



DIFFERENT TYPES OF OILS



Different types of oils

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- The background of the slide is a collage of food-related images. It includes a glass pitcher filled with yellow oil, several wooden bowls containing different types of seeds (red, dark, and light), and a branch with green olives. There are also several golden-yellow oil droplets of varying sizes scattered across the right side of the image.
- a) Olive oil: This is a popular oil made from pressing olives. It is often used in cooking and for making salad dressings.
- b) Coconut oil: This oil is extracted from the meat of coconuts and is commonly used in baking and cooking, as well as for skin and hair care.
- c) Canola oil: Made from the seeds of the canola plant, this oil is often used for frying, baking, and salad dressings.
- d) Sunflower oil: This oil is made from sunflower seeds and is used for cooking and frying, as well as for making margarine and salad dressings.
- e) Soybean oil: This oil is extracted from soybeans and is commonly used in cooking, baking, and as a salad dressing base.
- f) Corn oil: This oil is made from corn and is used in cooking, baking, and making margarine.
- g) Palm oil: This oil is derived from the fruit of the oil palm tree and is used in cooking, baking, and making margarine and other processed foods.
- h) Sesame oil: Made from sesame seeds, this oil is used in cooking and as a condiment.
- i) Peanut oil: This oil is made from peanuts and is often used for frying, cooking, and making salad dressings.
- j) Avocado oil: This oil is extracted from the fruit of the avocado and is often used in cooking, baking, and making salad dressings.

Market scope

- The market scope for other oils is diverse and can be influenced by a range of factors. As consumer preferences and trends change, the demand for different types of oils can shift, creating opportunities for new players in the market..
- In addition to the food industry, other oils have applications in industries such as cosmetics, pharmaceuticals, and biofuels. For example, coconut oil and palm oil are commonly used in the production of soaps, lotions, and other cosmetic products, while canola oil and soybean oil are used as raw materials in the production of biofuels.

Major market players

- a) Archer Daniels Midland Company
- b) Cargill, Incorporated
- c) Bunge Limited
- d) IOI Corporation Berhad

Commercial production

- a) **Cultivation:** Vegetable oils are typically derived from crops such as soybeans, corn, canola, sunflowers, or palm trees. These crops are cultivated using a combination of farming practices such as tilling, planting, watering, and fertilization.
- b) **Harvesting:** Once the crops have reached maturity, they are harvested using specialized equipment such as combines or harvesters. In some cases, the crops may be hand-picked.
- c) **Extraction:** The next step is to extract the oil from the harvested crops. There are several different methods for extracting oil, including mechanical pressing, solvent extraction, and cold pressing.
- d) **Refining:** After the oil has been extracted, it may undergo a refining process to remove impurities and improve its quality. This may involve processes such as degumming, bleaching, and deodorizing.
- e) **Packaging and distribution:** The final step is to package the oil and distribute it to customers. This may involve shipping the oil in bulk to other manufacturers or packaging it in bottles or containers for retail sale.

The specific production process for other oils can vary depending on the type of oil and the industry in which it is used. For example, the production process for coconut oil may differ from the process used to produce palm oil or avocado oil.