

# MENINGKATKAN NILAI TAMBAH MINYAK SAWIT



**Palm Fruit**



**PFAD**



**Crude Palm Oil**



# KULIAH TAMU

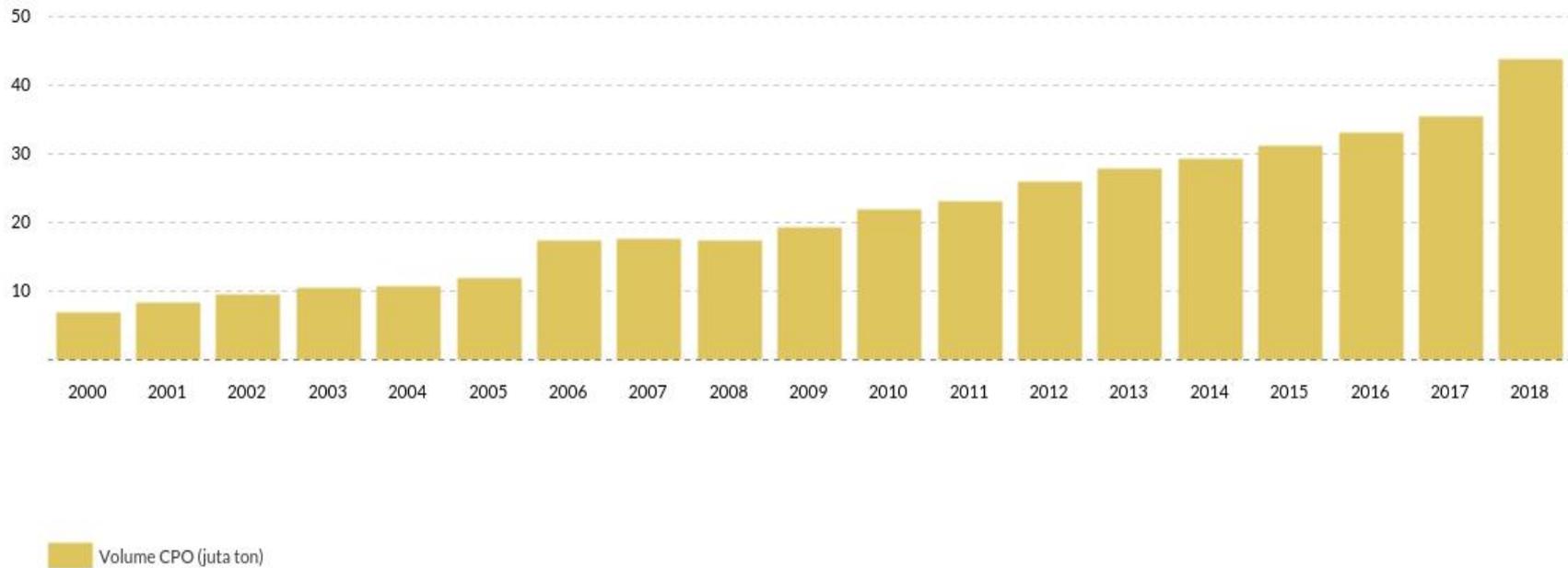
**PROF. DR. Teti Estiasih, STP, MP**

Email: [teties@yahoo.co.id](mailto:teties@yahoo.co.id)

**Fakultas Pertanian – Universitas Mulawarman**

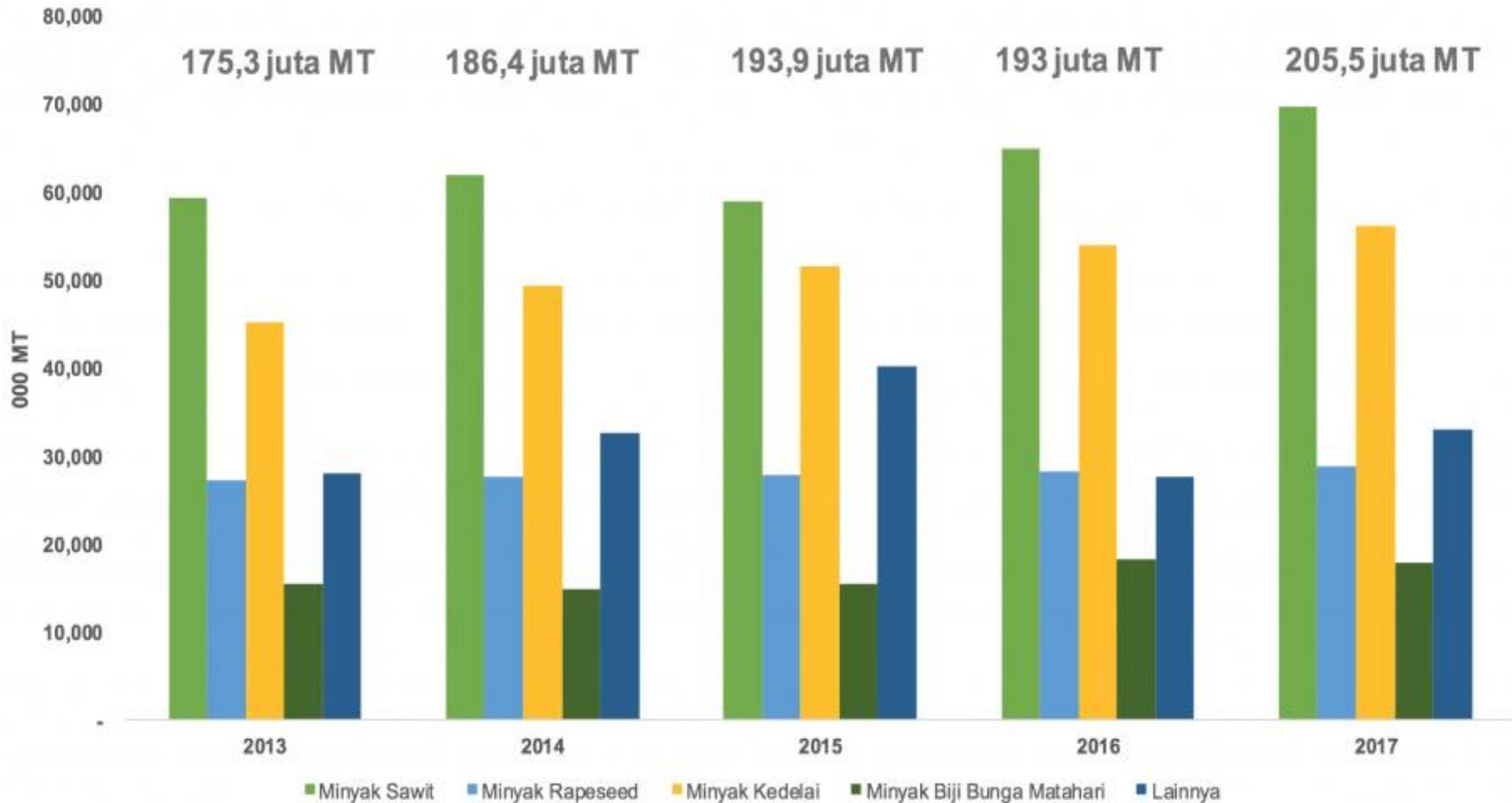
# PRODUKSI CPO DI INDONESIA

Volume produksi kelapa sawit (CPO), 2000-2018



Sumber : Direktorat Jenderal Perkebunan

# SUPLAI EDIBLE OILS DI DUNIA



Sumber: fas.USDA.gov.us



Dura



Kelapa Sawit

**DURA**

Ketebalan cangkang:  
1 - 5 mm (20-30%)

Tenera



**TENERA**

Ketebalan cangkang:  
1 - 2.8 mm (2-20%)

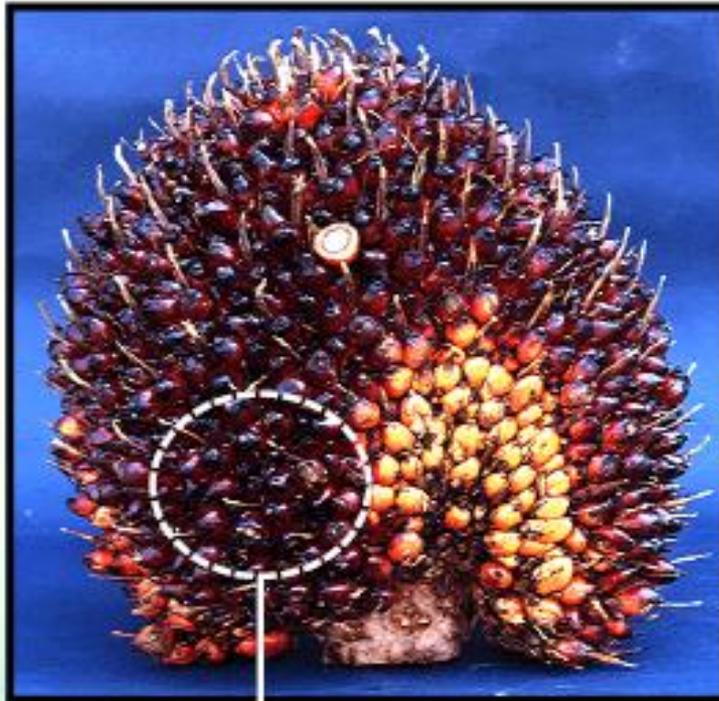
Pisifera



**PISIFERA**

Tidak memiliki  
Cangkang (0%)  
Fertile

# THE OIL PALM FRUITS



## Basic Information

- Fruits per bunch: 1000 to 3000
- Bunch Weight: 15-25kg
- Fruit size: 5 cm
- Fruit shape: Oval
- Fruit Color: Yellowish Red
- Fruitlet weight: 10 grams
- Oil per bunch: 23-25%



Mesocarp: crude palm oil

Palm kernel: crude palm kernel oil

Shell



# PRODUKTIVITAS

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- ✘ Kelapa sawit berbuah setelah 2-3 tahun dengan umur ekonomi 25-30 tahun
- ✘ Kelapa sawit menghasilkan 20-25 ton tandan per hektar per tahun
- ✘ Proporsi minyak per tandan adalah 25% tetapi setelah diolah skala pabrik 20-22%
- ✘ Produksi minyak per hektar adalah 4-5 ton per tahun

# TANDAN KELAPA SAWIT



# TANDAN DAN BUAH SAWIT

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- ✘ Tandan sawit yang sudah matang mengandung ratusan sampai ribuan buah sawit dengan berat sekitar 40 kg
- ✘ Buah sawit berukuran 2-5 cm dengan bentuk oval dan berat 8-20 g
- ✘ Buah yang belum matang berwarna violet sampai hitam, jika sudah matang berubah warna menjadi oranye tua atau merah cerah
- ✘ Buah sawit terdiri dari mesokarp (pulp) dan biji yang terdiri dari kulit (endokarp) dan daging buah (kernel)

# TANDAN BUAH SAWIT SEGAR (FFB=FRESH FRUIT BUNCH)





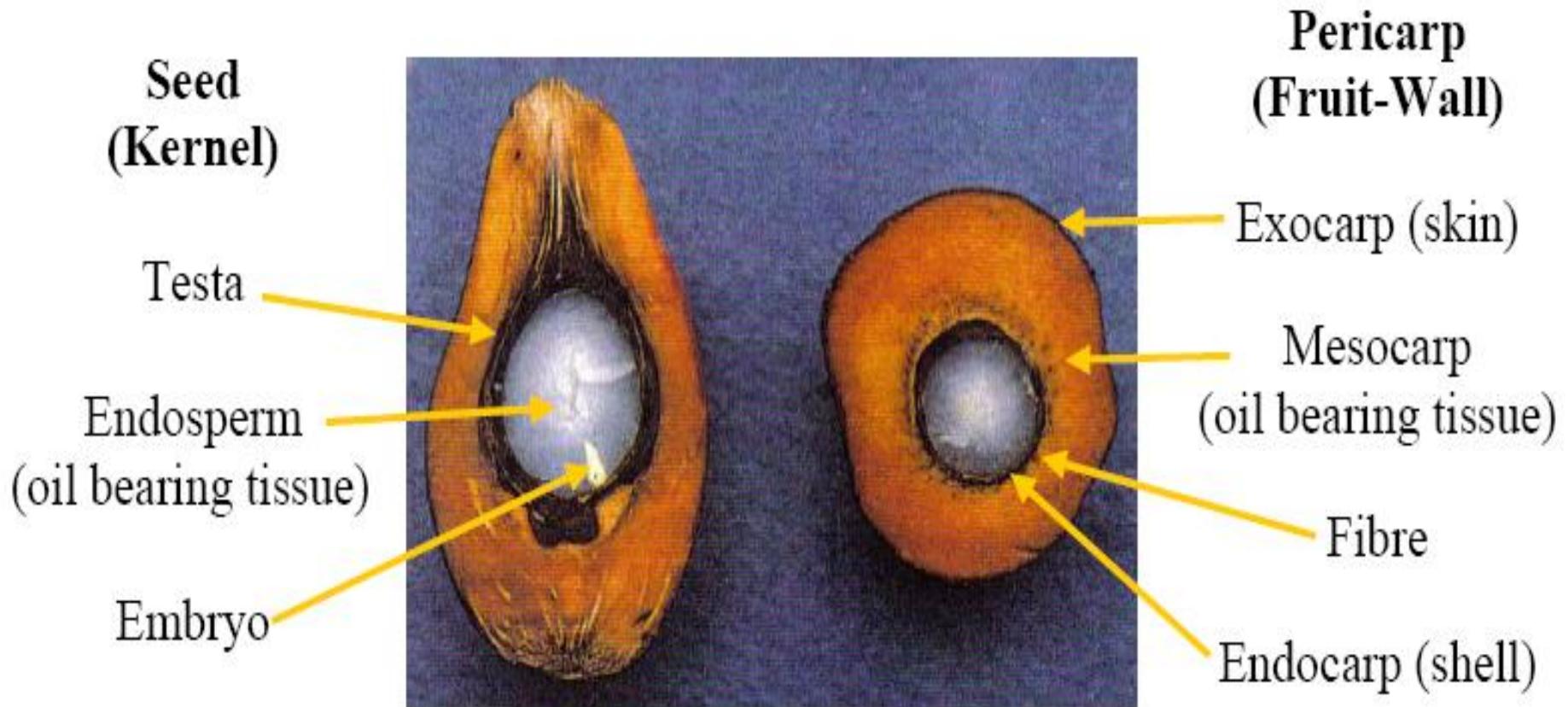
**BUAH SAWIT**

## Key Raw Materials

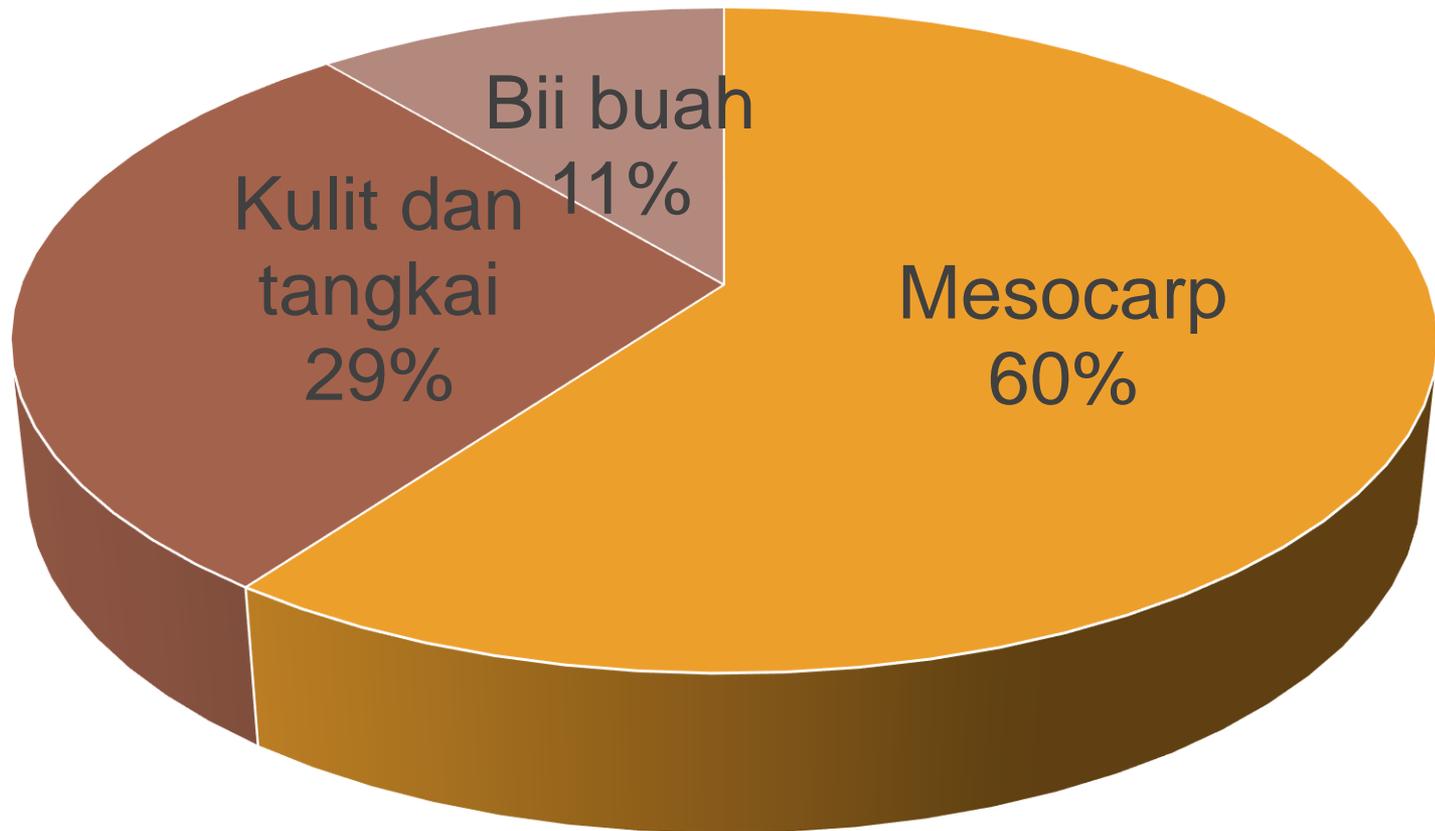


- Palm Oil to Carbon chain length:  $C_{16}, C_{18}$
- Palm kernel oil to:  $C_6, C_8, C_{10}, C_{12}, C_{14}$

# BAGIAN BUAH SAWIT

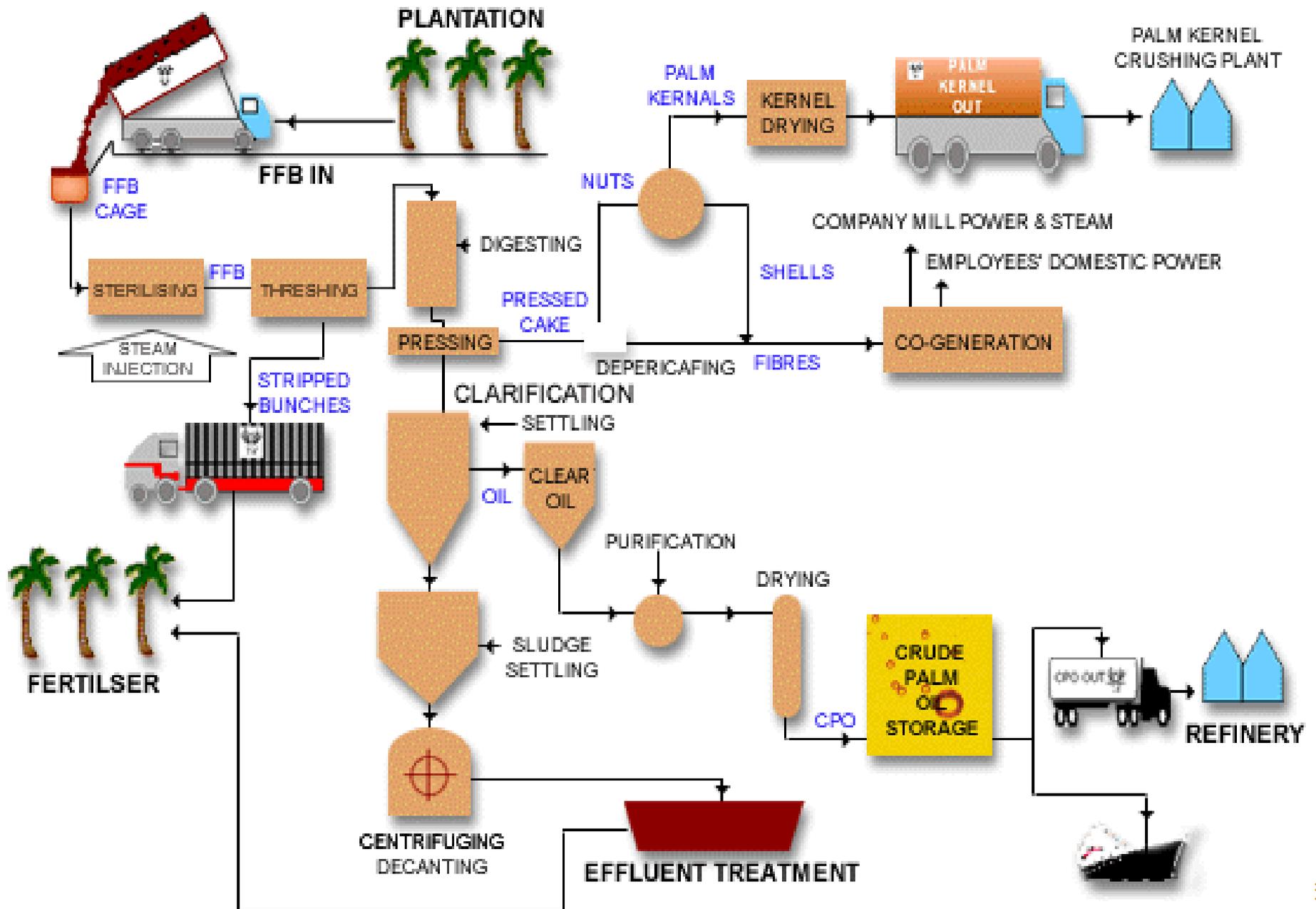


# KOMPOSISI BUAH SAWIT



■ mesocarp   ■ Kulit dan tangkai   ■ Bii buah

# Crude Palm Oil Milling Process



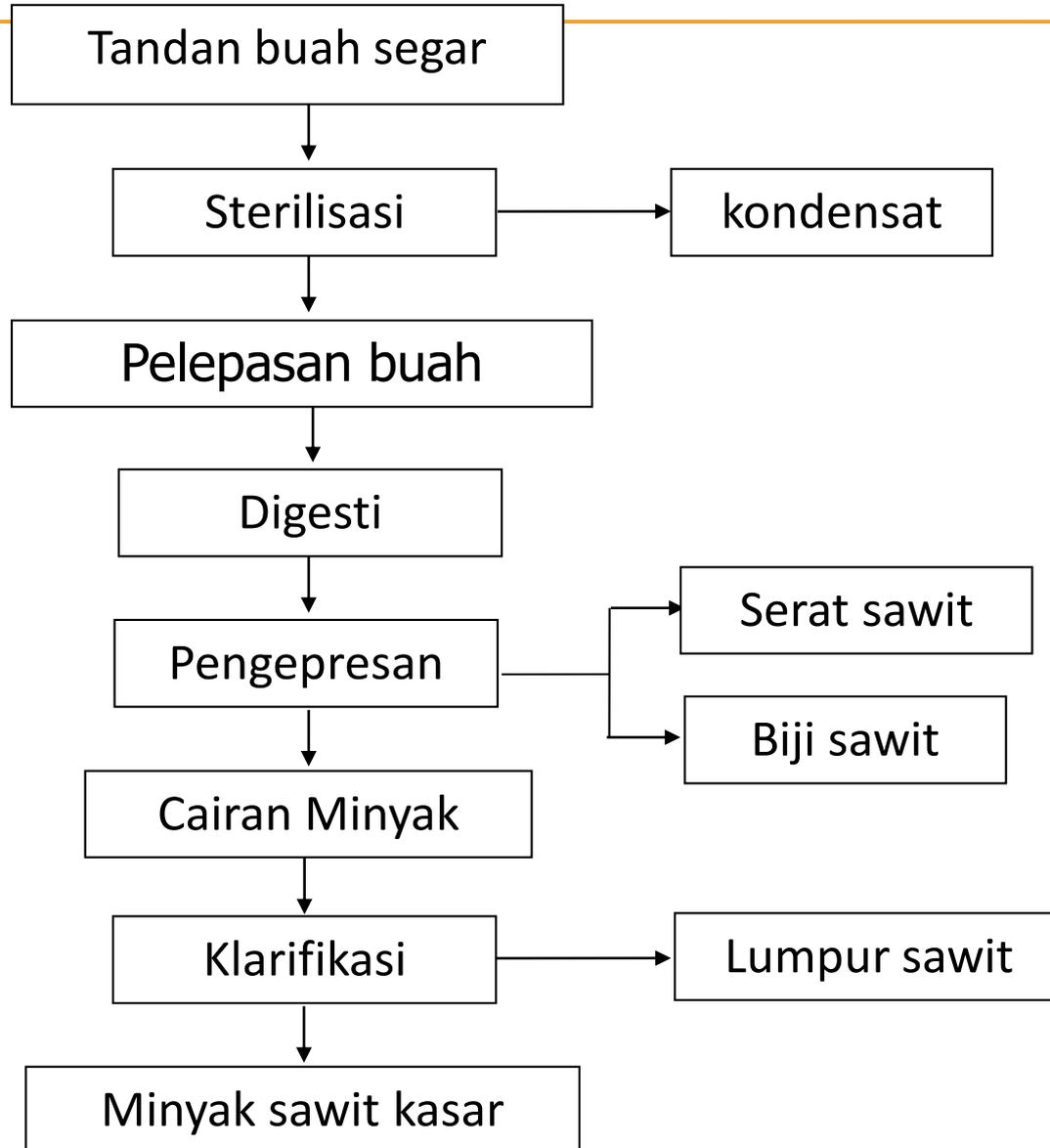
# EKSTRAKSI MINYAK SAWIT KASAR (CPO, CRUDE PALM OIL)

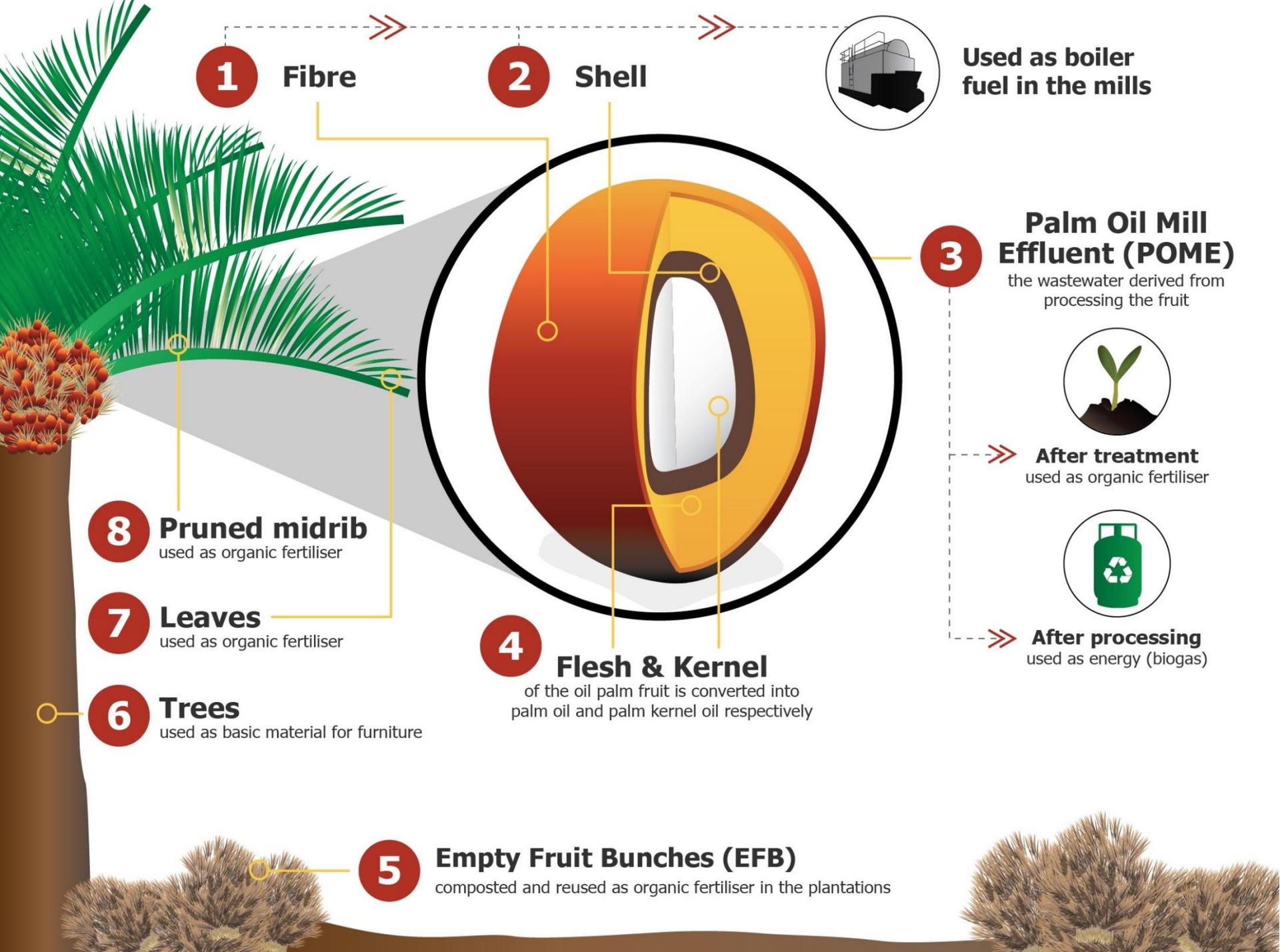
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Beberapa tahapan ekstraksi minyak dari tandan sawit adalah:

1. Sterilisasi
2. Pelepasan buah (*bunch stripping*)  
(treshing)
3. Digesti
4. Ekstraksi minyak
5. Klarifikasi dan Purifikasi

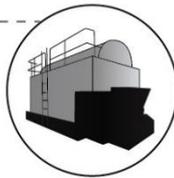
# EKSTRAKSI MINYAK SAWIT





**1 Fibre**

**2 Shell**



**Used as boiler fuel in the mills**

**3 Palm Oil Mill Effluent (POME)**  
the wastewater derived from processing the fruit



➤ **After treatment**  
used as organic fertiliser



➤ **After processing**  
used as energy (biogas)

**4 Flesh & Kernel**  
of the oil palm fruit is converted into palm oil and palm kernel oil respectively

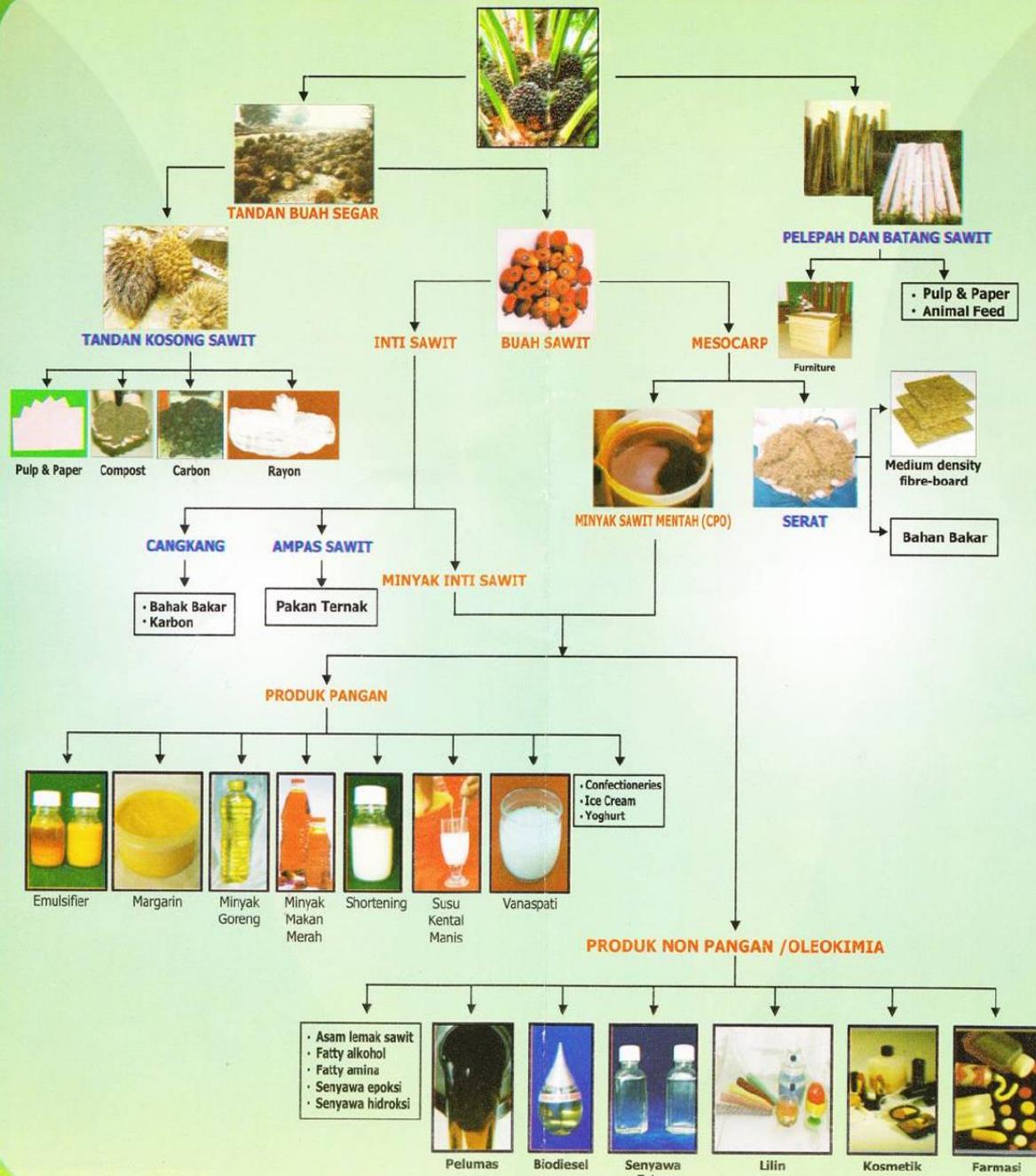
**5 Empty Fruit Bunches (EFB)**  
composted and reused as organic fertiliser in the plantations

**8 Pruned midrib**  
used as organic fertiliser

**7 Leaves**  
used as organic fertiliser

**6 Trees**  
used as basic material for furniture

# POHON INDUSTRI KELAPA SAWIT



**PUSAT PENELITIAN KELAPA SAWIT**

Jl. Brigjen Katamso No. 51, Medan 20158, Indonesia

Telp. 061-7862477, Fax. 061-7862488

e-mail : admin@iopri.org, http://www.iopri.org

# SETRILISASI



# TRESHING ATAU BUNCH STRIPPING



Palm Fruit Bunches in Stripping Machine



Empty Bunch after Threshing/Stripping



Palm Fruits



Turning Station in Palm Oil Mill

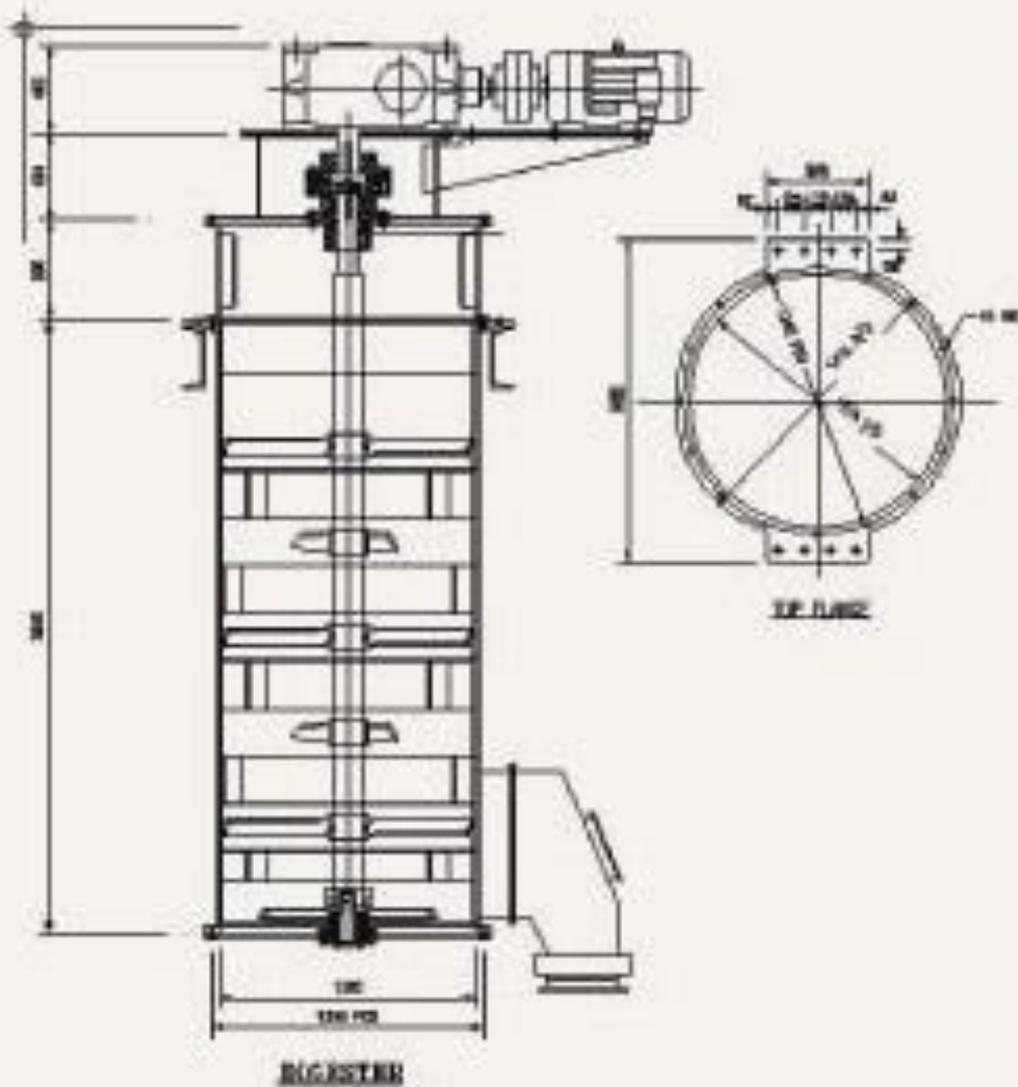


Palm Oil Mill Threshing Section

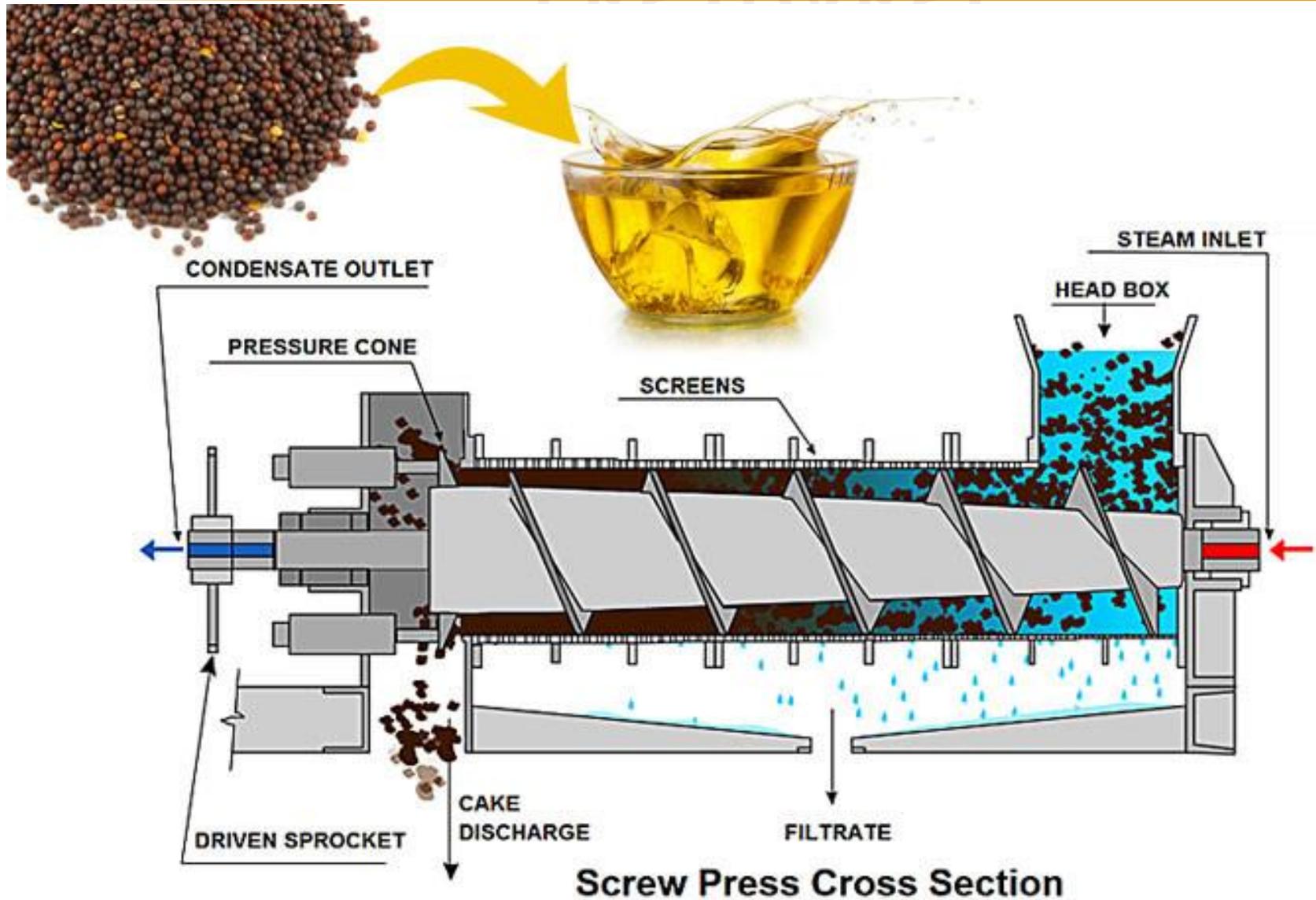


Palm Fruit Threshing Machine / Thresher

# DIGESTI



# EKSTRAKSI



# CRUDE PALM OIL

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# BIJI SAWIT / KERNEL



# SERAT SAWIT

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# LUMPUR SAWIT (SLUDGE)





# Palm Oil Refining line



# REFINING PROCESS



CRUDE  
PALM OIL

80°C - 90°C

**Degumming**

90°C - 120°C

**Bleaching**

Filtration

Bleached  
Palm Oil



RBD Palm Oil

180°C - 260°C  
under vacuum

**Deacidification  
and  
deodorization**

**Palm Fatty Acid Distillate**



**PALM FATTY**

**ACID-DISTILLATE**

# PALM FATTY ACID DISTILLATE

**A by product of palm  
oil refining in  
deodorization step**

**It is produced  
about 4% of CPO**

**3.66 ton PFAD is  
produced from every  
100 tons CPO**

**PALM  
FATTY ACID  
DISTILLATE  
(PFAD)**

# MINOR AND VALUABLE COMPONENTS OF PALM OIL



# Bioactive Compounds

- Phytonutrients, phytochemicals
- Ingredients for functional foods
- Compounds that have positive physiological effects on health more than essential nutrition
- A broad diversity of structures and functionalities



# Composition of palm oil

Component	Percentage
Triglyceride	>90
Diglyceride	2-7
Monoglyceride	<1
Free Fatty Acid	3-5
Phytonutrients	1



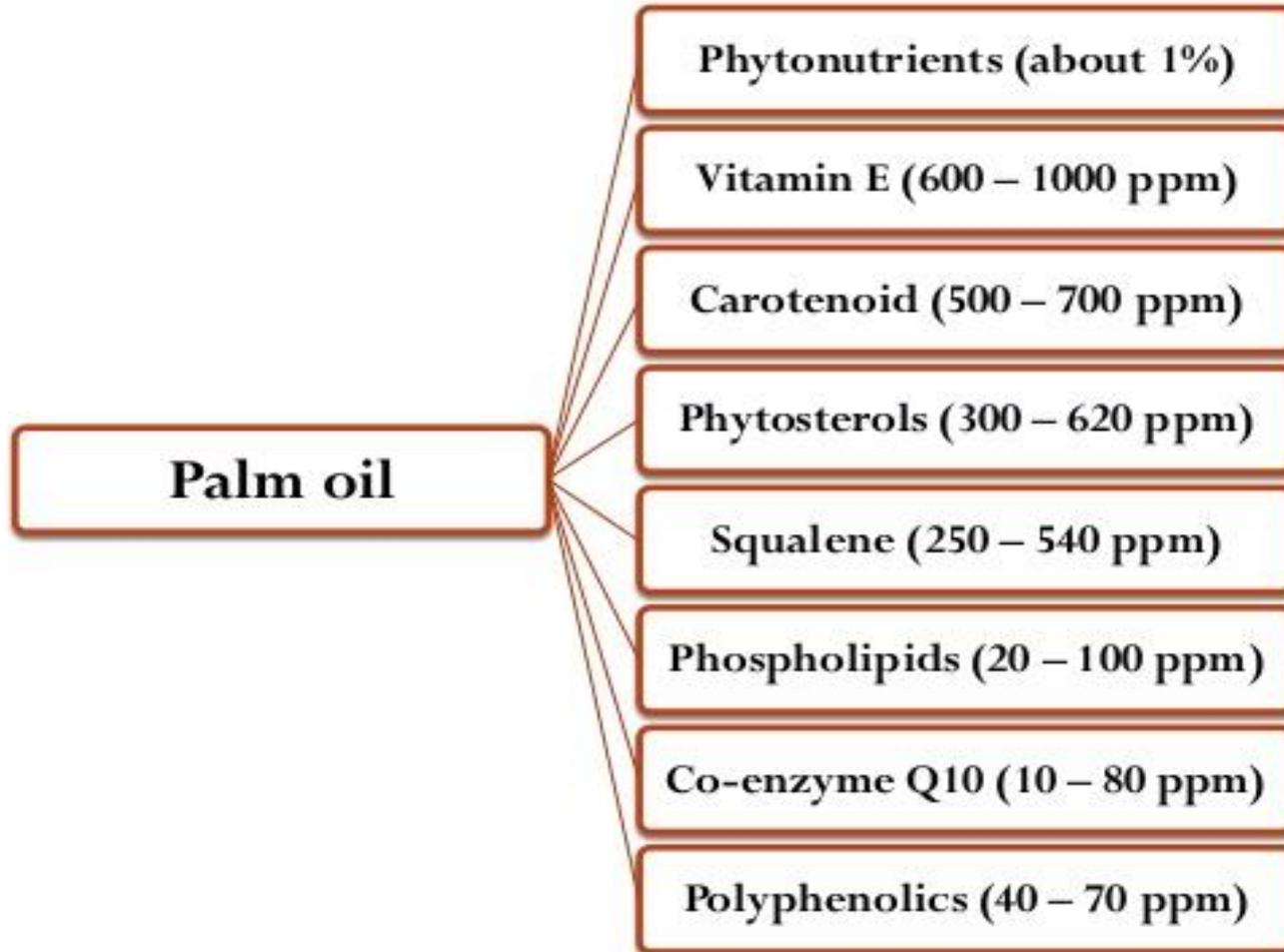
Loganathan *et al.* (2009)



# Bioactive Compounds of



## Palm Oil



# Bioactive Compounds of CPO



- Vitamin E 222 ppm
- Phytosterols 17,322 ppm
- Squalene 535 ppm
- $\beta$  carotene 643 ppm

# PFAD Utilization

Currently used for non food industries

Oleochemicals

Soap

Feed

Ignoring bioactive compounds

PFAD could be used integratively as a source of bioactive compounds and free fatty acids



# The Occurance of Bioactive Compounds of

palmoil

- Accumulated in PFAD and unsaponifiable fraction of CPO
- Tocotrienols and tocopherols 0.7-1.0% (Liu *et al.* (2008))
- Squalene 1.03% (Posada *et al.*, 2007)
- Phytosterols 0.37% (Gapoor *et al.*)
- Bioactive compounds of PFAD is unsaponifiable matters



# PFAD COMPOSITION

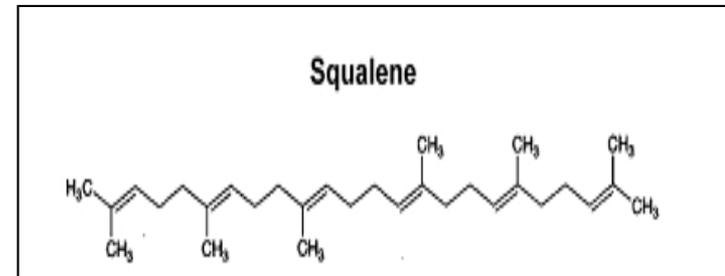
(\*Gapoor *et al.*, 2002; \*\* Lewis, 2001)

Component	Concentration (%)*	Concentration (%)**
Free fatty acid	81.7	40
Glyceride	14.4	
• Triglyceride	4.1	28.5
• Diglyceride	7.1	13.2
• Monoglyceride	2.7	10.5
Sterols	0.37	0.3
• Stigmasterol	0.004	
• Campesterol	0.092	
• $\beta$ Sitosterol	0.212	
Steryl ester		0.5
Hydrocarbon	1.47	
• Squalene	0.76	
• Others	0.71	6.0
Tocopherol + tocotrienol	0.48	1.0
Others	1.60	

# Bioactive Compounds in Palm Oil

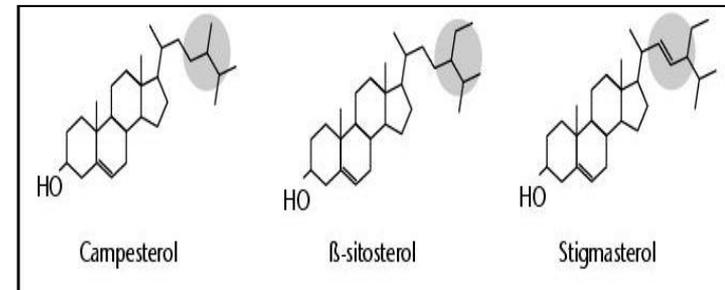
## Squalene

- Major hydrocarbon in PFAD
- Concentration reaches 0.76%



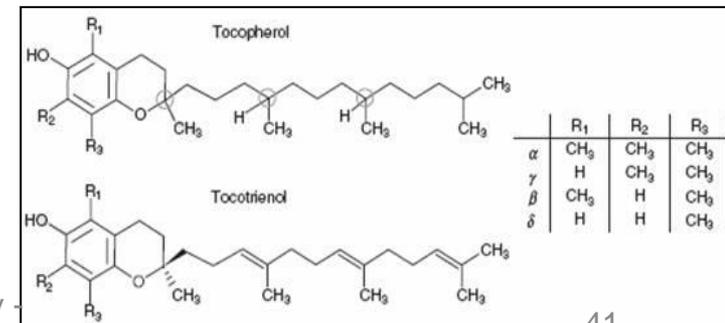
## Phytosterols

- Campesterol (13%),  $\beta$  sitosterol (60%), stigmasterol (24%)
- Concentration 0.37%



## Vitamin E

- Rich in tocotrienols
- Concentration 0.48%



# The Role of Bioactive Compounds of Palm Oil

## Squalene

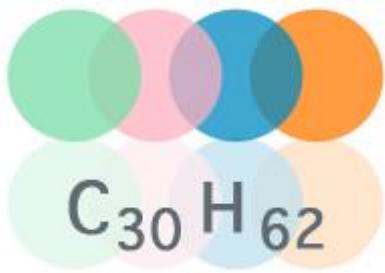
- **Hypocholesterolaemic property**

## Phytosterols

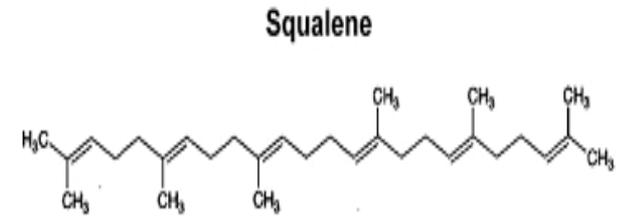
- **Cholesterol lowering property**
- **Lactogenic**

## Vitamin E

- **Cholesterol lowering property**
- **Antioxidant/Hepatoprotector**



# Squalane



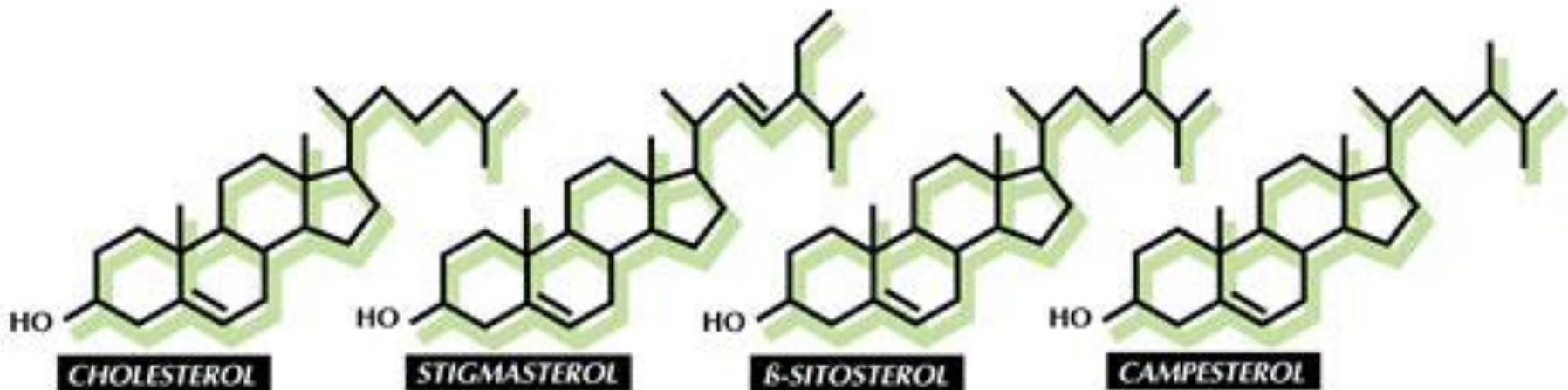
- Has anti cancer and cholesterol lowering properties (Loganathan *et al.*, 2009).
- Has the ability to increase fecal excretion of bile acid that leads to reduce blood cholesterol level (Qureshi *et al.*, 1996; Shin *et al.*, 2004; de Costa *et al.*, 2013).
- Increase cholesterol level (Zesheng *et al.*, 2002), due to increasing extent of cholesterol synthesis (Coskun *et al.*, 2013).
- Increased the excretion of bile acids (de Castro *et al.*, 2013)



# Phytosterols



## CHOLESTEROL AND PHYTOSTEROL STRUCTURES





# Phytosterols



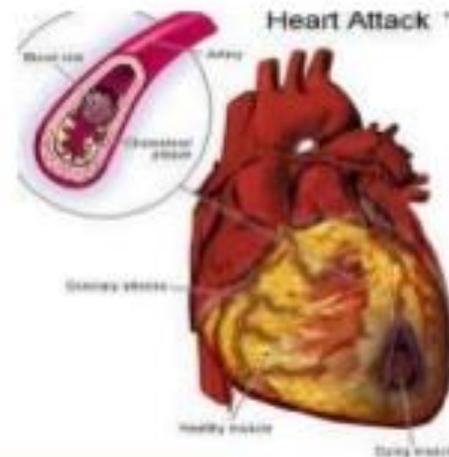
- Phytosterols lower blood cholesterol level by inhibiting cholesterol absorption
- Phytosterols also have the ability to increase breast milk production (Freitsche and Steinhart, 1999),
- Anti inflammation, anti cancer, immunomodulatory (Carr *et al.*, 2010), antithrombotic, and hypocholesterolaemic properties (Awad and Fink, 2000; Piiron *et al.*, 2000; Ostlund *et al.*, 2002).

# Mechanism of action



1) Reduces the absorption of cholesterol by competing with cholesterol for incorporation into the bile salts micelles or for uptake of cholesterol by enterocytes.

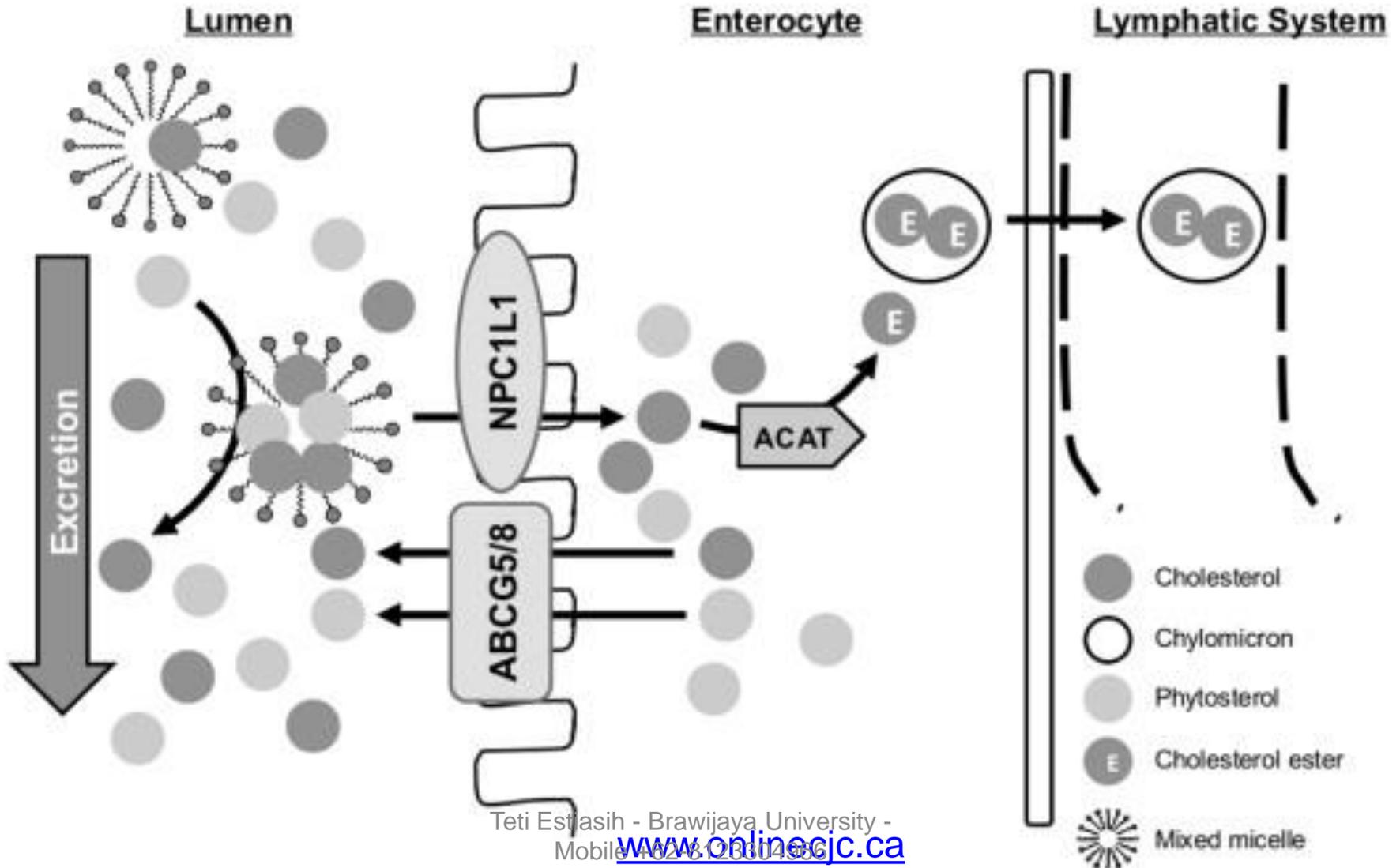
2) Phytosterol precipitates marginally soluble cholesterol into non absorbable form in the intestine.



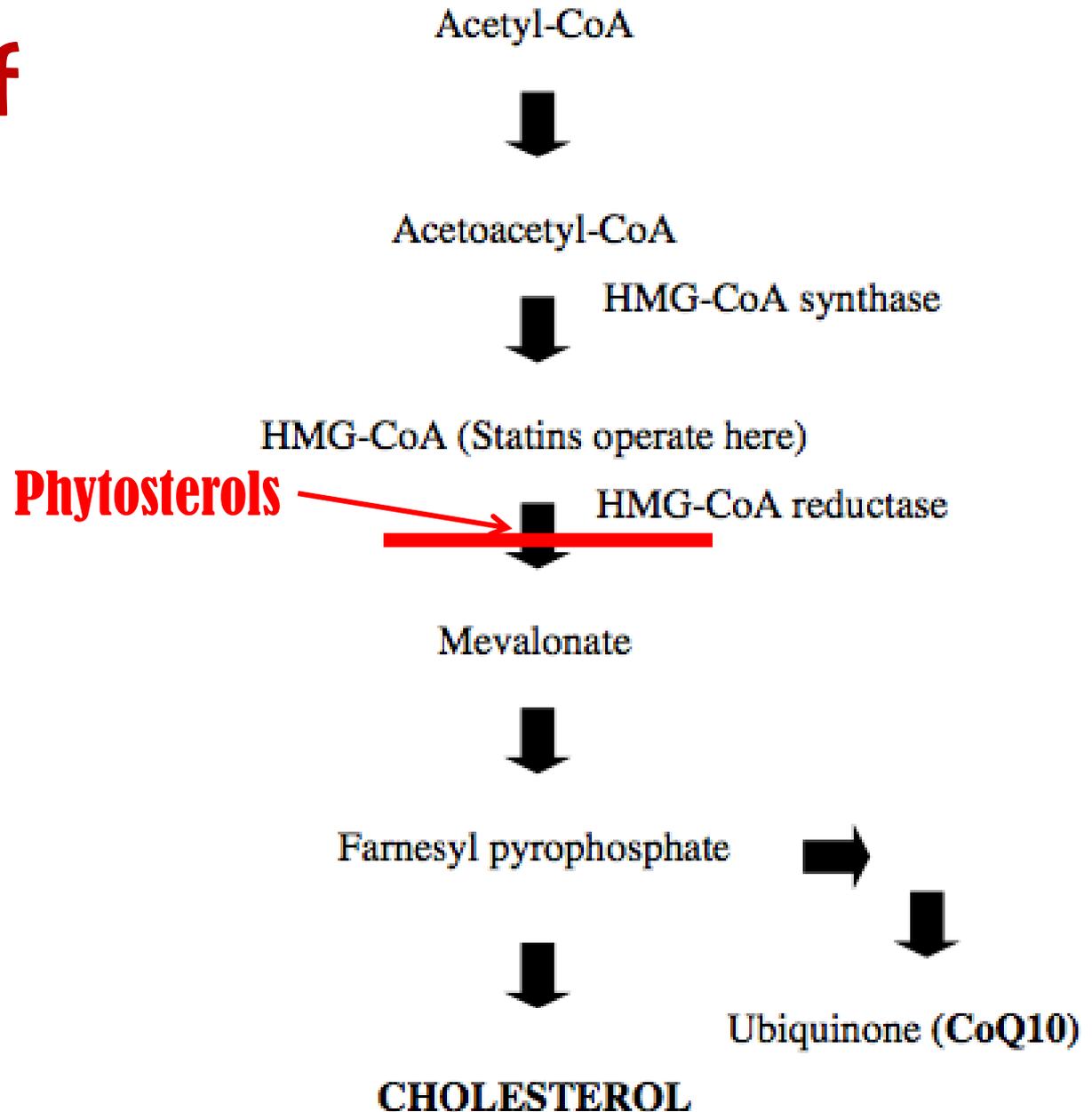
3) Phytosterols enhance cholesterol excretion back into the intestinal lumen through the ABC G5/G8 transporters

4) They could also prevent esterification of free cholesterol.

# Inhibition of Cholesterol Absorption



# Inhibition of Cholesterol Synthesis





Palmitoyl Oxostearamide  
 Sodium Lauryl Lactylate  
 Palmitoyl Tetrapeptide  
 Hydrated Palm Glycerides  
 Sodium Palm Kernelate  
 Octyl Palmitate  
 Vegetable Kernel Sulphate  
 Palmolein  
 Stearic Acid Fat 3  
 Palm  
**Vegetable Oil**  
 Palmate Palm Kernel Oil  
 Glyceryl Fruit Oil Stearate  
 Vegetable Fat  
 Palm Stearine  
 Etyl Palmitate  
 Elaeis Guineensis  
 Sodium Kernelate  
 Vegetable Oil  
**Palmitic Acid**  
**Palmitate**  
 Sodium Laureth Sulfate

Palmitoyl Oxostearamide  
 Sodium Lauryl Lactylate  
 Palmitoyl Tetrapeptide  
 Hydrated Palm Glycerides  
 Sodium Palm Kernelate  
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 Sodium Laureth Sulfate

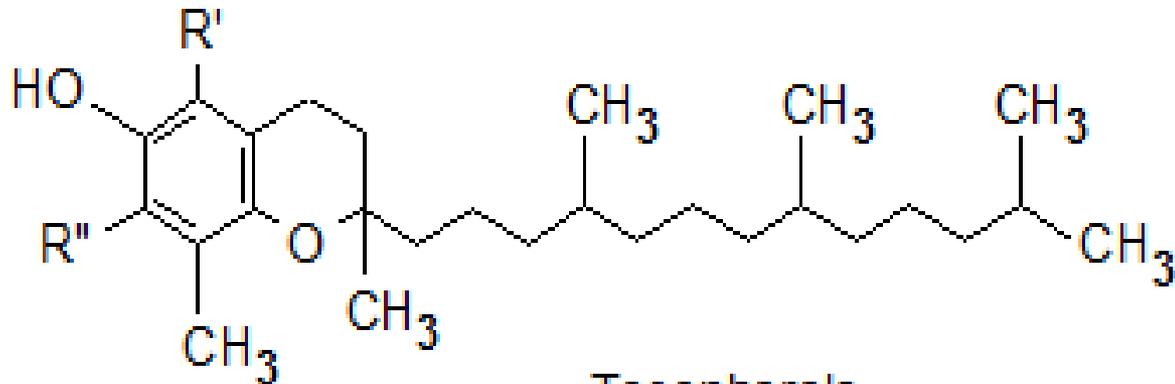
# Vitamin E



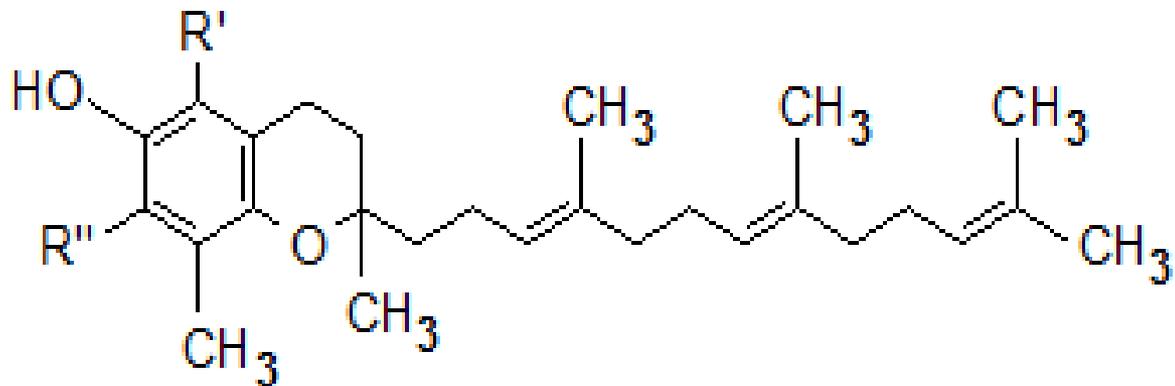
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 Vegetable Fat  
 Palm Stearine  
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 Sodium Kernelate  
 Vegetable Oil  
**Palmitic Acid**  
**Palmitate**

Palmitoyl Oxostearamide  
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 Palmate Palm Kernel Oil  
 Glyceryl Fruit Oil Stearate  
 Vegetable Fat  
 Palm Stearine  
 Etyl Palmitate  
 Elaeis Guineensis  
 Sodium Kernelate  
 Vegetable Oil  
**Palmitic Acid**  
**Palmitate**

# Vitamin E: Tocopherols & Tocotrienols



Tocopherols



Tocotrienols

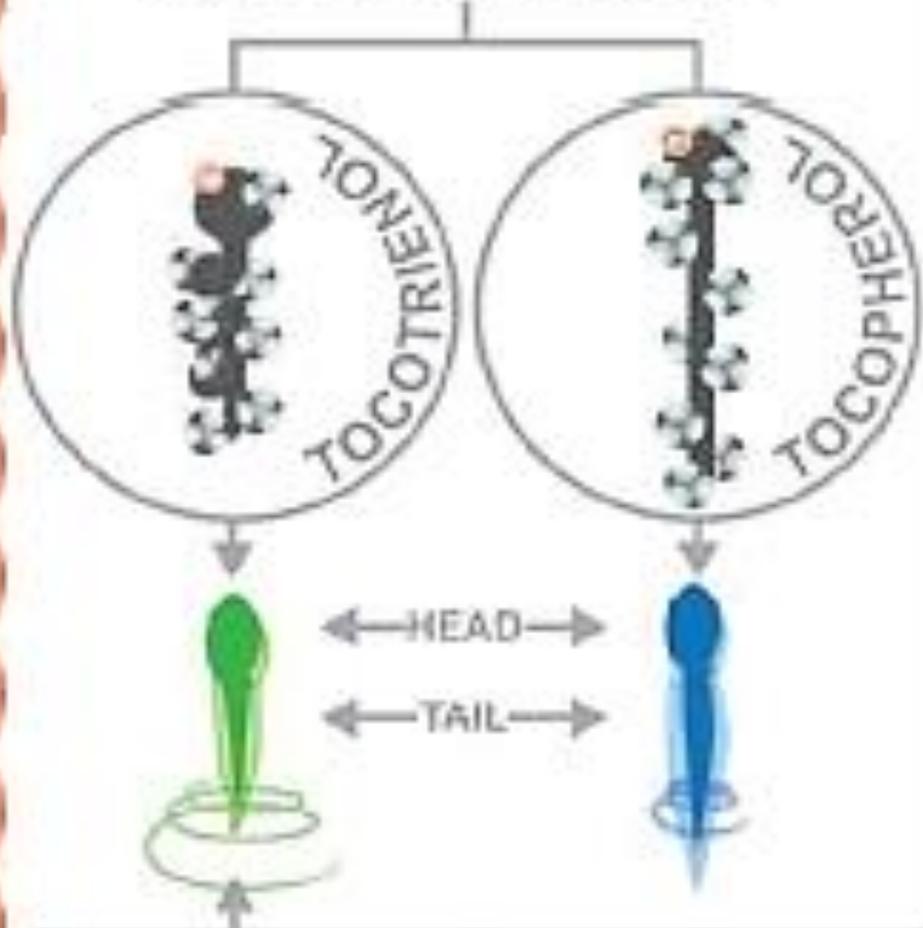
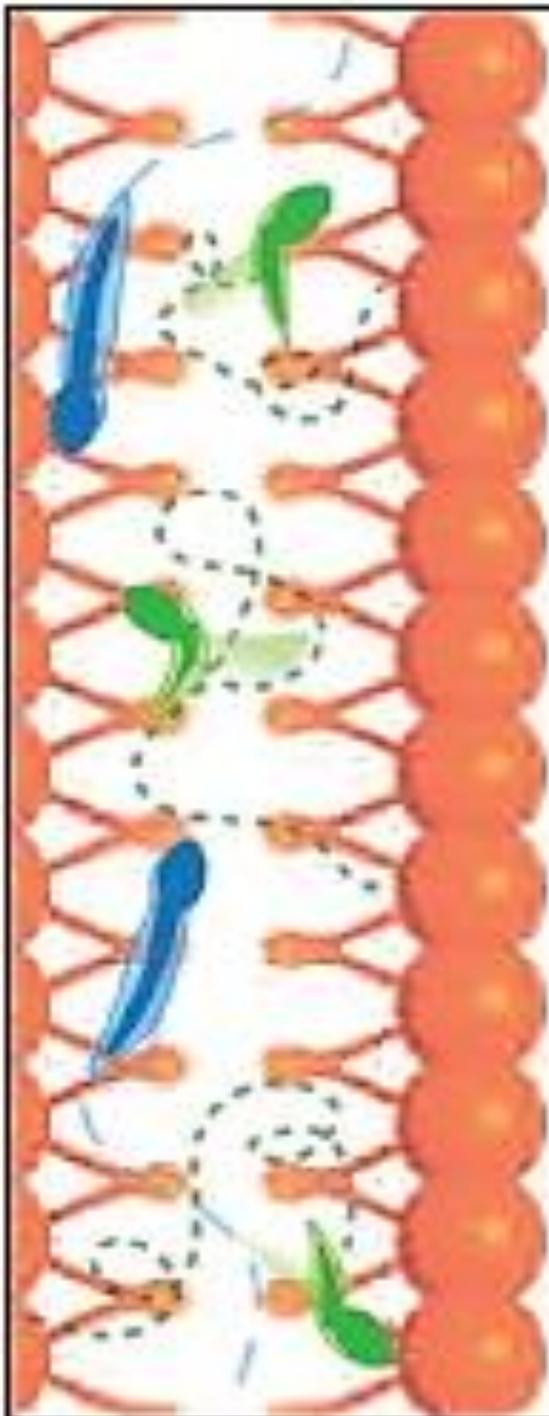
$\alpha$ : R' = CH<sub>3</sub>, R'' = CH<sub>3</sub>

$\beta$ : R' = CH<sub>3</sub>, R'' = H

$\gamma$ : R' = H, R'' = CH<sub>3</sub>

$\delta$ : R' = H, R'' = H

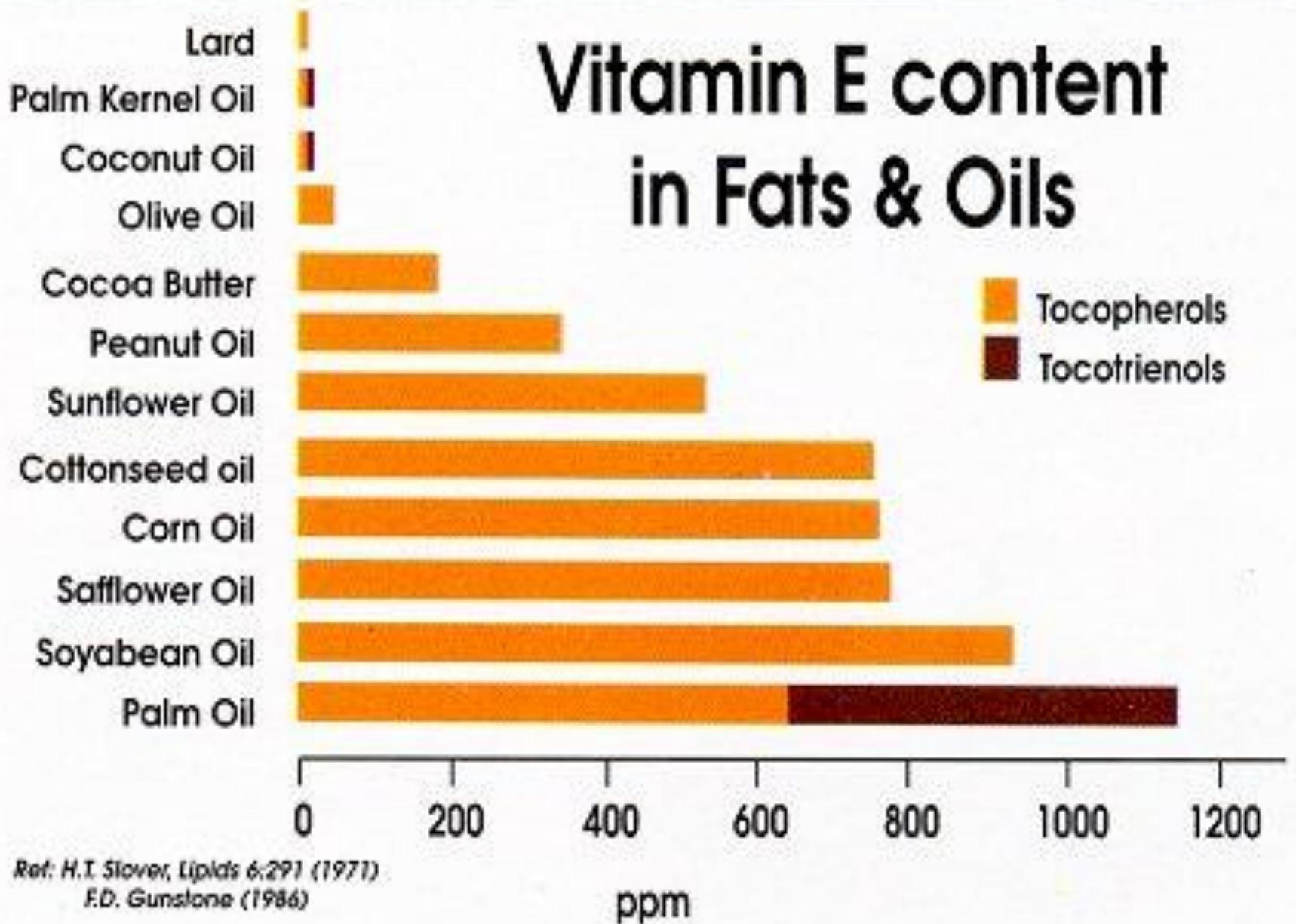
# VITAMIN E



Shorter tail = greater flexibility and mobility

The vitamin E molecule looks like a tadpole, with a head and a tail.

# Vitamin E content in Fats & Oils



Ref: H.I. Stover, *Lipids* 6:291 (1971)  
F.D. Gunstone (1986)

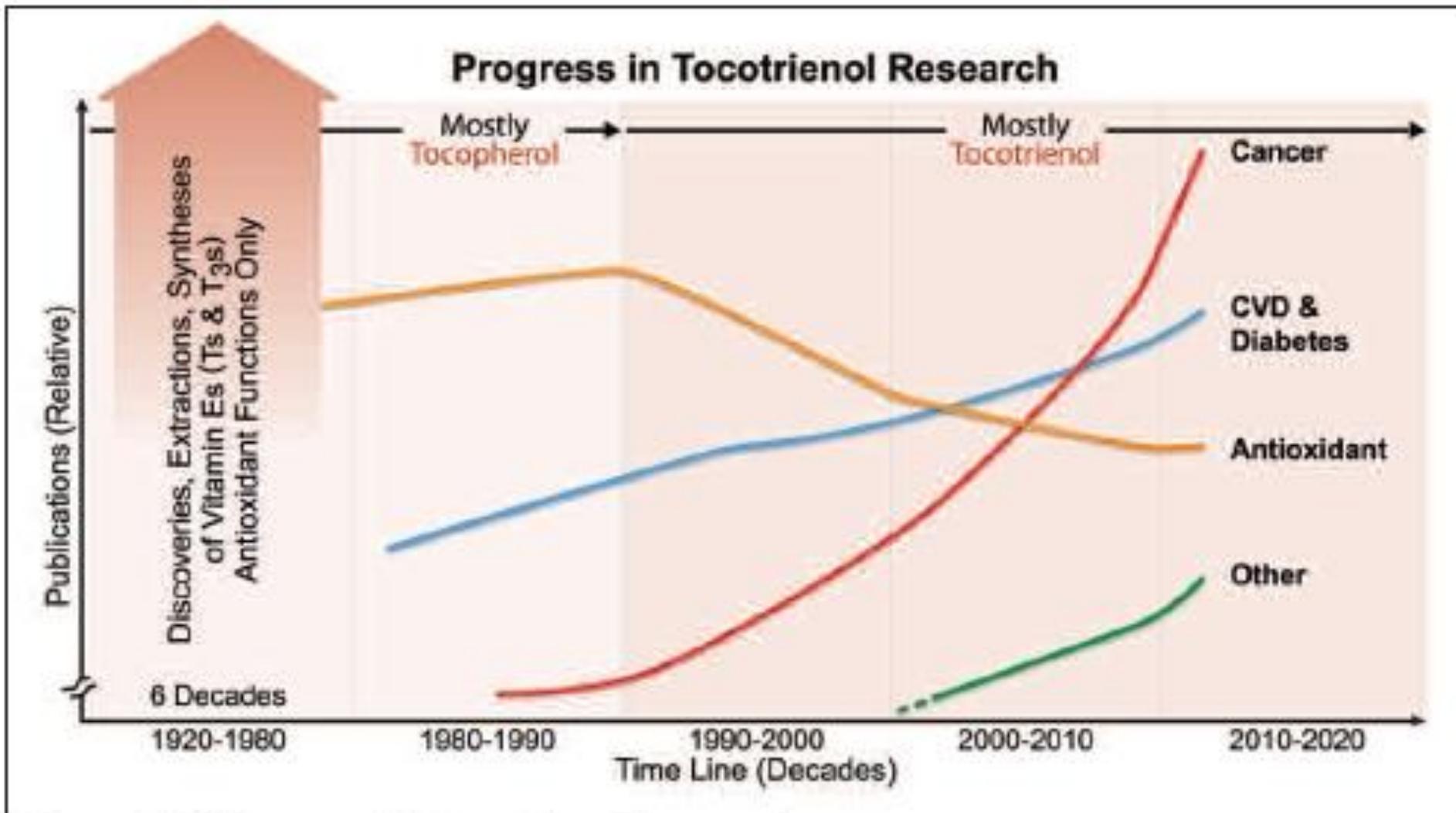
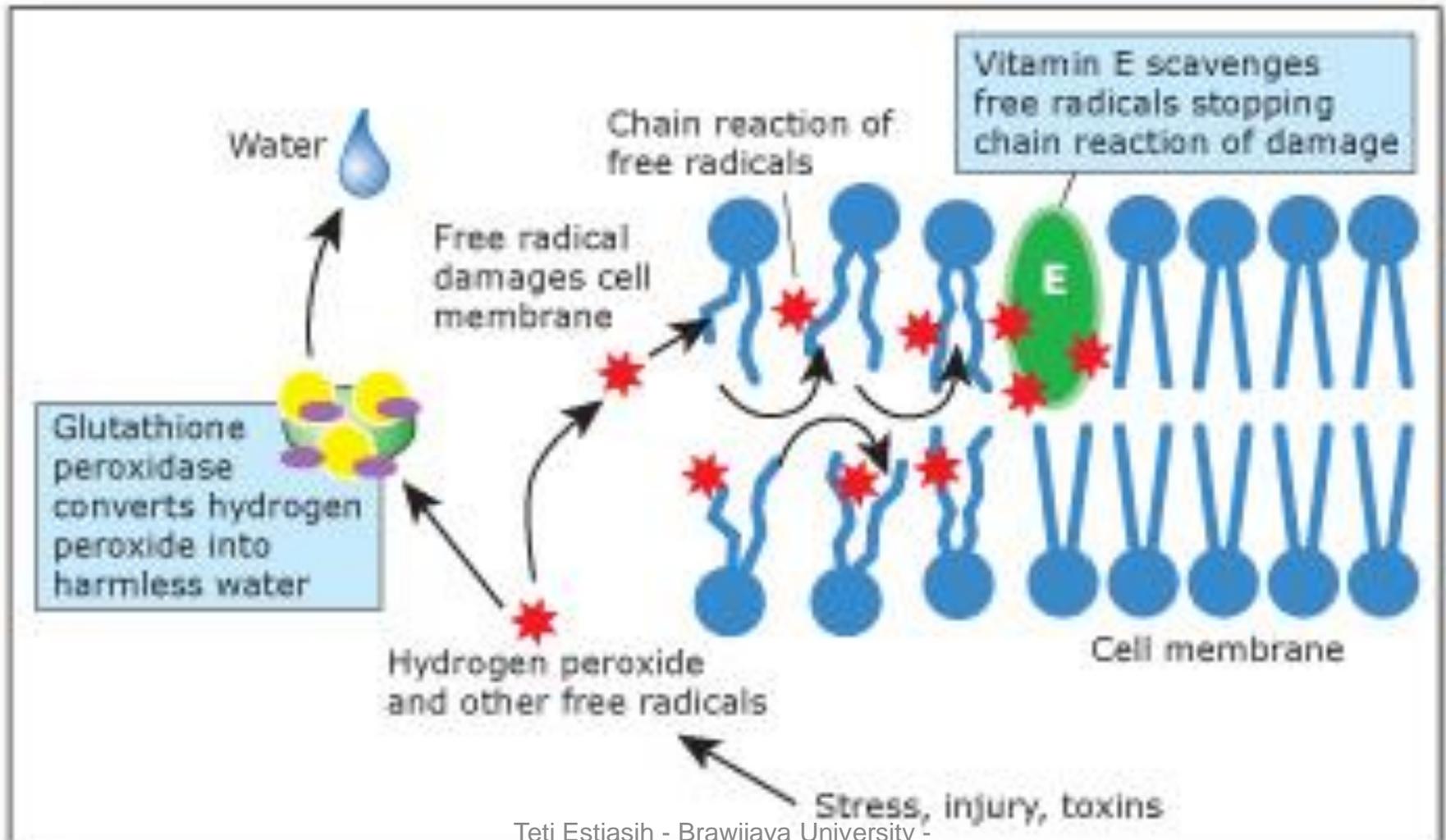
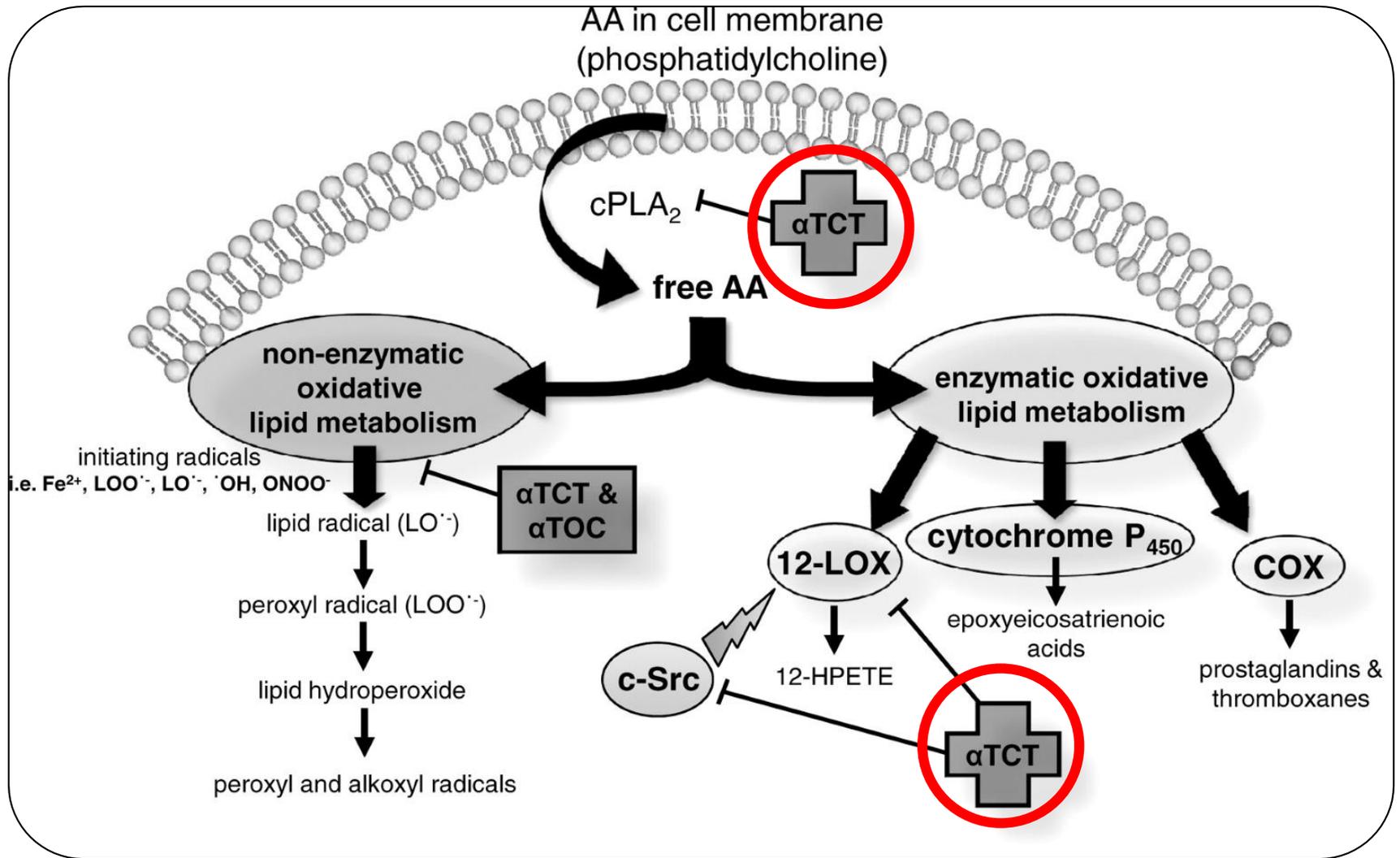


Figure 10: Progress in tocotrienol research.

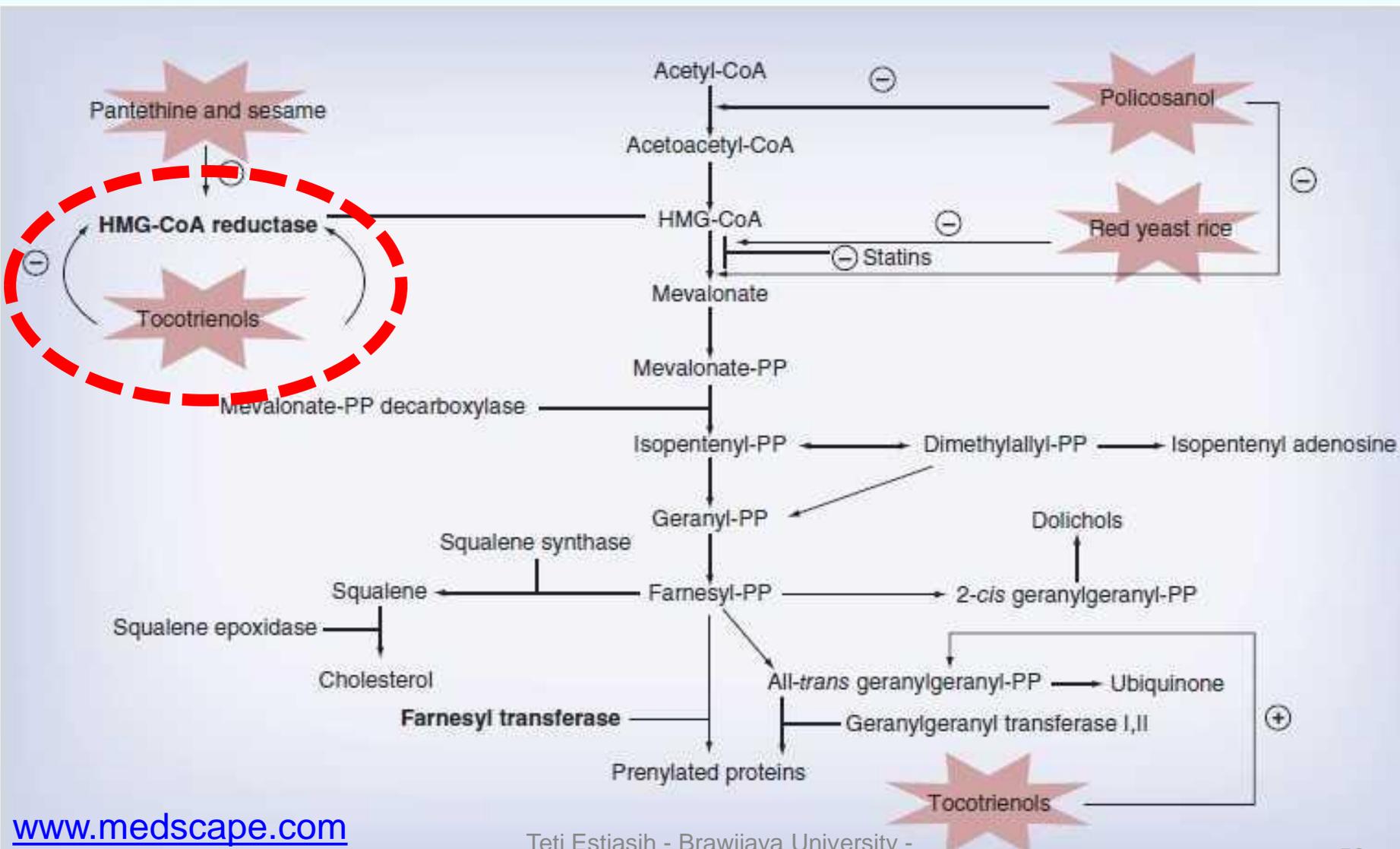
# Incorporation of Vitamin E into Lipid Membrane Bilayer



# Role of Vitamin E as Antioxidant

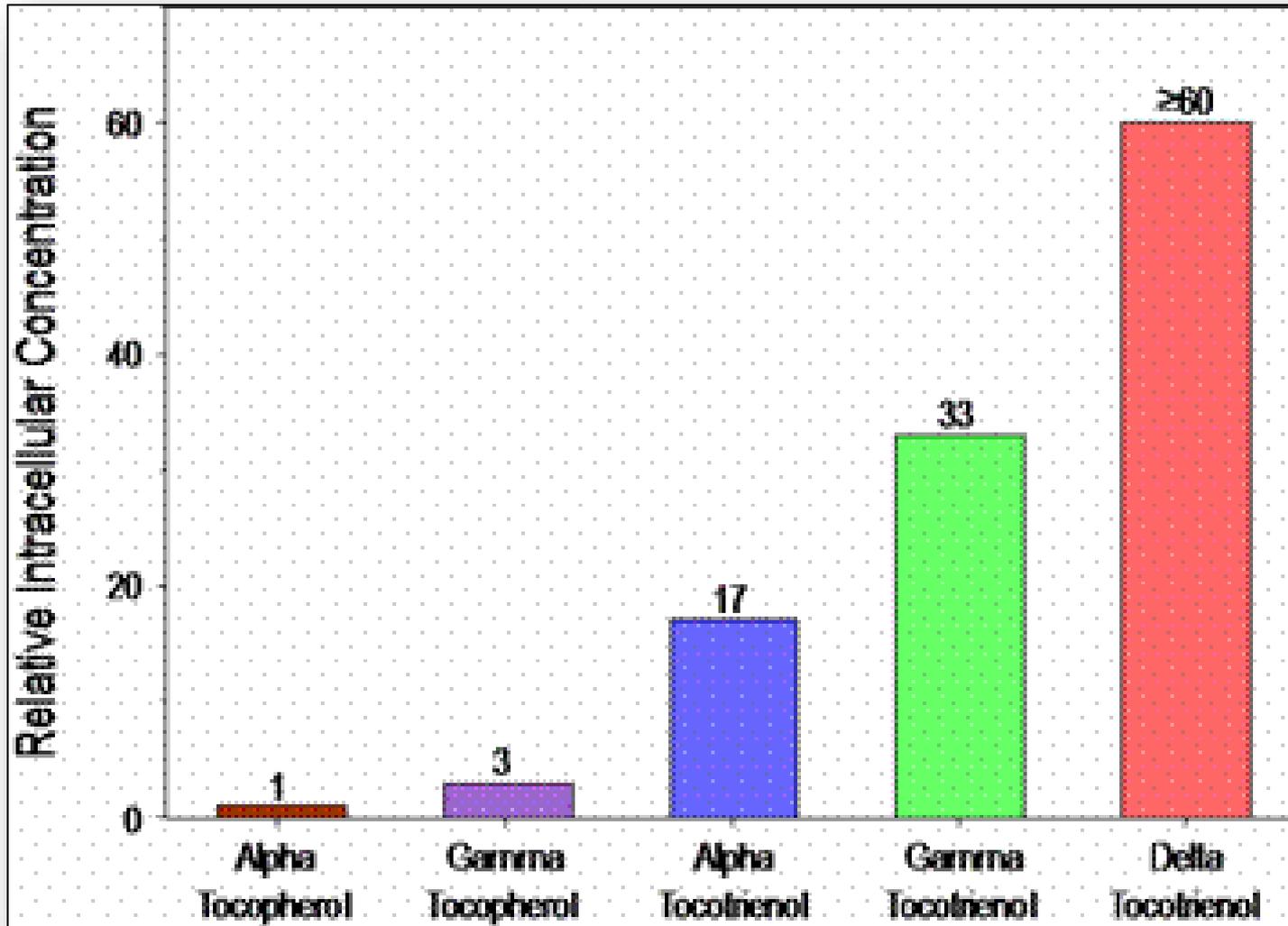


# Mechanism of Tocotrienols in Reducing Cholesterol



# Bioavailability of Tocotrienols

[www.drpasswater.com](http://www.drpasswater.com)



# Bioactive Compounds of PFADs from Several Palm Oil Refineries in Indonesia

Palm Oil Refinery	Vitamin E (ppm)	Phytosterol (ppm)	Squalene (ppm)	Polycosanol (ppm)	Co-enzyme Q10 (ppm)
1	195.60	7476.56	2373.27	nd	nd
2	64.70	407.00	462.87	nd	nd
3	280.63	6011.72	2767.08	nd	nd
4	200.76	2310.52	1380.16	nd	nd
5	172.47	1956.15	2222.41	nd	nd
6	208.82	3915.22	nd	nd	nd

nd = not detectable

Reference: Estiasih *et al.* (2013)



# Unsaponifiable Fraction (USF) of PFAD

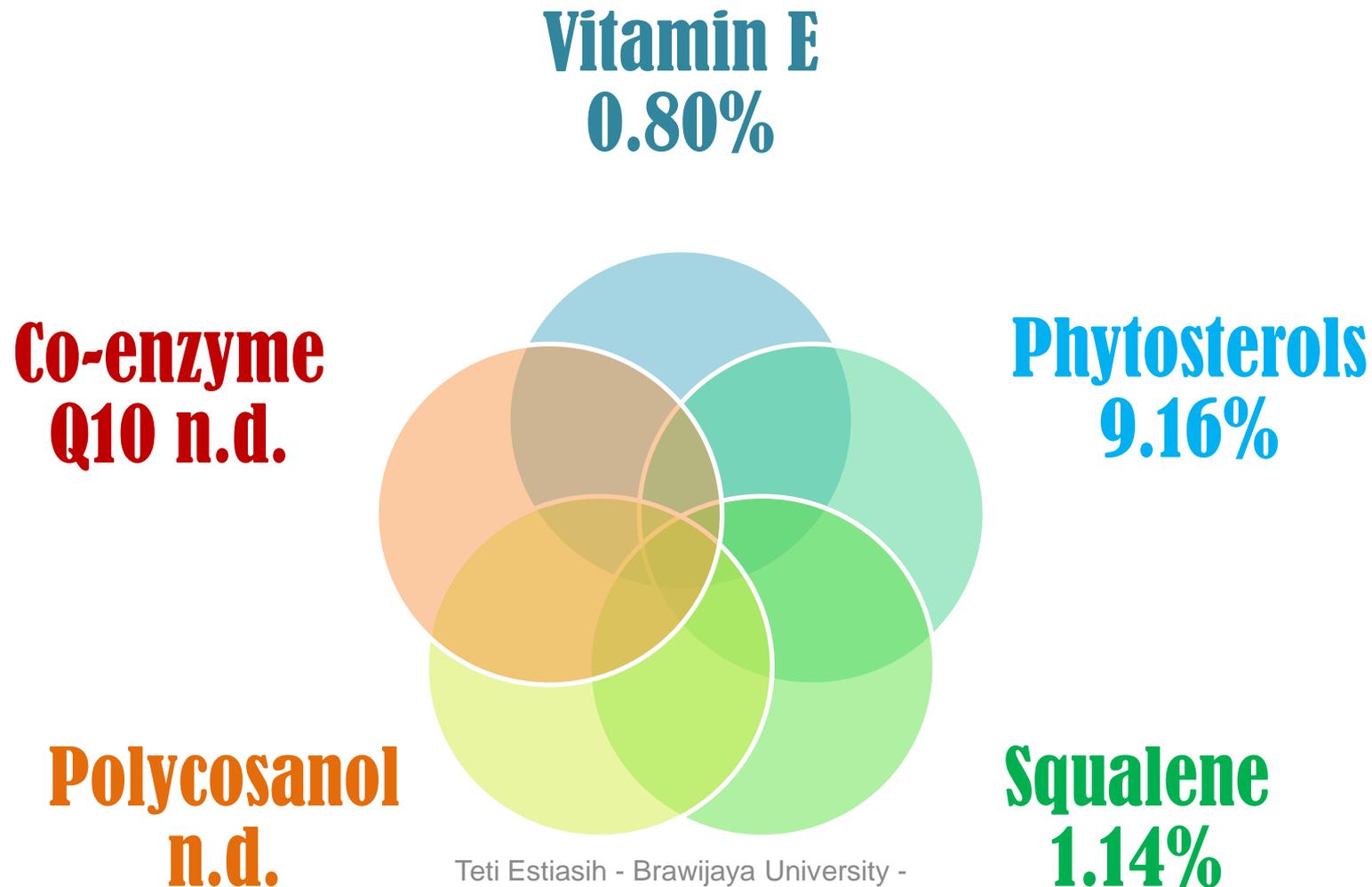
Bioactive components of PFAD were accumulated in (USF)

USF could be separated from SF by simple saponification

Two fractions are formed during saponification

- USF contains bioactive compounds
- Saponification fraction that rich in FFA or soap

# Bioactive Compounds of USF from PFAD (Estiasih *et al.*, 2012)



# Bioactive Compounds of USF from PFAD (Estiasih et al., 2012)

Bioactive Compounds	Concentration	
	ppm	%
<b>Vitamin E</b>	<b>7,968.04</b>	<b>0.80</b>
• $\alpha$ tocopherol	644.11	0.06
• $\alpha$ tocotrienol	1,860.54	0.19
• $\delta$ tocotrienol	4,853.78	0.49
• $\gamma$ tocotrienol	609.61	0.06
• Total tocotrienol	7,323.93	0.73
<b>Phytosterol</b>	<b>91,846.30</b>	<b>9.18</b>
• Beta sitosterol	81,932.59	8.19
• Campesterol	61.87	0.01
• Stigmasterol	9,851.83	0.99
<b>Polycosanol</b>	<b>nd</b>	<b>nd</b>
<b>Squalene</b>	<b>11,436.66</b>	<b>1.14</b>
<b>Co-enzyme Q10</b>	<b>nd</b>	<b>nd</b>



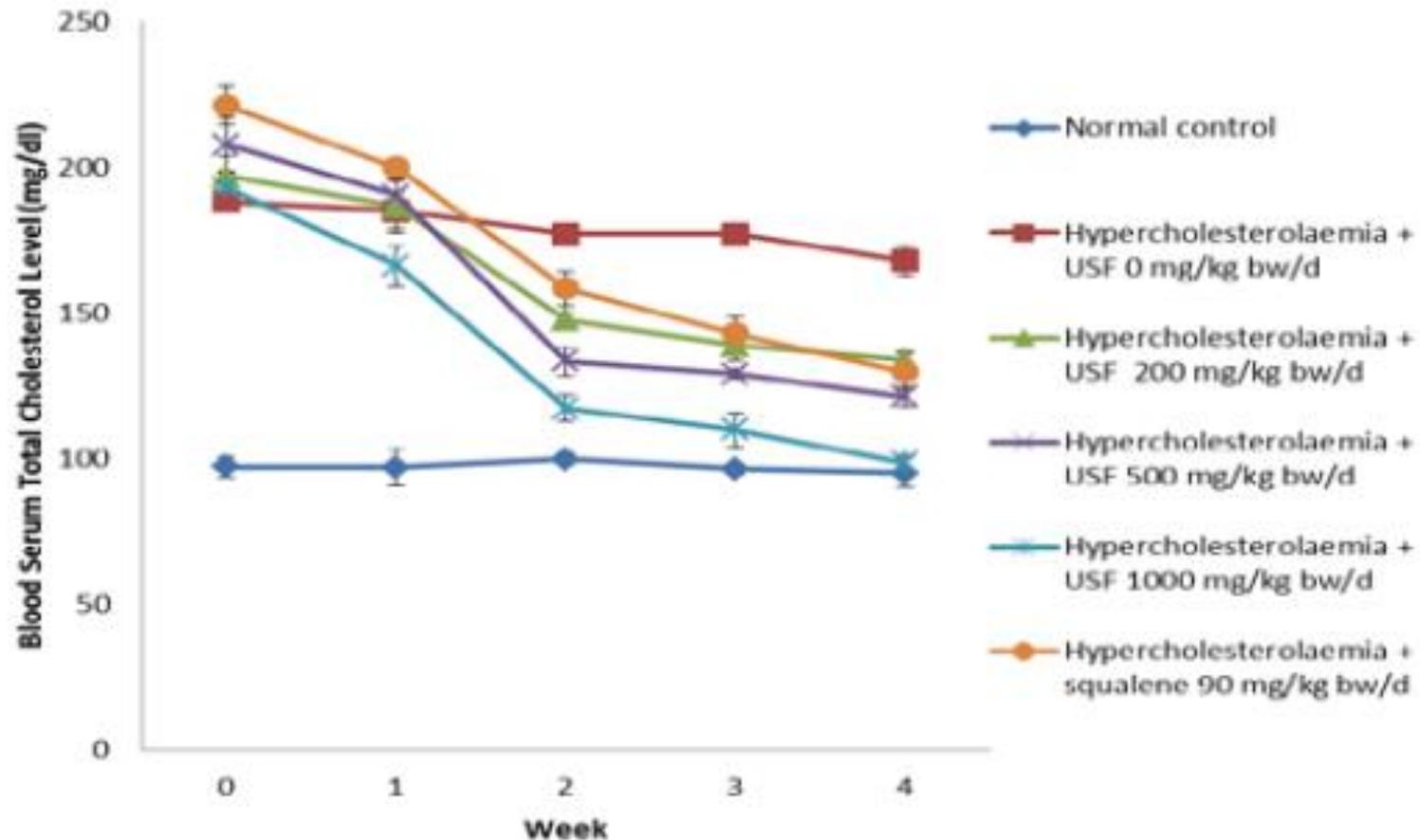
# Yield of Unsaponifiable Fraction (USF)



# The Effect of USE from PFAD on Health



# Total Cholesterol Lowering Properties (Estiasih et al., 2014)



**Figure 1.** Blood serum total cholesterol level after USF administration at various doses  
Teti Estiasih - Brawijaya University -  
Mobile +62-8123304966

# Triglyceride Lowering Properties (Estiasih et al., 2014)

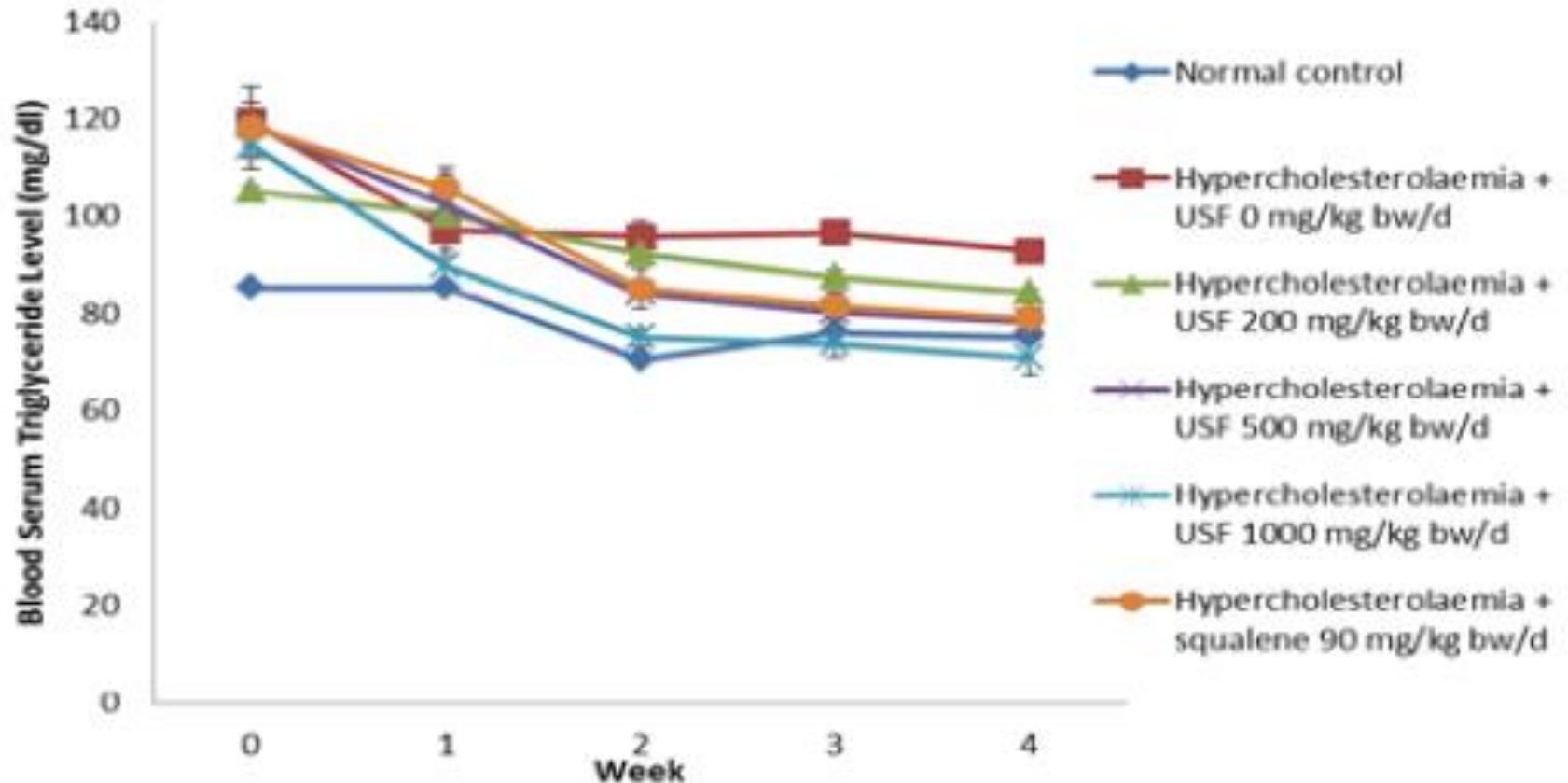
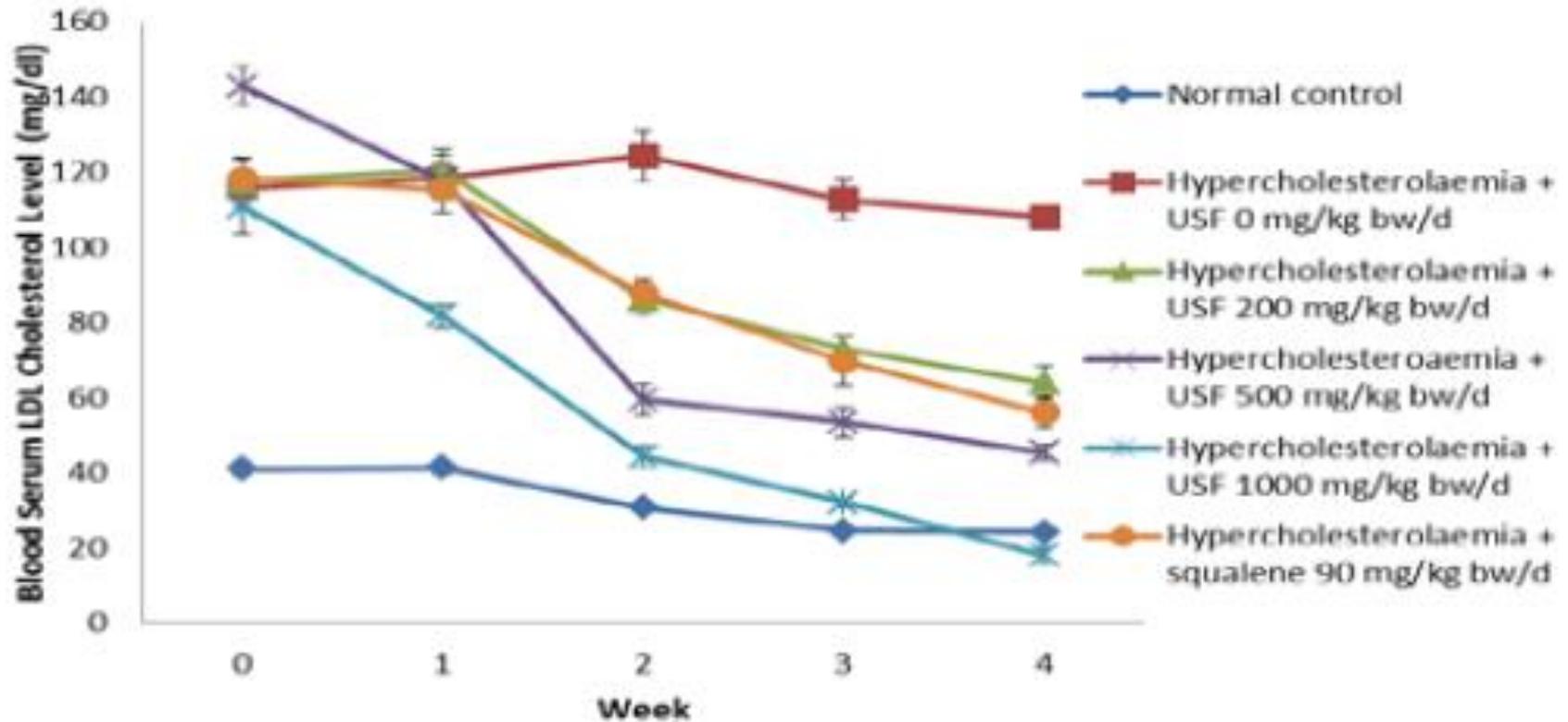


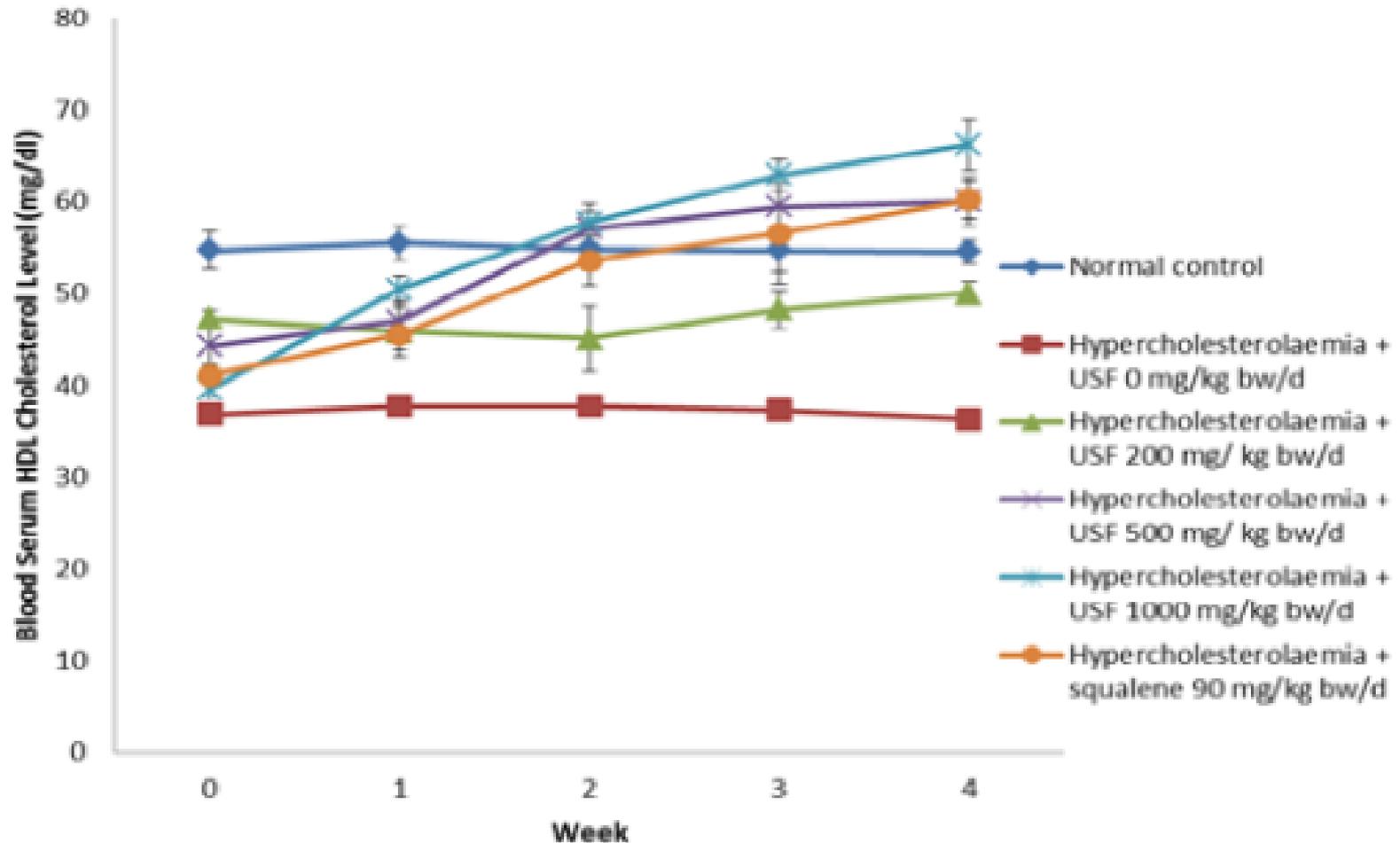
Figure 2. Blood serum triglyceride level after USF administration at various doses

# LDL Cholesterol Lowering Properties (Estiasih et al., 2014)



**Figure 3.** Blood serum LDL cholesterol level after USF administration at various doses

# HDL Cholesterol Rising Properties (Estiasih et al., 2014)



**Figure 4. Blood serum HDL cholesterol level after USF administration at various doses**

# Immunomodulator Effects

- **USF** acted as immunomodulator
- USF increased **immune system** by increasing lymphocytes proliferation as well as increasing IgG and interferon  $\gamma$  production



# Lactogenic Effect

- USF from PFAD increased the production of breast milk
  - USF increased baby's weight of rats treated by USF better than untreated rats.
    - The best dose to increase breast milk production was 500 mg/kg bw/day.
    - The ability of USF to increase breast milk production also proved by the dilatation and the increase of alveoli cells of mammary gland.
    - The higher the dose of USF, the more abundant milk production.

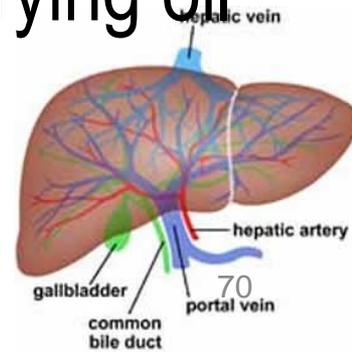


# Hepatoprotective Effect

- **USF** had a role as hepatoprotector from liver peroxidation that indicated by its ability to reduce liver MDA level as well as increase liver SOD activity.
- **No significant damage** was found in rats treated by USF compared to untreated rats when administered by highly oxidized frying oil



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# Antioxidant

- USF had antioxidant activity that indicated by its ability to reduce blood MDA level and increase blood SOD activity in peroxidation or oxidative stress condition.
- The ability of USF as antioxidant increased with increasing USF dose untill 500 mg/kg bw/day.
- Further dose did not show any beneficial effect





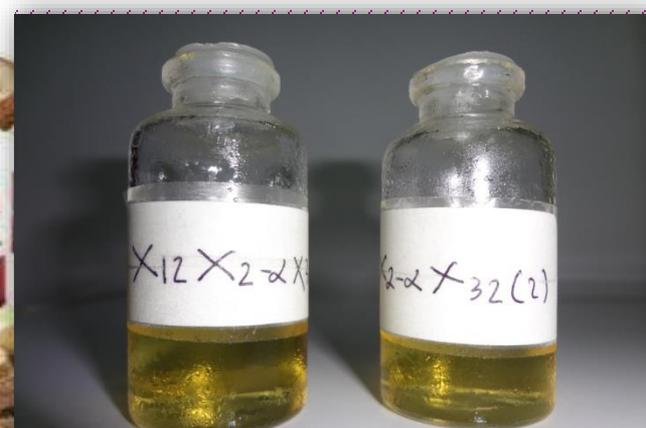
# USE from PFAD as Fortificant



PFAD (PALM FATTY ACID DISTILLATED)



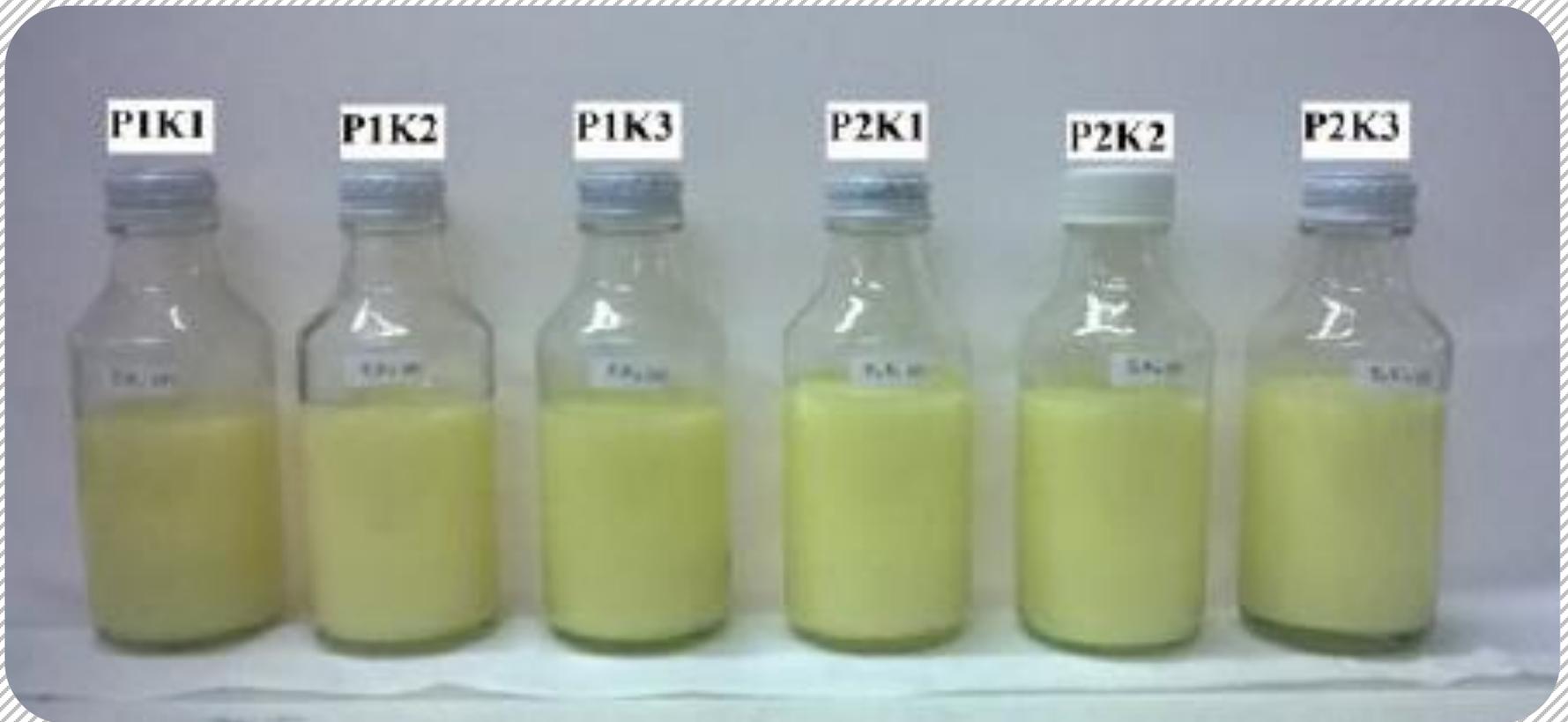
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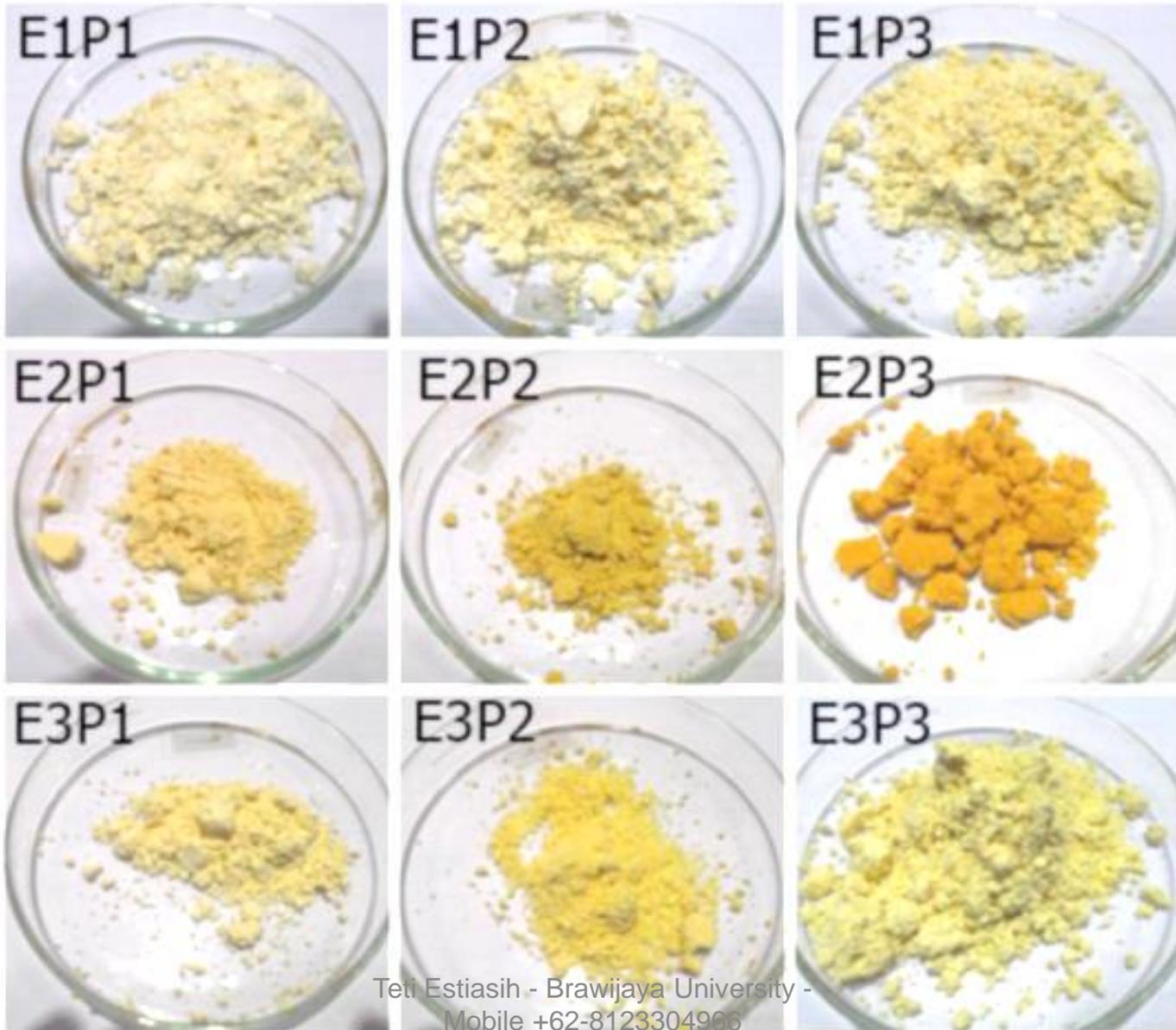
# Microemulsion



# Nanoemulsion



# Microcapsule



# Fortification USF Micremulsion into Instant Noodle



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# Fortification USF Micremulsion into Bread



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# Fortification of USF Microemulsion into Crackers



# Fortification USF Microcapsule into Milk Powder



# Direct USF Fortification into Bread



# Direct USF Fortification into Biscuits



# Direct Fortification of USF into Instant Noodles



0%



0.5%



1.0%



1.5%



2.0%



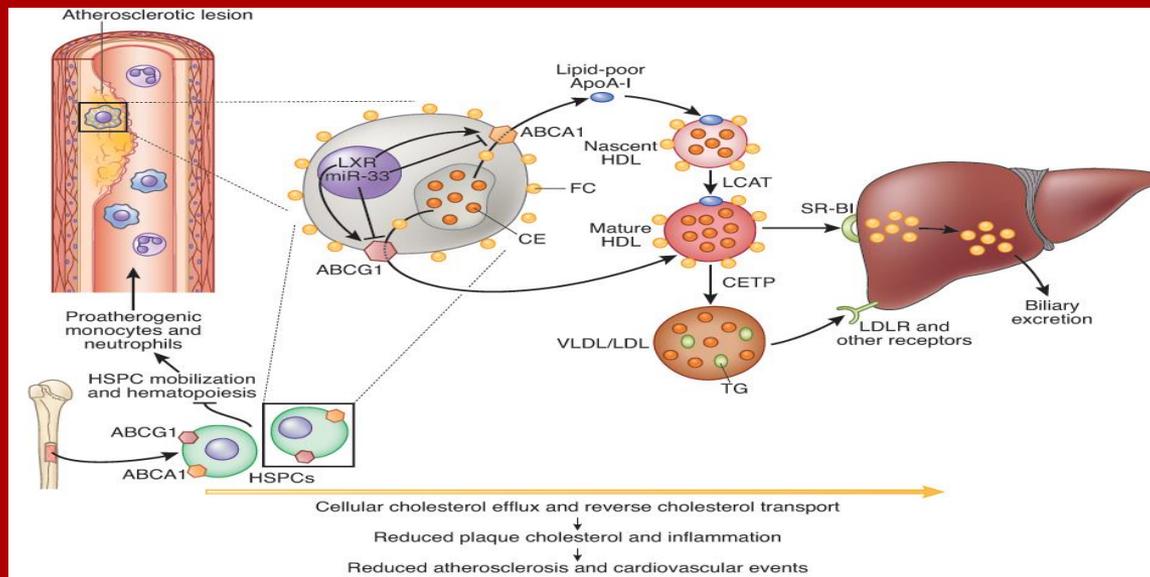
2.5%

# Process Improvement

- **D**eodorization
  - Eviction of health functions of USF fortified food products
  - Human studies on the effects of USF and USF fortified food products



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# Developing of USF from PFAD as Supplement

# Tocotrienols Supplement Products



**USD 29.95**



**USD 10.49**



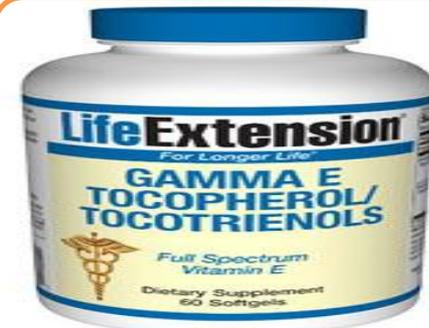
**USD 43.000**



**USD 41.63**



**USD 45.00**



**USD 42.00**

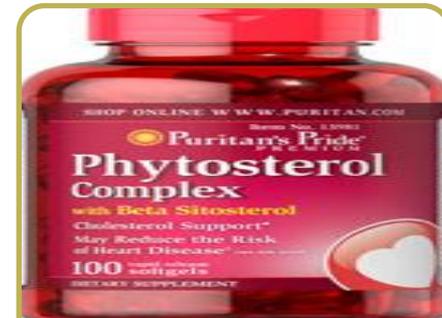
# Phytosterols Supplement Products



**\$ 10.29**



**\$ 19.99**



**\$ 19.59**



**\$ 20.00**

# Squalene Supplement Products



**Rp.  
170.000**



**\$ 44**

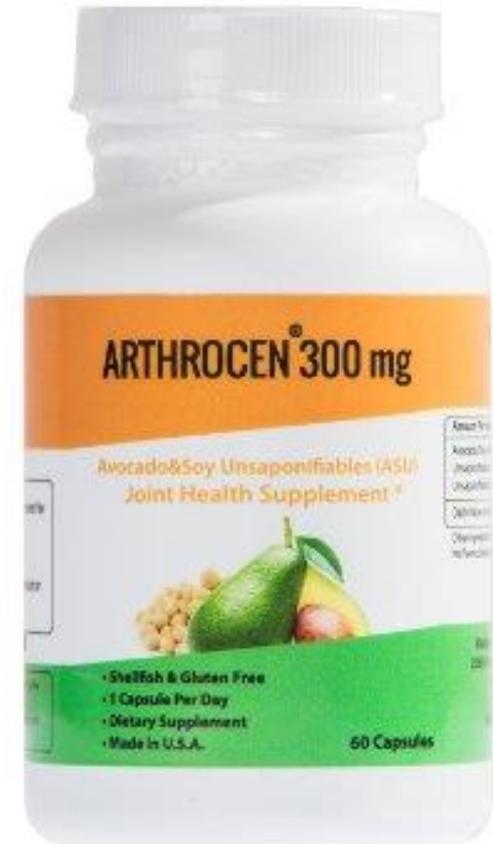
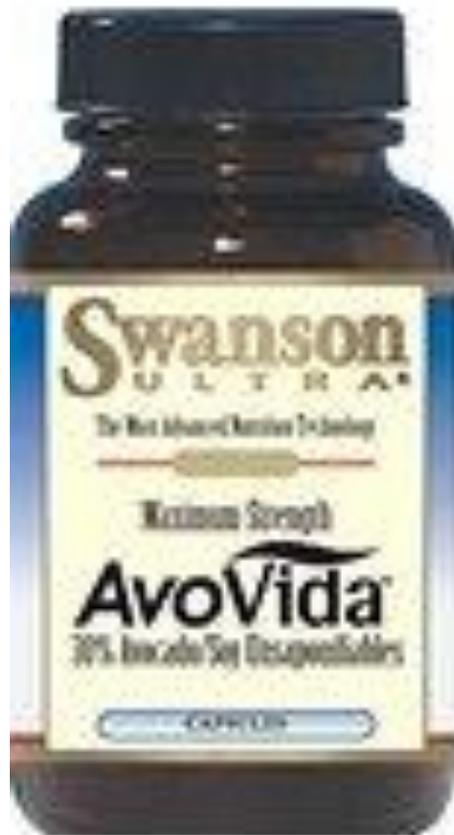


**NZ\$ 43.39**



**\$**

# Supplements Based Unsaponifiable Bioactive Compounds



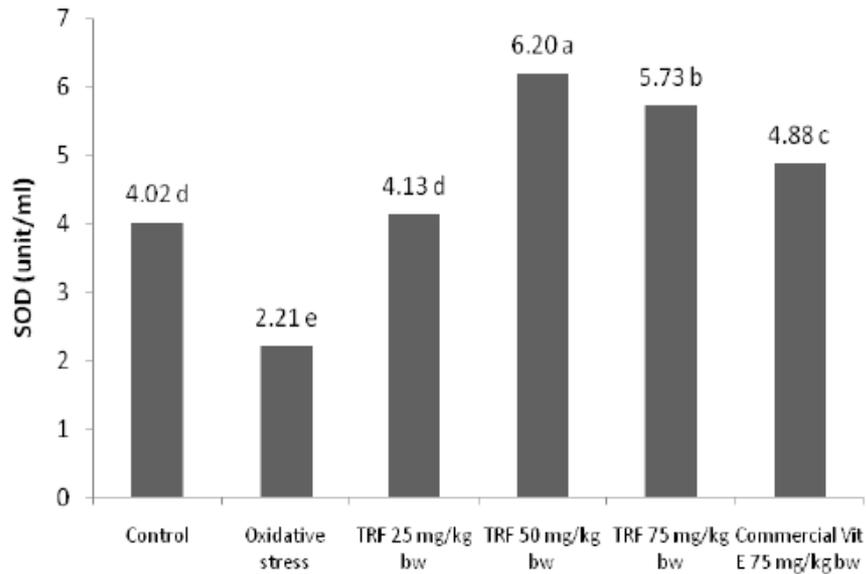
# Tocotrienols Rich Fraction (Ahmadi *et al.*, 2012)

**Table 1.** Characteristics of palm fatty acid distillate (PFAD) and tocotrienol rich fraction (TRF)

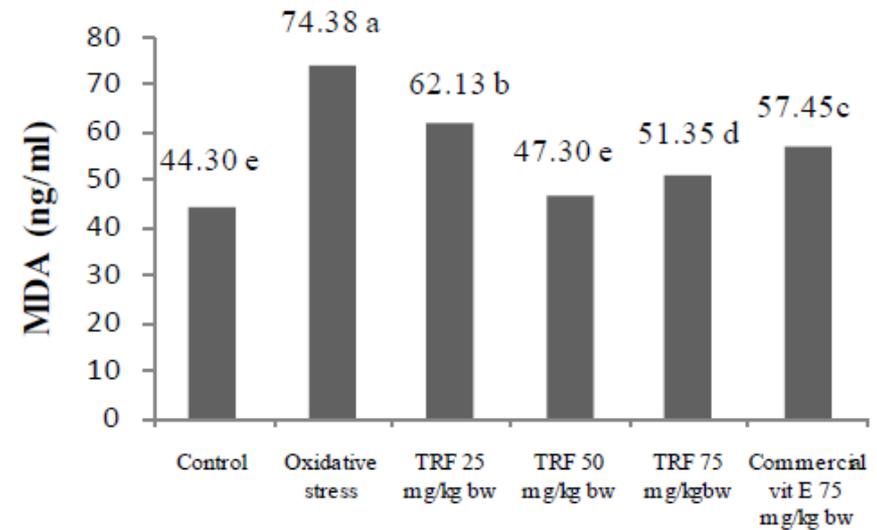
Characteristics	PFAD	TRF
Free fatty acid (%)	85.10	not analyzed
Peroxide value (meq/kg)	0.27	not analyzed
Vitamin E concentration (ppm)	1313	230100
$\delta$ tocotrienol (ppm)	84	312500
$\gamma$ tocotrienol (ppm)	505	206700
$\alpha$ tocotrienol (ppm)	279	107300
$\alpha$ tocopherol (ppm)	444	373800
Total tocotrienol (ppm)	868	626500
Antioxidant activity (%)	22.83	81.51



# *In Vivo* Antioxidant Activity of Tocotrienols Rich Fraction (Ahmadi *et al.*, 2012)

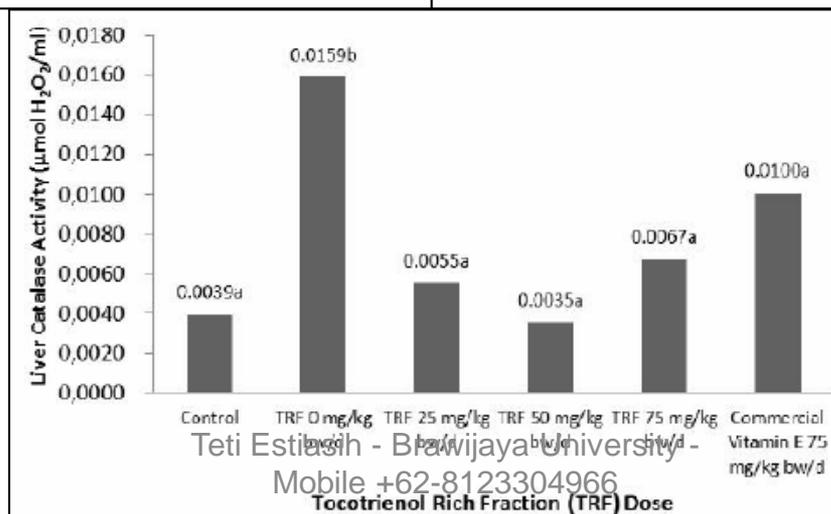
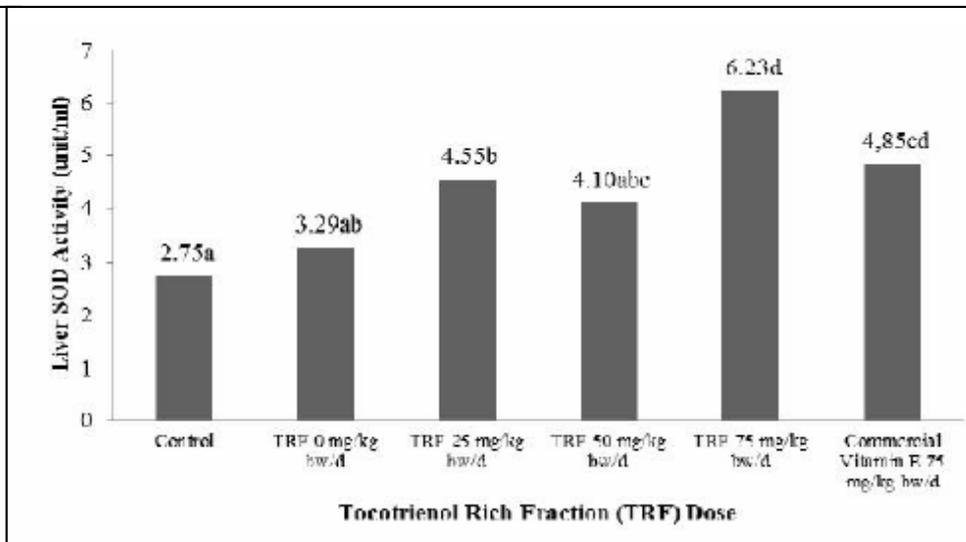
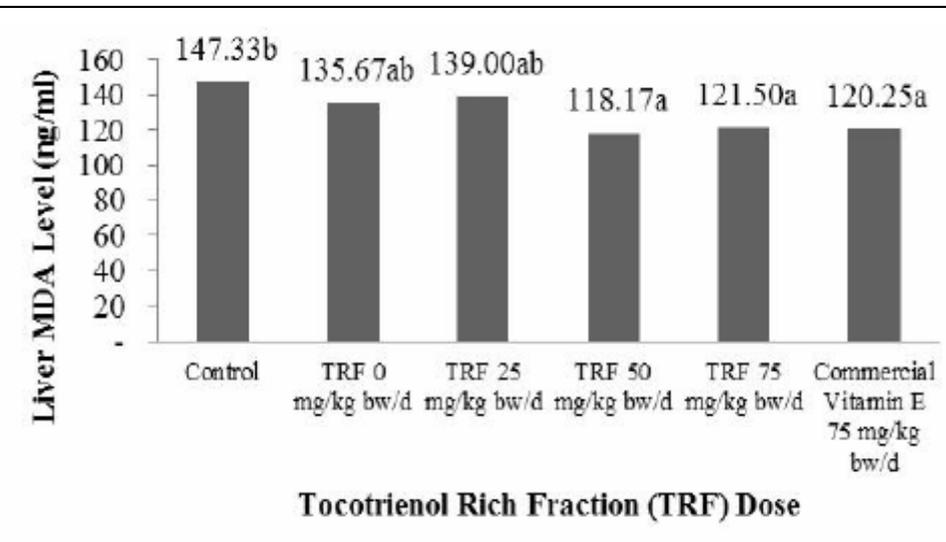


**Figure 1.** SOD activity of rat group treated by TRF dose and commercial vitamin E



**Figure 2.** MDA level of groups of rats fed by various dose of TRF and commercial vitamin E

# Hepatoprotective Effect of Tocotrienol Rich Fraction (Estiasih *et al.*, 2013)



# Histopathology of Liver

(Estiasih *et al.*, 2013)

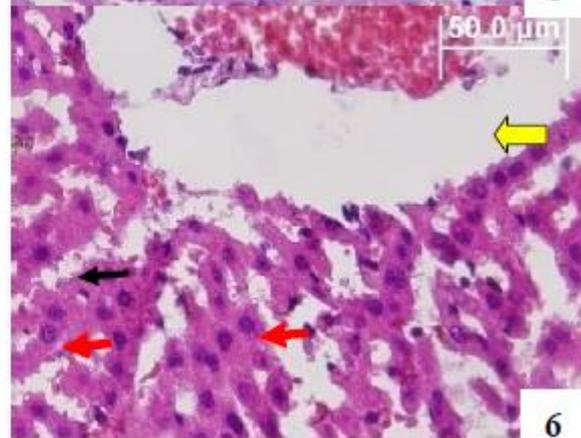
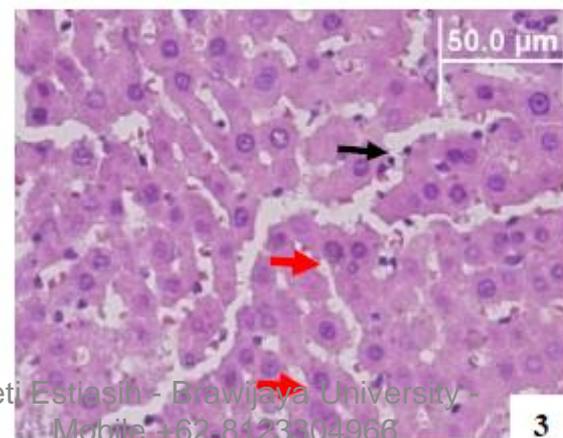
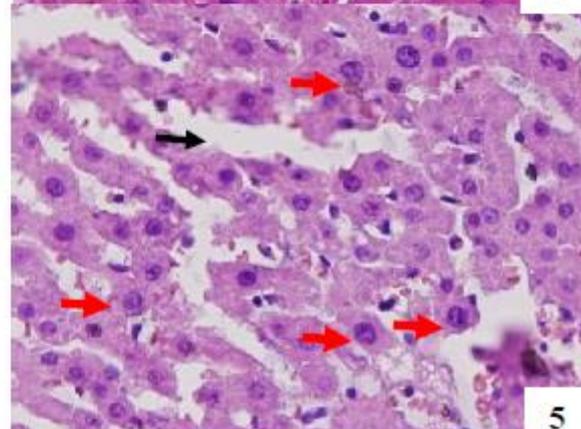
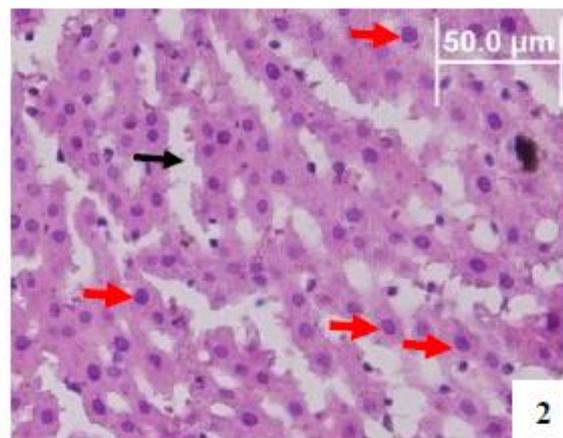
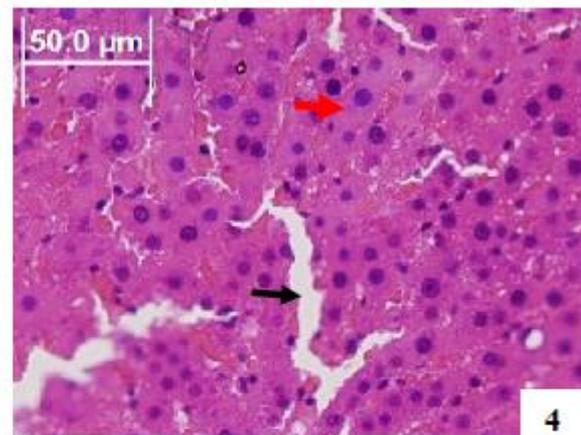
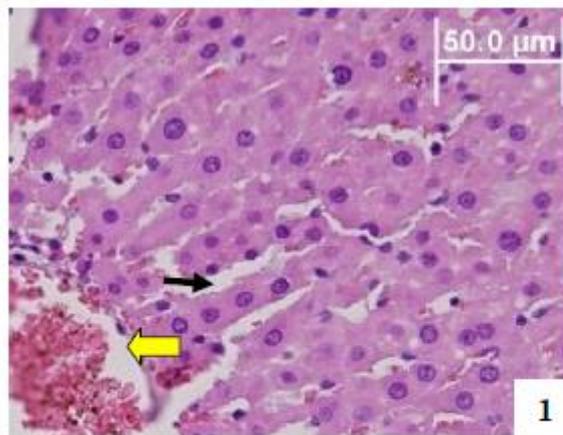


Figure 4. Histopathology of hepatic cells of rats treated by various doses of TRF and commercial vitamin E. Magnification of 400x and stained by hematoxylin - (1) control, indicated normal cells; (2) TRF dose of 0 mg/kg bw/day, showed cell degeneration and dilated sinusoid in hepatic lobule; (3) TRF dose of 25 mg/kg bw/day showed normal cells arrangement in hepatic lobule; (4) TRF dose of 50 mg/kg bw/day indicated normal cells but also contained cell degeneration; (5) TRF dose of 75 mg/kg bw/day showed dilated sinusoid at hepatic lobule and some cells were ballooning; (6) commercial vitamin E with dose of 75 mg/kg bw/day showed normal cells arrangement, but some cells were degeneration.  = central vein;  = sinusoid;  = cell degeneration with ballooning nuclei and pale cytoplasm (hydropic degeneration).

# Phytosterols Rich Fraction

- **P**repared from unsaponifiable fraction
- **R**educe cholesterol level in hypercholesterolaemia condition





# PRODUK BERBASIS SAWIT





# PALM OIL-BASED TRANS-FREE MARGARINE FORMULATIONS

Cake margarine



Filling with ease



Fluidized margarine



Soft margarine



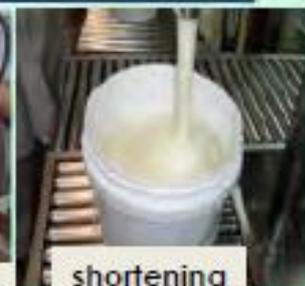
Slab margarine



General purpose margarine



Pastry margarine



shortening





# PALM OIL IN GHEE SUBSTITUTES (TRANS-FREE FAT VEGETABLE GHEE)





# PALM OIL IN DAIRY PRODUCTS SUBSTITUTES



**Evaporated  
Milk/Condensed Milk**



**Palm-based  
mozzarella analogue**



**Non-dairy Creamer/  
Whiteners**



# PALM OIL IN DAIRY PRODUCTS SUBSTITUTES



**Evaporated  
Milk/Condensed Milk**



**Palm-based  
mozzarella analogue**



**Non-dairy Creamer/  
Whiteners**



# SPECIALTY FATS/CONFECTIONARY FATS



# Penggunaan untuk Non Pangan

- Oleokimia (asam lemak, fatty alcohols, fatty amines, gliserol, dan metil ester)
- Deterjen dan surfaktan
- Sabun
- Lilin
- Pelumas
- Kosmetik
- Pelapis kaleng
- Bahan bakar diesel
- Plasticizer untuk plastik

# PALM OLEOCHEMICALS DOWNSTREAM PRODUCTS

MES-Based detergents/cleaning products



Transparent soap

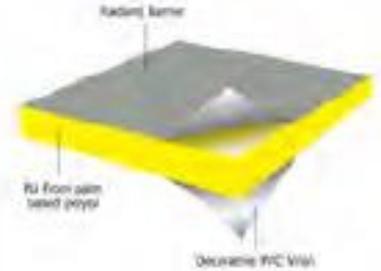


Personal care products





# POLYOLS – POLYURETHANES



# PALM BIODIESEL



**Summer-Grade  
Palm Biodiesel**

**Pour point +15° C**



**Winter-Grade  
Palm Biodiesel**

**Pour point -21° C**





# VALUE ADDITION THROUGH BIOMASS UTILIZATION

## Abundance of Oil Palm Biomass



**10% oil**  
**90% biomass**



OIL PALM FRONDS



FRESH FRUIT BUNCH



OIL PALM TRUNK



Crude Palm Oil



Biofuel / Biodiesel



Palm Biomass



Fuel for CHP



Palm oil mill effluent (POME)



Biogas





# Thank You