Six Features of RICE BRAN OIL

1. Excellent Taste Palatability
Nutritionally, it has been recognized that RICE BRAN OIL easily drops itself from foodstuff when cooked; hence it is most suitable edible oil for frying and deep-frying to provide crispy texture of fried foods with better palatability.

The fatty acid composition including linoleic acid and oleic acid, especially 40~50% of oleic acid may be felt in good taste when it is use as salad oil. Meanwhile, soybean oil which contains high content of unsaturated fatty acids may increase oxidation and rancidity of oil.

2. Deep-fry without Oily and Lingerin
Upon deep-frying, moisture evaporates forming bubbles causing uneven food surface. After heating the oil for 21 hours at 180°C, 1cm³ of potato was thrown into the oil and extent of bubbling was measured. As shown below, after corn oil, deep fry with RICE BRAN OIL produced less bubbles.

3. Superior Quality of Fried Food
The time of stored fried 10,000 lux at 40°C to be rancid was measured. RICE BRAN OIL exhibited excellent storage stability and fry life-time.

4. Excellent Oxidation Stability
In AOM test, time-peroxide value of 100 of oil at 98°C was the lowest oxide safety level where the flavor of oil started to turn bad. Higher time-peroxide value means longer maintenance of good flavor. As shown below, RICE BRAN OIL and Corn oil both exhibited a relatively high stability against oxidation upon comparison with other edible oils.

5. Light Oil Viscosity, Less Oil Absorbed when Cooking
RICE BRAN OIL is excellent for frying due to its light viscosity and less oil being absorbed during cooking. RICE BRAN OIL leaves food without lingering, light tasting & enhanced palatability. The high clotting point of RICE BRAN OIL retarded the break-down of fatty acids at high temperature and reduced the formation of acrolein.

6. Easier Clean-up with Less Oxide Sticking Pan
As shown below, RICE BRAN OIL created less polymers than other edible oils upon frying and heating at 180°C; hence it is easier to clean-up.
RICE BRAN OIL CUPSOLE
TOUGH-LON

All natural neutraceutical supplement of RICE BRAN OIL with enriched γ-oryznaol, tocotrienols, etc.

Raw materials for neutraceutical supplement or cosmetic ingredients available. Feel free to contact us!

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Established Date: 31 October 2009