



PalmVita

GREEN BY NATURE | GLOBAL BY CHOICE

www.Palmvita.com.my

EMPOWERING AGRICULTURE ENRICHING LIVES

PRODUCT

RBD

PALM OLEIN

FRYING - COOKING - CULINARY USES

Vegetable oils are rich in healthy fats, stable at high heat and perfect for frying. They preserve food's natural flavor and are a good source of vitamin E - Great for all types of cooking.



VEGETABLE GHEE

FRYING - COOKING - CULINARY USES

Vegetable ghee is a vegetarian alternative to this product. It is made up almost entirely of hardened vegetable oil and is free from any milk products.

COCOA BUTTER

SUBSTITUTE

CONFECTIONARY - DESSERT - ICE CREAM

Cocoa Butter Substitute (CBS) is a fat made from vegetable oils to replace cocoa butter in chocolates and sweets. It mimics the texture, melting point, and smooth feel of real cocoa butter.



BAKERY

SHORTENING

CAKE - COOKIES - PASTRIES

Cake & Cream Margarine is specially made for baking. It's ideal for cakes, creams, and desserts—giving smooth texture, rich flavor, and perfect consistency. Made from quality vegetable oils and fats

COCOA BUTTER REPLACER

CONFECTIONARY – DESSERT – ICE CREAM

Cocoa Butter Replacer (CBR) is a vegetable fat used to partly replace cocoa butter in chocolates. It helps lower costs while keeping good quality and taste



CAKE & CREAM MARGERINE

CAKE- COOKIES – PASTRIES

Bakery Shortening is a 100% fat made from vegetable oils. It adds texture, tenderness, and stability to baked goods and stays solid at room temperature.



HYDROGENATED COCONUT OIL

(COSMETICS , FILLING , ICECREAM)

Hydrogenated Coconut Oil is processed to stay solid at room temperature and last longer. It's commonly used in food, cosmetics, and skincare products.



FILLING & CREAMING FATS

CONFECTIONARY – DESSERT – ICE CREAM

Filling & Creaming Fats are made for bakery and dessert use. They give smooth texture, good aeration, and stable, creamy results—perfect for fillings, creams, and whipped products..



CHOCOLATE SPREAD

CONFECTIONARY – DESSERT – ICE CREAM

Chocolate Spread is a creamy, sweet paste made with chocolate, sugar, and fats. Perfect as a topping or filling for bread, toast, pancakes, and pastries.



BUTTER OIL SUBSTITUTE

(CAKE , COOKIES , PASTRIES)

Butter Oil Substitute is a vegetable-based fat that replaces butter oil. It's more cost-effective and offers benefits like longer shelf life and better melting properties.



RBD COCONUT OIL

CAKE - COOKIES - ICE CREAM - PASTRIES

Milk Fat Replacer is made from vegetable oils to mimic milk fat. It's used in dairy-free, lactose-free, or budget-friendly food products.



COATING FATS

CONFECTIONARY - DESSERT - ICE CREAM

Coating fats are special fats used in candy, chocolate, and bakery glazes. They give a smooth, glossy finish, good texture, and stable results



MILK FAT REPLACER

CHEESE - DESSERT - ICE CREAM

Milk Fat Replacer is made from vegetable oils to mimic milk fat. It's used in dairy-free, lactose-free, or budget-friendly food products.

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