

CERTIO

Types



CERTIO Frying Palm Oil

Suitable for:

- Fries
- Donuts
- Fried chicken
- Fried mee
- Nuggets
- Shallots



CERTIO Frying Palm Olein

Suitable for:

- Chips
- Snacks
- Nuts
- Seafood

6 Reasons To Choose CERTIO



1 Stays Clear Longer
CERTIO maintains its clarity even after multiple frying cycles, ideal for kitchens with heavy or continuous frying operations.



2 Longer Frying Life
With almost double the frying stability of regular palm oil, CERTIO allows more cycles before changeover. Less downtime means smoother, uninterrupted kitchen operations.



3 Fry More, Save More
With clearer oil, CERTIO enables fewer changeovers than normal cooking oil, reducing oil consumption and downtime. The result is meaningful cost savings, allowing businesses to focus on what truly matters: their customers.



4 Crispier, Less Oily Food
Lower oil absorption produces lighter, crunchier fried food without the heavy, oily mouthfeel. Food stays crispy for longer period of time, making it suitable for takeaway and delivery.



5 Safer To Consume
Lower Total Polar Matter (TPM) and slower breakdown mean fewer harmful compounds, fresher oil quality, and greater peace of mind in everyday cooking.



6 Elevates Flavour & Food Quality
CERTIO brings out the best in your food. Its superior stability helps ingredients cook evenly, enhancing natural flavours and aromas.

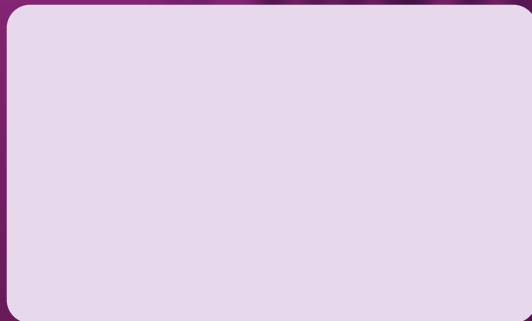


High Quality Frying Oil That Saves Cost

The Smarter Choice

Ready To Experience The Smarter Choice

For enquiries, product trial, sample or bulk order:





MEET CERTIO



High-quality frying oil
ideal for kitchens with heavy or continuous frying operations



For stable, reliable frying performance
even under continuous high heat conditions



Trusted by **food manufacturers and Quick Service Restaurant (QSR) chains**

Fry More Save More



SAVE MORE WITH LESS OIL CHANGEOVER

Based on internal trial. The oil performance studies presented are based on laboratory methods using small-scale frying conditions. Results may vary when applied to industrial-scale frying due to differences in equipment, operating conditions, and oil management practices. Additionally, performance outcomes are subject to variations in the type of food being fried and specific oil handling procedures. These results should be interpreted as indicative and not as a direct representation of large-scale production performance.

CERTIO VS **Normal Cooking Oil**



*Based on internal lab testing

Lower Free Fatty Acids (FFA) Level
for better stability

Lighter Oil Colour
Colour remains light after continuous frying

Food Tastes Less Oily

- Less oil absorption, crispier without the oiliness
- Food taste less oily
- Brings out the real taste of food



Safer Frying Performance

- Stable performance at high heat
- Slower oil degradation
- Reliable for repeated frying

Responsibly Sourced. Traceable. Trusted.

Produced by SD Guthrie International - one of the world's leading producers of Certified Sustainable Palm Oil (CSPO).

Fully integrated **Estate - Mill - Refinery** process ensures:

- Traceability
- Quality control
- Consistent supply



With CERTIO, you get oil that performs better and is produced with greater responsibility.



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