

# PALM-BASED SPRAY OIL

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**P**alm-based spray oil (*Figure 1*) offers a convenient tool for handling vegetable oils, especially palm oil which solidifies at temperate climate. Its main advantage for the consumer is its ability to provide a stick-free coating for cooking utensils so that washing of the cookware is easier. Into addition, it can cater for the needs of specific groups of users. For instance, for the adventurous type of people, the spray oil can be used for instant cooking, frying and roasting during outdoor activities such as camping, fishing and picnicking. For army personnel, the product can be included in their food rations.



*Figure 1. Palm-based spray oil.*

For diet conscious people, the spray oil offers a great advantage because the amount of calories can be controlled when cooking and frying with this product. The natural colour of red palm oil can be incorporated into the spray oil which is suitable for salad dressing. In addition, the making of satay barbecue, roasted chicken, omelette, pancake, microwave product *etc.* are more convenient when using the palm-based spray oil.

## INGREDIENTS AND FORMULATION

The major ingredient in the spray oil is palm olein. A food emulsifier is added so that the fried product will not stick to the frying pan during cooking. A food grade propellant is added to the spray oil in order to make it easily sprayable.

## PROCESSING

*Figure 2* shows the flow chart for the production of the spray oil. Palm olein and emulsifier are mixed in mixing chamber and stirred red until a uniform mixture is obtained. The mixture is filled in a suitable container before sealing. The propellant is introduced at optimum pressure using a gasser equipment. The spray oil should be shaken well before use.

## USES

The palm-based spray oil in pressurized container offer a non-stick fried product on frying pan. It is specially designed for the

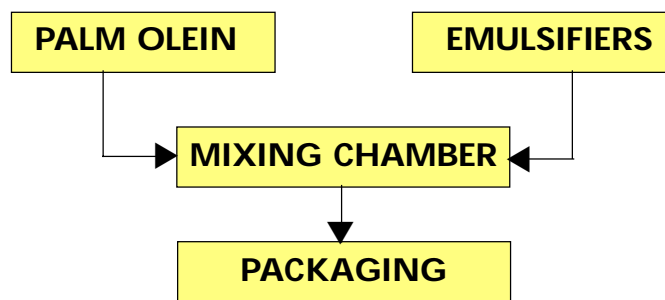


Figure 2. Production of the spray oil.

preparation of omelette, pancake, fried rice and instant fried noodle. The oil can also be sprayed on chicken during roasting, barbecue product and satay grilling. The spray oil can also be used to spray the oil on salad dressings. The product when mixed with natural spicy seasonings will become a perfect ingredient for flavouring fish and chicken before cooking. Furthermore, palm-based spray oil is a perfect choice for preparing a non-stick grilled product since it is specially formulated for high temperature cooking.

### ADVANTAGES

Palm-based spray oil is great for eggs, pancakes, waffles, casseroles, meats, fish, cakes, bread, spaghetti, macaroni, vegetables and many more. Palm-based spray oil is long lasting and economical - 150 servings per can. □ It contains

no water, light non-fluorocarbon propellants, no cholesterol or salt is added, is low in fat - only 7 calories per serving.

Palm-based spray oil provides a stick-free coating for cooking utensils so that the washing of the cookware is easier. The consumers save money and time.

### TECHNICAL INFORMATION

Palm-based spray cooking oil has 45% mono-unsaturated fat and 12% poly-unsaturated fat. It also contains natural vitamin E. It has a neutral odour, so it will not interfere with the taste of the food you are cooking. It stops food from sticking, making it an excellent choice for baking or pan-frying.

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