



Please feel free to visit our website :
www.zeyut.com



World Highest quality vegetable oils
Pure, High Quality and Healthy



الشركة العربية الماليزية لمنتجات الزيوت النباتية المحدودة
ARAB MALAYSIAN VEGETABLE OIL PRODUCTS CO. LTD.



ABOUT US

قال الله عز و جل في كتابه العزيز :

وَمِنْ ثَمَرَاتِ النَّخِيلِ وَالْأَعْنَابِ نَتَّخِذُونَ مِنْهُ سَكَرًا وَرِزْقًا حَسَنًا إِنَّ فِي ذَلِكَ لَآيَةً لِّقَوْمٍ يَعْقِلُونَ

صدق الله العظيم

سورة النحل الآية ٦٧

INTRODUCTION :

The “**Alami Group**” is a Malaysian Industrial Group had established its Private Foreign Investment Project Company “Arab Malaysian Vegetable Oil Products Co., Ltd (**Zeyut**) in 2007 in the Kingdom of Saudi Arabia.

The Company “**Zeyut**” had built Two Comprehensive Manufacturing Complexes for Refining, Processing, Manufacturing and Packing of Vegetable Oils and Fats products at the Royal Commission Light Industrial Area and King Fahd Industrial Port in Yanbu, the Plants were equipped with state of the art fully automated and Computer controlled production lines operated by highly skillful and experienced engineers and technicians.

All Plants, Equipment, Components, Piping, Fitting, Pumps and Oil Transfer Systems have been made from top quality rust and wear resistant Stainless Steel materials, and that is to ensure highest levels of Quality Standards in accordance with the latest International Food Processing and Safety Standards.

Integrated services and capabilities:

The Group had also built Two Modern Plants for manufacturing of Metal and Plastic Packaging Products of different sizes and shapes, it has also established a modern sister transportation company which operates a fleet of transportation Lorry Trucks, Stainless Steel Tankers, and Containers Haulage Trucks for Transporting and delivering “**Zeyut**” products to customers in Saudi Arabia, the Gulf States, and other neighboring Countries,

Quality Assurance exceeding highest International Standards :

The Company “**Zeyut**” accredited and certified ISO 9001:2008, ISO 22000:2005, and HACCP quality assurance for its entire manufacturing and operating facilities.

The Company is committed to apply the stringiest Quality Control Standards during all processing and manufacturing stages from testing and approving the imported Crude Vegetable Oils materials, to storing the refined and the processed vegetable oils in Stainless Steel Tanks under Nitrogen Blanket to avoid been Oxidized at the company Storage Tanks Farm at King Fahd Industrial port, Refining, Processing, Manufacturing, Filling and packing the produced Vegetable Oils and Fats in accordance with the stringent Quality Control and Hygiene Control conditions, During all of these stages, all products are subject to systematic Quality Control and Quality Assurance Procedures at the companies’ own laboratories which adopt top notch controls of the international System of Good Manufacturing Practices (GMP).

The products Quality, Diversity and Types are Packed in various kind of packaging materials and sizes.



OUR PRODUCTS

The Company “Zeyut” produces a list of top quality Palm Oils and other Vegetable Oils and Fats products including the following:



1 - Vegetable Cooking Oils

- Refined Bleached and Deodorized (RBD) Palm Olein
- Refined Bleached and Deodorized (RBD) Soybean Oil
- Refined Bleached and Deodorized (RBD) Sunflower Oil
- Blended Vegetable Cooking Oils

The Oils is a Cholesterol Free, widely used for Cooking, Frying and in some other food preparation purposes.

“A special Blending Process between Palm Oil and any of the above mentioned oils produces the best suitable Cooking Oil for deep frying and cooking, such blend is widely used currently for its health benefits.



2 - Vegetable Ghee

The Non-Hydrogenated Vegetable Ghee is produced from Pure Refined Vegetable Oils (With Palm Oils as the main ingredient). The Vegetable Ghee is used for Cooking, Bakery, Pastry and Confectionary Industries.



3 - Shortening

The Non-Hydrogenated Shortening is produced from Pure and Refined Vegetable Oils. The Product is widely used in the Bakery, Pastry and Confectionary Industries.



4 - Margarine

The Non-Hydrogenated Margarine is produced from Pure and Refined Vegetable Oils, with Palm Oils as the main ingredient. The Product is used as a Cholesterol Free alternative to the Dairy Butter and it is widely used in the Bakery, Pastry, Cake, Sweets and the Confectionary Industries.



5 - Specialty Vegetable Fats for the food Industries

These Specialty Fats are used in many food Industries including Confectionery, Chocolate, Ice Cream, Creamers, Cheese and Personal Care and Cosmetic Industries.

PRODUCT SPECIFICATIONS

EDIBLE	APPLICATIONS	PACKING	FFA max (%)	M&I max (%)	IV	SMPT (Deg C)	COLOUR max	FLAVOUR (Natural Edible)	OTHERS
VEGETABLE OILS									
RBD PALM OIL	cooking and frying medium	3L, 18L, 190kg, flexibag & bulk	0.1	0.1	50-55	33-39	3R	Bland	Permitted Antioxidant 200PPM max
RBD PALM OLEIN	cooking and frying medium	3L, 5L, 10L, 11L, 18L, 20L, 17kg, 195kg flexibag & bulk	0.1	0.1	56 min	24 max	3R	Bland	Cloud Point 8-10 Deg C
DF RBD PALM OLEIN	cooking and frying medium	1L, 1L & 5L & flexibag	0.1	0.1	60 min	19 max	3R	Bland	Cloud Point 4-6 Deg C
RBD PALM STEARIN	use in shortening, margarine, vegetable ghee & special fats. Also in making soap & candle	25kg, 190kg & bulk	0.2	0.15	48 min	44 min	3R	Bland	
RBD PALM KERNEL OIL	it acts as a leavening agent	190kg & bulk	0.1	0.1	23-27	26-28	1.5R	Bland	SAP VALUE 240 min
RBD PALM KERNEL OLEIN	it acts as a leavening agent	190kg & bulk	0.1	0.1	23-25	20-24	1.5R 15Y	Bland	SAP VALUE 240 min

VEGETABLE FATS

SHORTENING	for preparation of biscuits, cakes, wafers, breads & pastries	20kg or 25kg PE lined carton	0.1	0.1	42-55	36-48	3R 30Y	Bland	Permitted Antioxidant 200PPM max
VEGETABLE GHEE (VANASPATI)	cooking, frying medium, making sweet and confectioneries	1kg, 2kg, 4kg, 5kg, 8kg, 9kg, 15kg & 16kg	0.1	0.1	45-50	39-44	3R 30Y or 6R 30Y	Buttery or Ghee	Permitted Antioxidant 200PPM max
DOUGH FAT	for bread, general bakery and confectioneries	16 kg or 18kg PE Lined carton	0.1	0.1	48 max	50-53	3R	Bland	Permitted Antioxidant 200PPM max
MARGARINE	for cakes, creaming, spread, baking pastries and cooking	16 kg or 18kg PE Lined carton	0.2	16	40-44	37-41	8R	Fat Bland 80% min	Permitted Antioxidant 200PPM max

SPECIFICATIONS RBD CORN OIL

Specific gravity @ 25 C (SG)	Iodine value (IV)	Saponification value (SV)	Free fatty acids (FFA)	Peroxide value (PV)	Unsaponifiable matter (UNM)
0.914 - 0.921	102 - 130	187 - 193	<2.0 ml of 0.02 N NaOH	5 meq/kg max	<1.5 %

Color Gardner
Appearance
Odor

AOCS Td la - 64
Golde yellow, bright & clear oily liquid
Bland, odorless

5 max

SPECIFICATIONS RBD SUNFLOWER OIL

Specific gravity @ 25 C (SG)	Iodine value (IV)	Saponification value (SV)	Free fatty acids (FFA)
0.915 - 0.920	110 - 143	188 - 194	<2.0 ml of 0.02 N NaOH

Color Gardner
Appearance
Odor

AOCS Td la - 64
Golde yellow, bright & clear oily liquid
Bland, odorless

3 max

SPECIFICATIONS REFINED SOYBEAN OIL

Specific gravity @ 25 C (SG)	Refractive Index (RI)	Heavy metals, Method II (HM)	Iodine value (IV)	Free fatty acids (FFA)	Saponification value (SV)	Unsaponifiable matter (UNM)	Peroxide value (PV)
0.916 - 0.922	1.465 - 1.475	0.001% max	120 - 141	<2.5 ml of 0.02 N NaOH	180 - 200	< 1.0 %	10.0 max

Color Gardner
Appearance
Odor

AOCS Td la - 64
Golde yellow, bright & clear oily liquid
Bland, odorless

4 max



OUR BRANDS

The Company supply its products under its Registered Trade Marks (Brands) such as:

"Golden Spoons", "Mr Chef", "Nada Alrabei", "Hala", and "Tina"

Or produce and pack the products according to the clients' specifications and under the clients' private labeling of Local and International Brands.

The clients can choose from wide collection of different Packaging materials, types, sizes and shapes which suit their specific markets requirements.



Facts on Palm Oil:

The Palm Oil is produced from the palm fruit of the "Elaeis Guineensis" palm, a kind of Oil Palm Tree not known in the Arab countries.

The world largest Palm Oil producers (with 85% of the world production) are Malaysia and Indonesia, The Palm Oil is also produced in Nigeria, Columbia, Thailand, Cameroon, Zaire, and Philippine.

Malaysia ranks the second world largest producer and exporter of Palm Oils after Indonesia.

Palm Oil, and its derivatives, are considered today the most popular Vegetable Oils used in the Food Industries world-wide due to its abundant availability, health and nutrition values, suitable application in many Food Industries, economically and reasonably priced with good taste.

Palm Oil is the largest traded Vegetable Oil in the world, and the main vegetable oil Imported by China, India, Europe, Pakistan, USA, Arab and African Countries, Saudi Arabia is relatively one of the big importer of Palm Oils.

The Palm Oil, and its derivatives, are used extensively in the Cooking and Deep Frying at home, at the Fast Food and Eatery places, and in the Confectioneries, Bakeries, Pastries and Snacks manufacturing.

Palm Oils are Cholesterol Free Vegetable Oils, the RBD Palm Olein, as a Cooking Oil, is today the best Pure, Light and Healthy Trans Fatty Acid Free Cooking Oil in the world. Scientific studies indicate that it has significant health benefits as it contains Medium Range Ammonic Acids Chains which are usually very rare and found only in mother's milk, in the tropical oils, and in the milk fats.

These Medium Range Ammonic Acids are easy to digest and assimilate and increase the body's efficient use energy by enabling the liver to convert medium chain fats directly into energy contrary to many other fats which need to be processed and analyzed in the intestines then absorbed by the blood circulation system. On that basis, Palm Oil is considered as good nutritious source for people whose bodies cannot easily digest other kinds of fats and for athletes whom they can benefit from the high

On the other hand, like most of other Vegetable Oils, Palm Oil is a good source of balanced and unsaturated health fats as it is rich with oleic acid (39%), leanolic acid (approximately 10% omega 9 and omega 6). These basic fatty acids help reduce cholesterol levels in the blood and they are essential for healthy bones, skin and complexion.

The most important feature of the Palm Oils and its derivatives as a cooking oil and Frying Fats for Deep Frying that they are produced without any hydrogenation processes as the case when producing Vegetable Fats from other Vegetable Oils for deep frying. The use of Palm Oil advantage physical properties in the process and production of Cooking Oil and Vegetable Fats are employed to ensure that these products are Trans Fatty Acids Free.

Over and above, Palm Oil is a rich source of antioxidants. It is also the richest source, among all other Vegetable Oils, of Tocotrienol complex that enhance the immune system in human body, and protect the skin from the UV Rays.

Palm Oil is also rich in Beta Carotene, the natural anti-oxidant found usually in orange vegetables like Carrot and Tomato.

www.zeyut.com





Head Office
الإدارة العامة

Zagzoog Business Center, King Abdullah Road, Al Ruwais District 4946 Jeddah 23212, KSA
برج الزقزوق للأعمال طريق الملك عبدالله، حي الرويس ٤٩٤٦ جدة ٢٣٢١٢، المملكة العربية السعودية

Jeddah P. O. Box: 12376 Jeddah 21473, KSA

☎ +966 12 6570771 / 72 ☎ +966 12 650 9900

✉ ahmed@zeyut.com ✉ info@zeyut.com

Factory
المصنع

No. 7392 the 2nd, Light Industrial Park, Unit 1, Yanbu 46459 – 4074, KSA
رقم ٧٣٩٢ الثاني، منطقة الصناعات الخفيفة، وحدة رقم ١، ينبع ٤٦٤٥٩ – ٤٠٧٤، المملكة العربية السعودية

☎ +966 14 3211118 ☎ +966 14 3210009

www.zeyut.com



Please feel free to visit our website :
www.zeyut.com