

**With our Tri.E Tocotrienols, health and vitality are in your hands**



**NATURE'S BEST KEPT SECRET TO VITALITY**

An all-natural product, free of harmful synthetics and of unmatched purity. Grown, produced and delivered with an unwavering commitment to sustainability and quality.

**THE TOCOTRIENOL DIFFERENCE**

Tocotrienols, extracted in our patented process from premium palm fruit, is by far the most superior form of Vitamin E and backed by a trusted reputation as a powerful antioxidant.

**A GREAT WAY TO SUPERCHARGE YOUR IMMUNITY**

The wide variety of wellness benefits includes:

- A mega anti-oxidant boost
- Heart Health
- Anti-Aging
- Brain Health
- Liver Health
- Chemo-Protection

Everyday vitality, brought to you by Sime Darby Oils.

For sales enquiries regarding Sime Darby Oils products, please contact: [adfoods@simedarbyoils.com](mailto:adfoods@simedarbyoils.com)

**TREAT YOURSELF TO  
OUR PREMIUM-QUALITY  
PALM OIL PRODUCTS**

**Sime  
Darby  
Oils**  
Realising possibilities, together



## Get the tasty results you're looking for with Sime Darby Oils premium palm oil

Food manufacturers, bakeries - and even caterers - trust our 100% premium oils to deliver superior, high-performing products. Here are three of our palm oil categories that are a go-to choice for a wide variety of applications and nutritional advantages.

### Premium Red Palm Super Olein



CHEESE TART

#### SUPERB NATURAL COLOURANT

As a natural source of carotene, Premium Red Palm Super Olein adds colour without having to be listed on the label. It also helps fried food achieve a golden finish in shorter frying time.

#### IMPRESSIVE NUTRIENT PROFILE

Rich in Vitamins A and E, with the powerful antioxidant benefits of tocotrienols to contribute a vital role in advanced nutrition.

#### PERFORMANCE ENHANCER

Helps naturally stabilise the amount of oxidation and extend end-products' shelf life.

Applications include beta-carotene enriched food, healthy nutraceuticals, salad dressings, mayonnaises and sauces.

### Certio Premium Frying Oil



FRIED BRUSCHETTA TOPPINGS

#### EXCELLENT OIL STABILITY

Freshness is retained from harvest to storage, eliminating the need for post-refining. Oil quality is never compromised due to minimal chemical and physical degradation process.

#### MINIMAL OXIDATIVE DETERIORATION

Slow oxidation and polymerisation rates enable longer hours of crispiness and freshness in fast food. Extends shelf-life of chips and instant noodles by 3-5 months.

#### SUPERIOR COLOUR STABILITY AND GREATER FRYING LIFE

Frying activities can be carried out for 40% longer than PORAM grade palm oil and palm olein without compromising the quality of taste. Ultimately, this means less wastage.

Ideal for any demanding frying application.

### Virgin Palm Oil



#### CRUDE DRESSINGS

#### NATURAL GOODNESS

Produced from fresh and high-quality crop at low processing temperature without using any chemicals.

#### HIGHEST KNOWN CONCENTRATION OF NATURALLY DERIVED MIXED CAROTENES

The world's richest natural plant sources of carotenes.

#### RICH IN VITAMIN E (TOCOTRIENOLS)

Effective in reducing the risk of stroke and heart-related disease problems. A single tablespoonful of Virgin Palm Oil is enough to meet the body's daily requirements of both Vitamins A and E.

Applications include salad dressing, sauces, sautéing, baking, creaming or use as a natural food colourant.



MUFFINS

For more information about our premium oils and fats, go to [simedarbyoils.com](http://simedarbyoils.com)