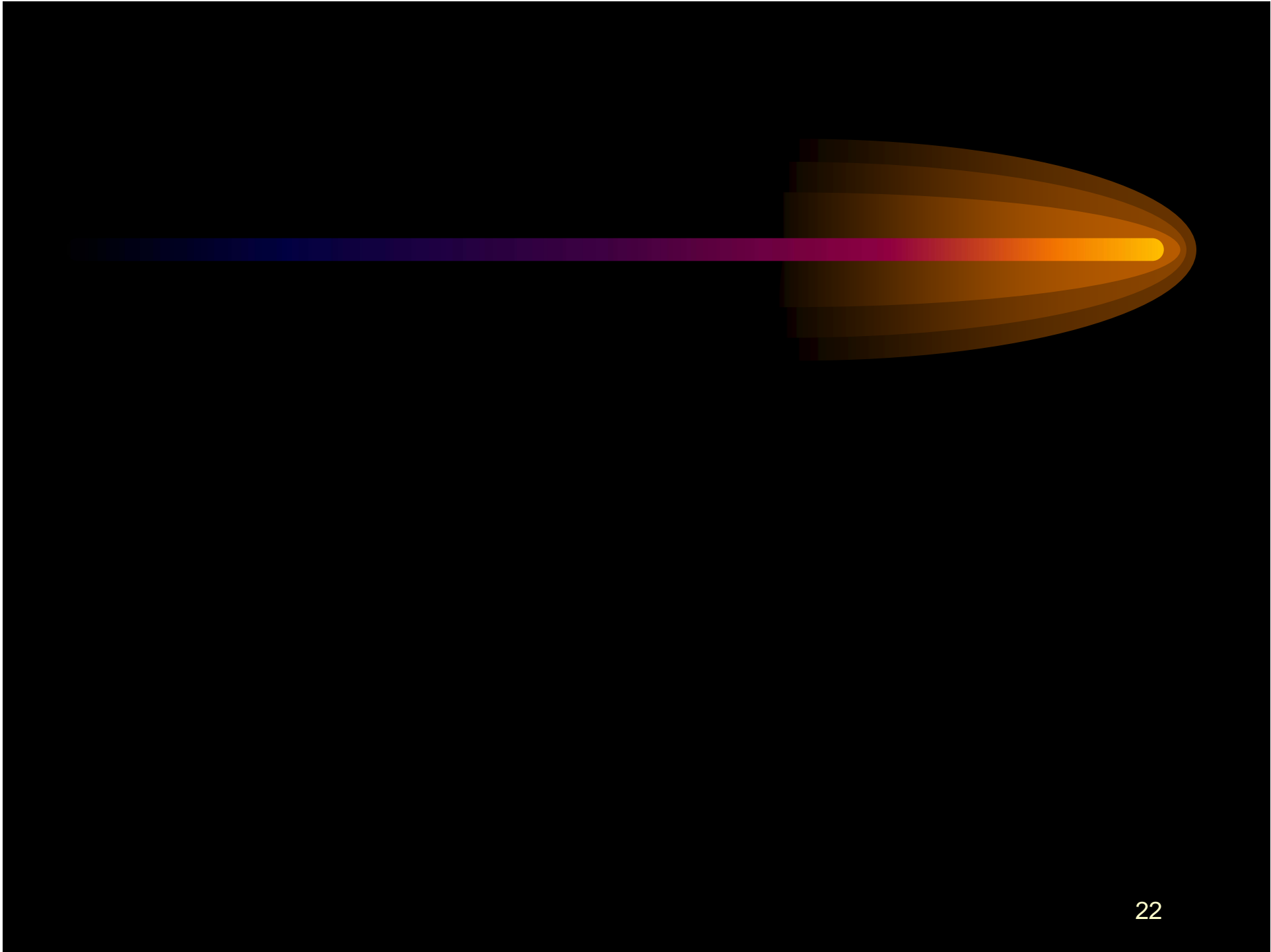
- Take advantage of global market Opportunities
- Palm fractions are commercially available & used worldwide
- Turn your R&D staff loose with palm fractions & just see what they can create
- Petition School Lunch Programs to remove TFAs & reinstate palm oil

*The American Palm Council is
here to support !*

- Documented worldwide medical studies
- Advertising programs
- Marketing Programs
- Educational promotions
- Technical assistance
- New application ideas
- Cooking Demonstrations
- Available for Company picnics
- Balloons & pony rides for the kids !

DA DA That's all Folks

- Discover the possibilities with palm Fractions
- Were ready to take orders
- Just say “Yes” to Palm Oil !



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