MALAYSIAN PALM OIL AS A PREMIUM AND QUALITY OIL IN CHINA

马来西亚棕榈油作为中国高端优质的油脂

by
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Shanghai
People’s Republic of China

MALAYSIA- CHINA PALM OIL TRADE FAIR & SEMINAR (POTS China)
马中国际棕榈油贸易交流与研讨会 (POTS China)
1. Introduction on Palm Oil
   棕榈油简介

2. Palm Oil as a Nutritious and Healthful Oil
   棕榈油作为富含营养价值与健康的油脂

3. Benefits of Palm Phytonutrients
   棕榈植物营养素对人体的益处

4. Palm Oil as a Premium and Cost-Effective Food Ingredient
   棕榈油作为高端与性价比高的食品原料

5. Palm Oil Feeds The World
   棕榈油满足世界的需求

6. Conclusion
   总结
“羽仪穆穆复皇皇，
翠凤青鸾共舞翔。
他日万方沾化泽，
待看玉册拜油王。”

赵朴初《三亚文史》

English translation:

“How beautiful the oil palm is,
Dancing with birds like a phoenix,
Blessing to thousands of people,
Praises to the king of oils.”

by Zhao PuChu
Palm oil has been used in food preparation > 5000 years
棕榈油被用于食品生产有超过五千年的历史

Source: M.C. Friedel (1897). On fatty materials found in an Egyptian tomb at Abydos. Comptes Rendus Vol. 24, 648-651
THE OIL PALM 油棕榈

MALAYSIAN PALM OIL BOARD 马来西亚棕榈油总署
THE OIL PALM FRUITS

Mesocarp: crude palm oil
棕榈果肉：毛棕榈油

Palm kernel: crude palm kernel oil
棕榈果仁：毛棕榈仁油

Shell 棕榈壳
ORIGIN OF OIL PALM

油棕榈来源
THE GROWTH OF THE MALAYSIAN OIL PALM INDUSTRY
马来西亚棕榈油产业发展史

1870
Oil palm was introduced as ornamental plant in Malaysia in 1870
油棕榈树最初在1870年被引进马来西亚，成为观赏性植物。

1917
First commercial oil palm plantation in Malaysia
马来西亚首个商业化油棕榈种植园

1960
The establishment of oil palm estates
国内规模化种植油棕榈园

1975
Establishment of refineries
棕榈油精炼厂规模化投产

1985
Establishment of the oleochemical industry
油脂化工厂规模化投产

1990s

MALAYSIAN PALM OIL BOARD • 马来西亚棕榈油总署
PALM OIL AS A NUTRITIOUS AND HEALTHFUL OIL

民以食为天，食以安为先

MPOB
GENERAL MISCONCEPTION ON PALM OIL
对棕榈油的误解

**Statement 1:**
Saturated fats cause increased risk of cardiovascular diseases
饱和脂肪酸提高患上心血管疾病的风险

**Statement 2:**
Palm oil contains about 50% of saturated fatty acids
棕榈油含有约百分之五十的饱和脂肪酸

**Therefore:**
Palm oil is a saturated fat that causes increased risk of cardiovascular diseases
棕榈油是导致心血管疾病风险增加的饱和脂肪

**TRUTH??**
事实??
85% of world’s palm oil production is used as food
当前世界上有百分之八十五的棕榈油是用于食品行业

Nutritional research is a major thrust area for MPOB
营养学相关研究乃属MPOB主要的发展动力

Palm oil is a superior functional and nutritious oil
棕榈油是品质优良与多功能性油脂
Great strides have been made over the last 25 years in elucidating a number of the health benefits of palm oil and its fractions.

This has resulted in –
- over 200 publications in high impact peer-reviewed journals
- collaborative projects undertaken at both local and international centres of excellence
### NUTRITION RESEARCH PROJECTS (1983 – 2013)

1983至2012年间进行过的营养学相关的研究项目

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• The Food and Agriculture Organisation (FAO) and World Health Organisation (WHO) have endorsed palm oil as meeting food standards under Codex Alimentarius Commission (CAC) Programme.

棕榈油获得联合国粮食与农业组织 (FAO) 以及世界卫生组织 (WHO) 的认可，合乎Codex Alimentarius Commission 即食品法典委员会所定下的食品安全标准。

• As a balanced vegetable oil, palm oil is a source of energy, it is free of cholesterol and trans fatty acids and packed with health-inducing carotenoids and vitamin E.

棕榈油是营养均衡的植物油，也是能源的来源。棕榈油不含胆固醇、反式脂肪酸，并且拥有高营养价值的胡萝卜素以及维生素E。
STUDIES ON LONG TERM INTAKE: PALM OLEIN VS MUFA OILS

Blood lipids (mmol/L)

Ng et al. 1992 AJCN

Choudhury N, Tan L, Truswell S. 1995 AJCN

Palm olein and olive oil have similar beneficial effects on blood cholesterol

Voon et al. 2011 AJCN

Palm olein and olive oil have similar beneficial effects on blood cholesterol.

MPOB
MALAYSIAN PALM OIL BOARD
Palm olein is comparable with canola oil in its effect on lipid profile.

棕榈油与芥花油对血脂的效益相似。
Palm olein is comparable with groundnut oil in its effect on lipid profile.

MPOB

MALAYSIAN PALM OIL BOARD
Palm oil has comparable effect as peanut oil on TAG and HDL-C levels, but caused a significant reduction in serum TC (-6.5%), LDL-C (-9.0%) and TC/HDL ratio (-11.5%)

Palm oil with peanuts had similar effects on TAG and HDL-C levels, but caused a significant reduction in serum TC (-6.5%), LDL-C (-9.0%) and TC/HDL ratio (-11.5%).
棕榈油对中国健康青年男子血脂及脂质过氧化物水平的影响

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王明霞 周晓红 卜晓光 史亚娟 王祖良 菲晓虎 胡新

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摘要 为了研究棕榈油（PA），豆油（SO），猪油（LA）对正常人血脂及脂质过氧化物水平的影响，将45名18～25岁健康男子分为3组，分别食用上述3种油烹调的实验膳。实验膳中脂肪占热能的30%，其中75%～80%来自实验用油。预备期3周，实验期6周。结果显示：LA使受试者的低密度脂蛋白胆固醇（LDL-C）浓度及总胆固醇与高密度脂蛋白胆固醇比值（TC/HDL-C）水平显著升高，而PA，SO则无此影响；实验结束时，PA组TC，LDL-C，TC/HDL-C以及SO组的TC/HDL-C均显著低于LA组，TG，HDL-C和LPO水平3组间未见显著性差异。以上实验结果表明，在食品工业及家庭烹饪中使用棕榈油可维持健康成人正常的血脂胆固醇水平。

关键词 棕榈油 血脂 脂质过氧化物
分类号 TS225.1 Q548.1 R151.2
The effects on serum lipids and platelet function of diets prepared with palm oil (PA) and peanut oil (PE) were studied in two groups of mildly hypercholesterolaemic volunteers (serum TC between 5.5 - 7.0 mmol/L, aged 32-68). There were 15 men and 11 women in PE group and 16 men and 9 women in PA group. Dietary fat provided about 30% of total calories, and the test oil accounted for 60-65% of total dietary fat. During the 3 weeks of pretest period, diets were prepared with peanut oil, the local habitual cooking oil for all subjects. During the next 6 weeks the subjects in PA group consumed a diet prepared with palm oil while subjects in PE group continued to consume a diet prepared with peanut oil. Compared to the entry-level values, the concentrations of serum TC (total cholesterol), LDL-C (low density lipoprotein cholesterol), TC/HDL-C (high density lipoprotein cholesterol) ratio and plasma TXB2/6-keto-PGF1α ratio were significantly decreased in PA group (-6.5%, -9.0%, -11.5%, and -22.4%) while not appreciably altered in PE group by the end of the test. No significant change was observed on the whole blood platelet aggregation in both groups. In connection with the results from our previous study in normcholesterolaemic Chinese volunteers, palm oil, used as cooking oil in Chinese diet, will not lead to any adverse effect on blood lipids and thus will not increase CVD risks.
Palm Oil: a healthful and cost-effective dietary component

A.S.H. Ong and S.H. Goh
Institute of Advanced Studies, University of Malaya, Kuala Lumpur, Malaysia

Abstract:
Palm oil is an excellent choice for food manufacturers because of its nutritional benefits and versatility. The oil is highly structured to contain predominantly oleic acid at sn-2 position in the major triacylglycerols to account for the beneficial effects described in numerous nutritional studies.

报告简要:
棕榈油营养丰富、应用广泛，是食品生产业的最佳选择。棕榈油的脂肪酸结构独特，油酸皆分布于其甘油主干的第二位置。这使它如众多营养学研究所同意，拥有对人体正面的效益。
TOTAL FATTY ACID COMPOSITION OF OILS & FATS
油脂油料的脂肪酸组成

- cocoa butter
- palm olein
- lard
- groundnut
- soybean
- olive
- high oleic sunflower
- rapeseed

Legend:
- SFA
- MUFA
- PUFA

Ong and Goh 2002 FNB

MALAYSIAN PALM OIL BOARD
sn-2 FATTY ACID COMPOSITION
油脂油料脂肪酸于第二位置的分布

- cocoa butter
- palm olein
- lard
- groundnut
- soybean
- olive
- high oleic sunflower

Ong and Goh 2002 FNB; Sanders et al. 2011 AJCN
MALAYSIAN PALM OIL BOARD 马来西亚棕榈油总署
METABOLISM OF TAG
甘油三酯的代谢

Lipase 酯酶

Intestine cell 小肠细胞

GLYCEROL BACKBONE 甘油主干

C16:0 sn-1

C18:1 sn-2

C16:0 sn-3

MALAYSIAN PALM OIL

MPOB
CHAPTER 10 OF WHO REPORT:
FAT AND FATTY ACID INTAKE AND METABOLIC EFFECTS
IN THE HUMAN BODY

世界卫生组织报告第十章：脂肪与脂肪酸摄入以及人体新陈代谢的影响

TC and LDL-C raising effects of palmitic acid are lower for vegetable than animal sources because it is present predominantly in the sn-1 and sn-3 position as opposed to sn-2 position as in animal fats such as lard.

植物源棕榈酸提高总胆固醇以及低脂蛋白胆固醇水平的效果比动物源的低，因为植物源棕榈酸主要分布于甘油主干第一、第三位置，而动物脂肪（如：猪油）的棕榈酸主要分布在第二位置。

References cited: Ng et al 1992 JACN; Choudhury et al. 1995 AJCN; Zhang et al. 1997 APJCN
The recent studies by Gouk et al. (2013) in rats indicated that palm oil lowers fat deposition compared to polyunsaturated fats. It was found that the positional distribution of long-chain saturated fats (i.e. palmitic acid) and not the total saturated fats content exerts a more profound effect on body fat accretion.

由Gouk 等人（2013）发表最新在实验鼠进行的研究显示，与多不饱和脂肪酸相比，棕榈油能降低脂肪沉积。研究也发现，是长链饱和脂肪酸（如：棕榈油酸）在甘油三酯中的位置影响了体内脂肪沉积，而并非饱和脂肪酸的总含量。

Source:  

Palm oil contains almost equal amounts of unsaturated and saturated fatty acids. In the body, it behaves more like a monounsaturated fat and has no adverse impact on cholesterol levels.

棕榈油拥有均衡的饱和与不饱和脂肪含量。棕榈油在人体内发挥的作用与单不饱和脂肪酸相似，对人体胆固醇含量没有带来负面的影响。
中国食品报

健康食尚

ENGLISH TRANSLATION OF HEADLINES:

RESTORING THE RESPECTFUL NAME OF PALM OIL:
‘I AM AS RELIABLE AS OTHER VEGETABLE OILS’
PALM TOCOTRIENOLS
棕榈生育三烯酚
BENEFITS OF PALM TOCOTRIENOLS

- Anti-inflammation
- Cardiovascular prevention
- Antioxidant
- Radioprotection
- Cancer prevention
- Neuroprotection
- Skin protection
- Bone protection
- Hormone regulator
- Immune booster
Vitamin E Content in Food

Tocopherols

- Lard
- Palm Kernel Oil
- Coconut Oil
- Olive Oil
- Cocoa Butter
- Peanut Oil
- Soybean Oil
- Sunflower Oil
- Cottonseed Oil
- Rice bran
- Palm Oil

Tocotrienols


Malaysian Palm Oil Board
CAROTENOIDS

Pro-vitamin A – solution to vitamin A deficiency

- Anti-cancer effects
- Anti-oxidant
- Stimulation of the immune system
- Cardiovascular protection
- Prevention of cataract
BENEFITS OF PALM CAROTENOIDS

- Improves vitamin A and anti-oxidative status
- Reduces prevalence of Bitot’s spot

Bitot’s Spot
(A sign of Vitamin A deficiency)
BENEFITS OF PALM CAROTENOIDS
棕榈胡萝卜素的好处

Vitamin A intervention programme in Ganshu Province, China
中国甘肃省农村地区学龄儿童维生素A干预项目
PALM OIL AS A PREMIUM AND COST-EFFECTIVE FOOD INGREDIENT

棕榈油作为高端与性价比高的食品原料
ADVANTAGES OF PALM OIL IN FOOD APPLICATIONS

- High Nutritional Value
- Genetically Modified Organism (GMO) Free
- Free of Trans-Fatty Acid
- Cholesterol Free
- Competitive Price
- High Stability
- Anti-Oxidant Property
• Traditional Foods 传统食品
  • Cooking oil 食用油
  • Industrial Frying Fats 煎炸油脂
  • Margarine 人造奶油
  • Shortening 起酥油
  • Vegetable Ghee 印度酥油
  • Confectionery Fats 糖果油脂
  • Ice Cream 冰淇淋
  • Filled Milk 换脂奶粉
  • Non-Dairy Food Products (Cheese analogue, Creamer) 非乳制品，如：人造乳酪
  • As a source of pro-Vitamin A and Vitamin E

作为原维生素A及维生素E的主要来源
• The unique fatty acid composition and natural antioxidants confer:
  – Good oxidative stability – long shelf life
  – Excellent thermal stability – perfect for shallow and deep frying
• Most other vegetable oils need to be partially hydrogenated to increase stability
• Palm oil is trans free

Markers: MPOB

MALAYSIAN PALM OIL BOARD • 马来西亚棕榈油总署
SPECIALTY/ CONFECTIONARY FATS
特种油脂或烘培脂

MALAYSIAN PALM OIL BOARD
Palm-based cheese

- palm oil and palm kernel oil fractions can substitute milk fat in cheese analogue.

棕榈油及棕榈仁油的分提产品可制人造乳酪的代乳脂。
APPLICATIONS IN FOOD & BAKING SECTORS
其他食品及烘培工业的应用
• MPOB’s first overseas R&D centre
  MPOB 首间海外棕榈油研究与发展中心

• Established in Shanghai in 2005
  2005年成立于上海

• Provide R&D Projects and Technical Services
  进行研发项目并且提供技术咨询服务

• Provide laboratories and test kitchen services
  拥有实验室及进行厨房式食品实验设备
COMPLETED PROJECTS

Palm Based Special Oils for Quick-Frozen Food and Frozen Dough (Henan University of Technology)
棕榈油基速冻食品及冷冻面团专用油（河南工业大学）

Vegetable Lard Substitute for Bakery Products (Changsha University of Science and Technology)
植物猪油在烘焙食品中的应用（长沙理工大学）

Frying Oil for Fast Food Industry (Local Chain Fast Food Company)
煎炸油在快餐食品中的应用（当地快餐连锁店）

PKC Animal Feed for Dairy and Beef Cattle (China Agricultural University)
棕榈粕在奶牛及肉牛饲料中的应用（中国农业大学）

PKC in Feed for Aquaculture (Ocean University of China)
棕榈粕在鱼饲料中的应用（中国海洋大学）

Application of Palm Olein in Blended Oil
棕榈油在调和油中的应用
COMPLETED PROJECTS

Application of Dry Fractionation By-Products in Ice Cream (Henan University of Technology)
棕榈干法分提副产品于冰淇淋的应用 (河南工业大学)

Substitute of Palm Olein for Soybean Oil Used in Hunan Flour Cooked Food (Changsha University of Science and Technology)
棕榈油液代替豆油在湖南小食品中的应用 (长沙理工大学)

Application of Palm Olein in Salad Dressing (Harbin Institute of Technology)
棕榈油在沙拉酱的应用 (哈尔滨工业研究院)

Survey on the Quality of Palm Oil Products Imported into China
棕榈油产品输华品质检测

Application of Palm Oil in Fragrant Sauce (Wuhan Polytechnic University)
棕榈油在香辣酱中的应用 (武汉工业大学)

Market Survey of Lard Used in China
中国猪油市场调研
COMPLETED PROJECTS

- Development of Trans-free Margarine for Food Industry in China (Dalian University of Technology)
  为中国食品工业开发无反式脂肪酸人造奶油（大连理工大学）

- Application of Palm Oil in Dog Food (Hebei Agricultural University)
  棕榈油在宠物犬粮中的应用（河北农业大学）

- Application of Palm Oil in Pickled Vegetable Products (Changsha University of Technology and Science)
  棕榈油在泡菜食品的应用（长沙理工大学）

- Market Survey of Hard Fats Used in China
  中国硬脂使用市场调研

- Market Survey of Solid Fats Used in China
  中国固体脂肪使用市场调研
COMPLETED PROJECTS
已完成项目

1. Development of Trans-free Solid Fats for Food Industry in China (Henan University of Technology)
   开发无反式脂肪酸的粉末油脂 （河南工业大学）

2. Application of Palm Oil in Premium Lard (Jiangnan University)
   棕榈油在高端猪油的应用 （江南大学）

3. Development of PMF Based Trans Free Chocolate Coating (Henan University of Technology)
   利用棕榈油中间分提物开发无反式脂肪酸的巧克力涂层 （河南工业大学）

4. Development of Palm Based Dried Meat Floss (Jiangsu Animal Husbandry & Veterinary College)
   利用棕榈油煎炸肉松（江苏兽医学院）

5. Application of Palm Oil in Hot Pot Soup Stock (Xihua University)
   棕榈油在火锅底料的应用（西华大学）
- Oils and fats are one of the major ingredients and source of energy in dog food.

- Palm oil is a healthy ingredient for dog food as it is free from GMO and cholesterol.
- Quality of oils and fats determines the quality of hot pot soup stock. 油脂质量好坏、口感风味等直接影响火锅底料的产品品质。

- Palm oil is suitable to be used as an ingredient for hot stock soup stock as it has better oxidative stability and heat resistance. 棕榈油具有良好的抗氧化稳定性和耐热功能，适合用于作高温烹调的火锅底料。

- Palm oil enhances shelf life of hot pot soup stock as compared to rapeseed oil and tallow. 棕榈油制火锅底料存储稳定性较纯菜籽油和牛油好。
- Palm olein has better anti-oxidative properties. This allows palm oil to become one of the important ingredients for pickled vegetable production when it is blended with soybean or rapeseed oil.

棕榈油液油具有良好的氧化稳定性和耐热功能，部分替代菜籽油生产酱腌菜制品可提高货架期。
- **Ingredient 配料:**
  Palm mid fraction, palm stearin, red palm stearin, soybean oil, water, emulsifiers and fragrant.
  棕榈中间分提物、棕榈硬脂、红棕榈硬脂、豆油、水、乳化剂和香精。

- **Advantages 优点**
  - Cholesterol free 不含胆固醇
  - Trans-free 不含反式脂肪
  - Synthetic colourant-free 不含人工色素
  - Contains natural and complete bouquet of carotenes 含有整全、天然的胡萝卜素
ADVANTAGES OF PALM OIL
棕榈油的优势

营养不怕炒，
油烟非常少；
煎炸油不糊，
饭菜馊不了。

梅方权教授
中国国家食品与营养咨询委员会常务副主任、
中国国家农业现代化研究会理事长

English translation:

“Palm oil is nutritious and the best oil for frying;
It has higher smoke point,
Higher resistance to oxidation while frying, and
Longer shelf life for food.”

Prof. Mei Fang Quan
Vice President,
National Food and Nutrition Advisory Standing Committee
Palm oil feeds the world.

Chinese text: 王者以民为天，民以食为天。《书·懿食其传》

衣食足则知荣辱，仓廪实则知礼节。《管子·牧民》
<table>
<thead>
<tr>
<th>Balance</th>
<th>2009</th>
<th>2010</th>
<th>2011</th>
<th>2012</th>
<th>2013</th>
</tr>
</thead>
<tbody>
<tr>
<td>Opening stock</td>
<td>19,558</td>
<td>20,495</td>
<td>21,901</td>
<td>24,264</td>
<td>27,780</td>
</tr>
<tr>
<td>Production</td>
<td>165,055</td>
<td>172,261</td>
<td>180,072</td>
<td>187,357</td>
<td>189,989</td>
</tr>
<tr>
<td>Import</td>
<td>64,394</td>
<td>66,886</td>
<td>68,238</td>
<td>73,289</td>
<td>75,303</td>
</tr>
<tr>
<td>Export</td>
<td>64,133</td>
<td>66,493</td>
<td>68,711</td>
<td>72,870</td>
<td>75,747</td>
</tr>
<tr>
<td>Disappearance</td>
<td>164,379</td>
<td>171,840</td>
<td>178,093</td>
<td>184,344</td>
<td>191,499</td>
</tr>
<tr>
<td>Closing stock</td>
<td>20,495</td>
<td>21,309</td>
<td>23,407</td>
<td>27,696</td>
<td>25,827</td>
</tr>
</tbody>
</table>

Source: Oil World 2014
POPULATION GROWTH VS. OILS AND FATS CONSUMPTION IN CHINA

<table>
<thead>
<tr>
<th>Year</th>
<th>GDP Growth (Rate)</th>
<th>Consumption per Capita (Kilos)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2012</td>
<td>7.8</td>
<td>25.0</td>
</tr>
<tr>
<td>2013</td>
<td>7.8</td>
<td>25.5</td>
</tr>
</tbody>
</table>

Source: Oil World 2014 & National Bureau of Statistics, China
THE WORLD NEEDS A MORE PRODUCTIVE CROP FOR SUSTAINABLE LIVING
我们需要高产率的油料作物以应付全球人口日益增长的趋势
## Oil Palm – The Most Productive Oil Crop

### Average Oil Yield (t/ha/year)

<table>
<thead>
<tr>
<th>Oil Crops</th>
<th>Production (Mn T)</th>
<th>% of total production</th>
<th>Total area (Mn Ha)</th>
<th>% of total area</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oil palm*</td>
<td>62.4</td>
<td>43.3</td>
<td>15.1</td>
<td>8.1</td>
</tr>
<tr>
<td>Soybean</td>
<td>42.7</td>
<td>29.6</td>
<td>109.6</td>
<td>59.0</td>
</tr>
<tr>
<td>Rapeseed</td>
<td>25.1</td>
<td>17.4</td>
<td>35.6</td>
<td>19.2</td>
</tr>
<tr>
<td>Sunflower</td>
<td>14.0</td>
<td>9.7</td>
<td>25.4</td>
<td>13.7</td>
</tr>
</tbody>
</table>

*Combined tonnage of palm oil and palm kernel oil

**Source:** *Oil World Annual 2014*
<table>
<thead>
<tr>
<th>Country</th>
<th>Volume (‘000 Tonnes)</th>
<th>Country</th>
<th>Volume (‘000 Tonnes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indonesia</td>
<td>28,400</td>
<td>Indonesia</td>
<td>21,471</td>
</tr>
<tr>
<td>Malaysia</td>
<td>19,217</td>
<td>Malaysia</td>
<td>18,147</td>
</tr>
<tr>
<td>Thailand</td>
<td>1,970</td>
<td>Papua N/Guinea</td>
<td>562</td>
</tr>
<tr>
<td>Colombia</td>
<td>1,042</td>
<td>U.A.E</td>
<td>500</td>
</tr>
<tr>
<td>Nigeria</td>
<td>960</td>
<td>Thailand</td>
<td>362</td>
</tr>
<tr>
<td>Ecuador</td>
<td>500</td>
<td>Ivory Coast</td>
<td>295</td>
</tr>
<tr>
<td>Total (Inc. Others)</td>
<td>56,211</td>
<td>Total (Inc. Others)</td>
<td>44,042</td>
</tr>
</tbody>
</table>

Source: Oil World Annual 2014
### PALM OIL EXPORTS TO MAJOR DESTINATION

<table>
<thead>
<tr>
<th>Year</th>
<th>China</th>
<th>Pakistan</th>
<th>EU</th>
<th>India</th>
<th>USA</th>
<th>Others</th>
</tr>
</thead>
<tbody>
<tr>
<td>2009</td>
<td>4,027</td>
<td>1,769</td>
<td>1,892</td>
<td>1,354</td>
<td>859</td>
<td>5,980</td>
</tr>
<tr>
<td>2010</td>
<td>3,483</td>
<td>2,135</td>
<td>2,064</td>
<td>1,170</td>
<td>1,028</td>
<td>6,784</td>
</tr>
<tr>
<td>2011</td>
<td>3,982</td>
<td>1,821</td>
<td>2,006</td>
<td>1,668</td>
<td>1,055</td>
<td>7,461</td>
</tr>
<tr>
<td>2012</td>
<td>3,502</td>
<td>1,343</td>
<td>2,221</td>
<td>2,640</td>
<td>1,029</td>
<td>6,841</td>
</tr>
<tr>
<td>2013</td>
<td>3,699</td>
<td>1,428</td>
<td>2,331</td>
<td>2,325</td>
<td>1,012</td>
<td>7,325</td>
</tr>
</tbody>
</table>

**TOTAL:**
- 2009: 15.88 mil. tonnes
- 2010: 16.66 mil. tonnes
- 2011: 17.99 mil. tonnes
- 2012: 17.58 mil. tonnes
- 2013: 18.15 mil. tonnes

Malaysian palm oil is exported to more than 150 countries worldwide.

Source: MPOB
Exports of Malaysian Palm Oil (2013)

Major Export Market of Malaysian Palm Oil

Total Export of Palm Oil (Jan – Dec 2013)

Export volume: 18.15 million tonnes

Source: Department of Statistics Malaysia, MPOB Statistics
40 YEARS OF DIPLOMATIC TIES BETWEEN MALAYSIA AND CHINA

The Celebration of 40th Anniversary of the Establishment of Diplomatic Relations Between Malaysia and China

2014年5月31日 中国・北京

31 May 2014  Beijing, China
“With just an acre of planted palms,
Fulfilling the needs of thousands,
Palm oil, the king of oil.
Yielding much more than groundnuts,
Not comparable even for a thousand coconuts.”

by Guo MoRuo
THANK YOU
谢谢大家

欢迎浏览：
www.mpo.gov.my (英文)
&
www.mpo.com.cn (中文)

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