



**Your best
solution**
for a high-performing
liquid vegetable oil

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WHAT IS AMPO (AMERICAN PALM OIL)?

It's a natural hybrid (non-GMO) of the standard African palm tree and a native Latin American palm tree. Ampo is higher in oleic content than standard palm oil, meaning that it can be a great choice for various liquid vegetable oil applications. Similar to standard palm oil, Ampo is available in both RBD and fractionated (olein) presentations.



AMPO IS GREAT FOR:



FRYING



SALAD DRESSINGS



MAYO AND SAUCES

SUPERIOR PERFORMANCE

Ampo's unique properties ensure that it will deliver excellent results:

- **Higher oxidative stability** means that it performs better in frying applications, and is more shelf stable versus other standard oils.
- **High smoke point**—resistant to prolonged heat exposure (longer fry life).
- Ampo's high stability and neutral attributes ensure **enhanced flavor**.
- **Lower in saturated fat** than standard palm oil or coconut oil.
- Has a very **balanced fatty acid profile**. It contains more than **50% oleic acid** | **33% SFA** | and just **12% PUFA**
- **Long ingredient shelf life** supports a secure pipeline for your production planning.

ADDITIONAL BENEFITS



PRICE COMPETITIVE:
Palm can offer cost savings over other oils.



HEALTH BENEFITS:
Lower in PUFAs, allergen free, all-natural.



CONSISTENCY OF SUPPLY:
Tropical crop; harvested year-round.



SUSTAINABILITY:
Daabon is top-ranked worldwide.



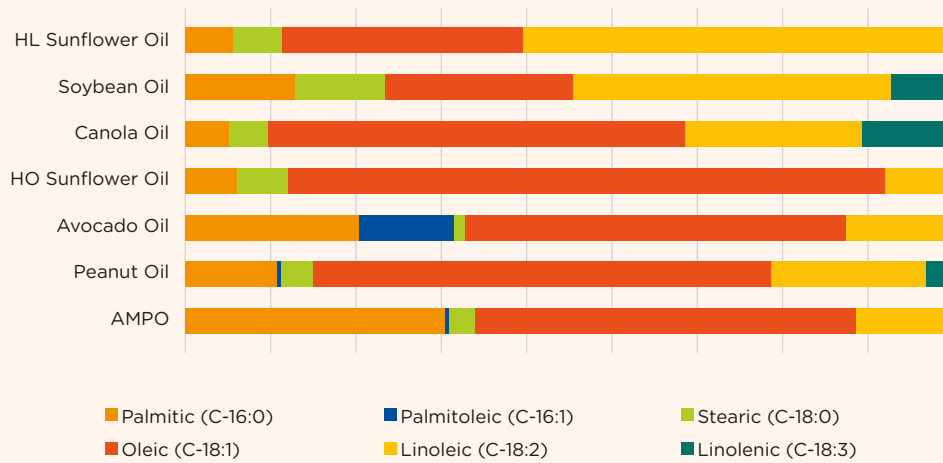
COMMUNITY EMPOWERMENT:
Ampo supports diversified family income.



www.daabonusa.com [@daabon.usa](https://www.instagram.com/daabon.usa)

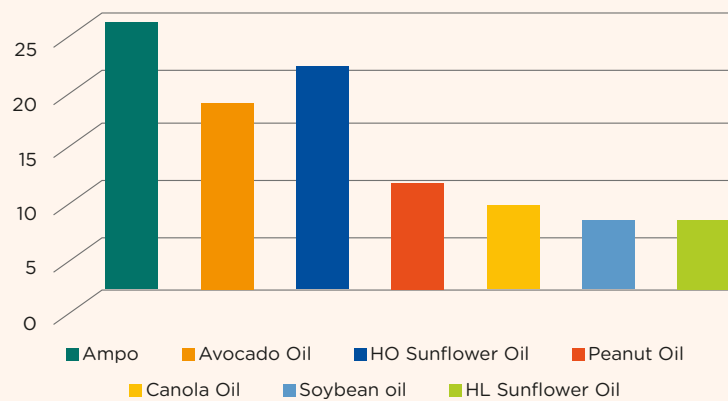
Superior Product Stability

Ampo's unique fatty acid profile ensures that it will deliver excellent results:



Oxidative Stability

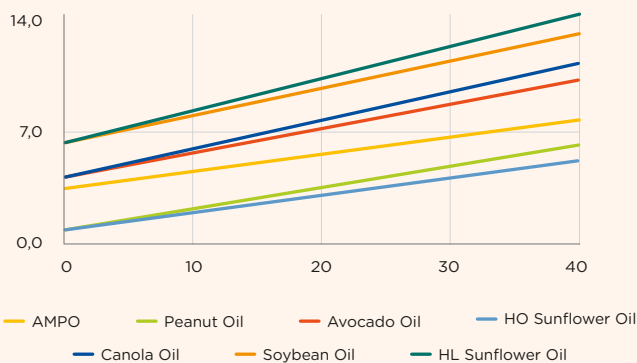
OSI 110°C (h)



SUPERIOR PERFORMANCE IN THE FRYER

AMPO'S unique properties ensure that it will deliver excellent results in a fryer:

% Total Polar Material



TOTOX - Extent of Oxidation

