



The World's First NoveLin Plant



An Innovative Line of Oils with
Excellent Cold Stability and
Health Benefits

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The First NoveLin Plant Successfully Commissioned

Using Advanced
State-of-The-Art
LIPOCHEM-MPOB
Technology

Product IV >83

Passes AOCS
Cold Stability Test

What is NoveLin?



NoveLin is a new line of palm based oils having compositions with unique properties that provide nutritious diet, fulfilling the requirements of World Health Organization (WHO) and America Heart Association (AHA).

NoveLin has a balanced formula of saturation, monounsaturations and polyunsaturations or alternatively a lower saturation content. It also has high omega-3 fatty acids, tocopherols and tocotrienols content. These natural antioxidants enhance the oil stability as well as human health in reducing cardiovascular diseases.

As **NoveLin** passes the cold stability test, it can be used in temperate countries. Uses of **NoveLin** range from cooking, frying, as well as salad oils and others.

This innovative technology by MPOB has been successfully scaled up to commercial plant in collaboration with LIPOCHEM.

Quality of Final Products: **Liquid Fraction - NoveLin**

Specification	Low Saturates Formula with Enhanced Omega-3 Fatty Acids	One SMP Formula with Equivalent Fatty Acid Ratio
Sat : Mono : Poly	0.4 : 1.0 : 0.4	1.0 : 1.0 : 1.0
IV	83 ~ 86	90 ~ 93
Cold Stability Test (hour)	5.5 min. at 0°C	5.5 min. at 0°C
Total Saturation (%)	23.5	29.2
Omega-6/Omega-3 Fatty Acid Ratio	7	10.9

