

Premium Red Palm Oil

Uses and Tips

- Use optimum amount of cooking oil for each cooking
- Apply slow heating to heat up oil, do not overheat the oil for long period
- Avoid cooking food with excessive moisture content, dry food prior to cooking
- Types of cooking: Stir Frying, dressing, baking and other cooking style that requires oil

The Finest

50 years of heritage coupled with modern food science, we are proud to present to you the best oil cultivated from our land, MERRIS® Red Palm Oil. The finest and most premium oil specially crafted for you. It is an enriched blend from palm which is enhanced with T3E™ Tocotrienols [Super Vitamin E] and Carotenes [Pro-Vitamin A]

Our plant utilizes patented state-of-the-art technologies for the production of natural concentrates of Tocotrienols and Carotene which is then blended with our sustainable palm oil.

Tocotrienols exhibits stellar anti-oxidation properties which protects the body from the harmful effects of oxidative stress, it also has unique health properties that support heart and brain health. Carotenes are rich in pro-vitamin A which is essential for healthy skin, mucous membranes, immune system, and good eye health. MERRIS® Red Palm Oil is suitable for stir-frying, baking, salad dressing and other cooking styles. A masterly crafted product just for you.



T3E™



TOCOTRIENOLS

Tocotrienols are the other half of the Vitamin E family; tocotrienols are the unsaturated form of Vitamin E, whilst tocopherols are the saturated form. Tocotrienols possess similar basic structure to tocopherols, differing only by the presence of 3 double bonds in the isoprenoid tail instead of a saturated phytyl tail. Both tocopherols and tocotrienols occur in four isoforms: alpha, beta, gamma and delta, each with a slightly different structure and beneficial biological functions.

Caro-A™

CAROTENES

Palm oil is rich in both alpha- and beta-carotenes, that are converted by the body into vitamin A, which is essential for good eye health. These carotenes are also powerful anti-oxidants, which protect the body from harmful free radicals. The pro-vitamin A and anti-oxidant properties provide important benefits in nutraceutical formulations.



About Us

OUR COMMITMENT

Our products are extracted from virgin oils from our own long-established and sustainable plantations that are Malaysian Sustainable Palm Oil (MSPO) certified. Our plantations were established in 1968 by the British Commonwealth Development Fund in conjunction with the local government.

NON-GMO

We are committed to the utilization of materials that are Not Genetically Modified. Being part of a fully vertically-integrated business, we can ensure that our materials are exactly what we intend them to be.

SUSTAINABLE POLICY

Our plantations are long established, and well managed, enabling us to effectively utilize the land by achieving 10 to 15 times higher yield of oil per acre as compared with lower-yielding seed oil crops such as canola (rapeseed) and soyabean.

Our plantations are MSPO certified, versus most seed oil crops that are not certified sustainable. Open burning is never used in our plantations, unlike for other crops such as sugar cane. It should be noted that the carbon dioxide capture capability of our plantations is comparable to that of rainforest.

Unlike seed crops, which support very little wildlife, you will find a host of flora and fauna in our plantations, such as monkeys, snakes, owls, hornbills and other birds, spiders, insects and flowers, some of which act as natural pesticides.