

MARUNDA **R&D** CENTRE





INTRODUCTION

Sinar Mas Agribusiness and Food’s comprehensive range of high-quality edible oils, bakery products, and specialty fats cater to the diverse needs of the food service industry.

Whether you are a large food manufacturer looking for a versatile and healthier plant-based option, or a small to mid-sized bakery or café searching for the finest ingredients that are economical and responsibly produced, our range of ingredients addresses each of your dietary requirements.

Our state-of-the-art Marunda R&D Centre is the first lab in Indonesia, specialising in fats and oils. Here our team combines technology, process innovation, and expert knowledge to create solutions for customers across the food industry, allowing you to deliver cost-effective and delicious food products for your end consumers.



PRODUCT DEVELOPMENT

Bring new and cost-efficient product improvements to market



LABORATORY AND PILOT PLANT

- ISO 17025 accredited laboratory analysis
- Develop pilot samples for concept products and research projects



RESEARCH AND PROCESSING

Research and formulate ingredients and processes for target applications



PACKAGE DEVELOPMENT

Analyse and determine standards and specifications for packaging materials (including new recyclable and degradable materials)



PRODUCT APPLICATION

Evaluate key product performance in local and global food businesses

7 NUTRITIONAL FACTS ABOUT PALM OIL

1. Non-GMO vegetable oil from the fruits of oil palm trees
2. Concentrated source of energy for the body
3. Balanced composition of saturated and unsaturated fatty acids
4. Natural trans-fat free alternative
5. Rich in antioxidant, vitamin E
6. Rich in provitamin A carotenoids (unrefined palm oil)
7. Two unique oils from one fruit (multiple palm fractions)



RESPONSIBLE PRODUCTION

Optimised composition for healthier products

Industrial trans-fat free products produced without hydrogenation

Improved function and at lower price

Premium butter-like products (including special milk fat replacers) at reduced cost

Focused on responsible and sustainable production

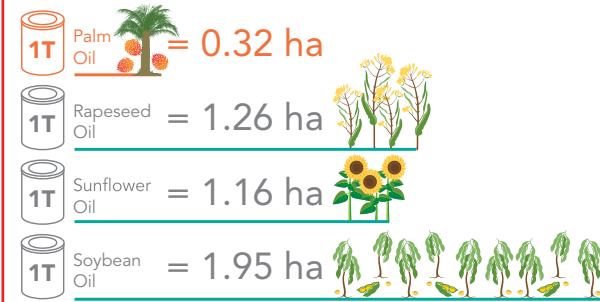
Healthier and sustainable food options for health and environmentally-conscious consumers

Compared to other edible oils and fats, palm oil carries a greater nutritional advantage. While palm olein is rich in monounsaturated fatty acids, the palm kernel is rich in medium-chain triglycerides fatty acids (C8:0, C10:0, C12:0).

Fatty Acids	Sunflower	Soybean	Coconut	Palm Kernel	Palm (whole)	Palm Olein	Palm Stearin	Rapeseed	Olive	Butter
Saturated (solid)										
C8:0 Caprylic			8	3.9						1.1
C10:0 Capric			6.4	4						2
C12:0 Lauric	0.1		48.5	49.6	0.3	0.2	0.2			3.1
C14:0 Myristic	0.1	0.1	17.6	16	1.1	1.1	1.4	0.1		11.7
C16:0 Palmitic	6.2	11	8.4	8	45.1	40.9	58.5	2.8	13.7	26.2
C18:0 Stearic	2.8	4	2.5	2.4	4.7	4.2	4.7	1.3	2.5	12.5
C20+	0.1	0.3	0.1	0.1	0.2			2.1	0.9	
Total in %	9.3	15.4	91.5	84	51.4	46.4	64.9	6.3	17.1	56.6
Unsaturated (liquid)										
C16:1 Palmitoleic	0.1	0.1			0.1			0.2	1.2	1.9
C18:1 Oleic	28	23.4	6.5	13.7	38.8	41.5	27.4	23.8	71.1	28.2
C18:2 Linoleic	62.2	53.2	1.5	2	9.4	11.6	6.9	14.6	10	2.9
C18:3 Linolenic	0.2	7.8			0.3	0.3	0.3	7.3	0.6	0.5
C20+	0.2					0.2	0.5	47.8		
Total in %	90.7	84.5	8	15.7	48.6	53.6	35.1	93.7	82.9	33.5

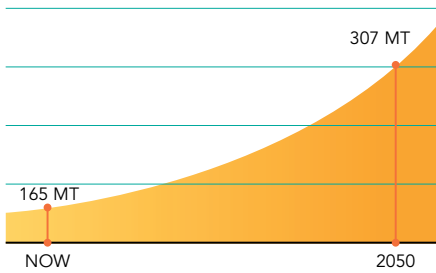
Source: Chow, Ching Kuang. 2008. Fatty acids in foods and their health implications. CRC Press.

Land required to produce
1 tonne of major types of oils



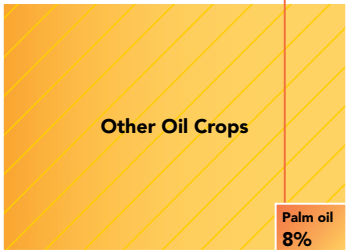
Source: Oil World - data processed

With oil palm trees providing an average of five times more yield per hectare than other crops, the responsible production of palm oil will offer a sustainable solution to the growing global demand for vegetable oils



Source: IUCN

Oil palm produce 35% of world production of vegetable oil on 8% of the global land allocated to oilseed crops





MARUNDA R&D CENTRE IMPLEMENTED THE ISO SYSTEM

R&D ACCREDITED LABORATORY

- **ISO/IEC 17025**

The standard by which most laboratories must hold accreditation to be deemed technically competent. The laboratory has been accredited since 2015

PART OF THE MARUNDA PLANT'S ISO/FSSC CERTIFICATION

- **ISO 9001:2015**

The standard for meeting customer expectations and delivering customer satisfaction

- **ISO FSSC 22000**

The standard which focuses on food safety and safe product delivery for human consumption



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Cooking Oil, Premium
Margarine, & Shortening

PALMVITA®

Mid-Range Margarine
& Shortening

Palmboom®

Premium Margarine

MENARA®

Economy Margarine
& Shortening



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Visit our website to learn more:

