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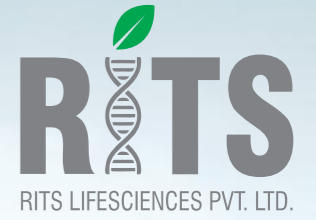
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# Healthy COOKING OIL

# Healthy HOMES



*"Innovation always impacts"*



## As natural product

Fats and oils do not always have the properties required for specialized purposes. On the other hand, there might be raw materials that do have the ideal properties required, but are too expensive or exist in limited quantity.

Modification of oils and fats offers an adequate solution. The techniques used to modify fats and oils change mainly their physical properties to meet the needs of the specified purpose. Modification

offers the possibility of changing the properties of oils and fats within wide ranges, thus making them suitable for many uses or for making oils and fats with desirable properties available in sufficient quantities.

The processes that offer the possibility of modifying fats and oils are: fractionation, winterization, interesterification, and hardening. The benefits of applying the processes include the possibility of stabilizing highly unsaturated oils that can degrade easily as a result of Oil is a popular household cooking ingredient.

It is an excellent source to carry fat-soluble vitamins.

### FSSAI Standards for Edible Oil Fortification

As per the Food Safety and Standards (Fortification of Foods) regulations, 2018, vegetable oil shall be fortified with the following micronutrients, at the levels given in the table below:

Micronutrient	Level of Nutrients (per 100 gram of oil)	Source of Nutrients
Vitamin A	600-990 ug RE	Retinyl acetate or Retinyl palmitate
Vitamin D	11-16 ug	*Cholecalciferol or *Ergocalciferol (*Only from Plant Source)

Vitamin A (retinol): 1 IU= 0.3 µg RE (Retinol Equivalent);  
Vitamin D (Cholecalciferol or Ergocalciferol), only plant source: 1 IU= 0.025 µg



The characteristics such as appearance, taste, texture, flavour and shelf life of the edible oils remain unaffected by the process of fortification. Hence it acts as a perfect medium to provide the nutrients to our body to combat deficiencies.

We provide essential micronutrient premix for fortification of oils and fats that would improve the quality of edible oil . All kinds of edible oils (soybean, palm, groundnut, cotton seed and mustard) can be fortified with our micronutrients premix.

### Some applications of our premixes:

Corn Oil  
Sunflower Oil  
Soya bean Oil  
Coconut Oil  
Wheat Germ Oil  
Palm oil  
Rapeseed oil

### The micronutrients suggested for premix:

Vitamin A  
Vitamin D  
Vitamin E  
Vitamin K  
Minerals

Customised Premix can be manufactured as per the clients specification

