Claims:

1. A method of preparing infused palm olein with phytochemicals of herbs characterized in that the method includes the steps of:

(i) mixing the herbs in red palm olein, wherein the ratio between red palm olein to herbs is 10:1 by weight;

(ii) heating the mixture obtained in step (i) to 90°C;

(iii) maintaining the temperature of the mixture in step (ii) for a period of 20 to 50 minutes;

(iv) cooling the mixture obtained in step (iii) to room temperature; and

(v) separating the suspended solid particles from the mixture in step (iv) first by means of membrane filtration technique and followed by means of centrifugation separation technique, wherein the filtrate is infused palm olein.

2. A method of preparing infused palm olein with phytochemicals of spices characterized in that the method includes the steps of:

(i) mixing the spices in red palm olein, wherein the ratio between red palm olein to spices is 10:1 by weight;

(ii) heating the mixture obtained in step (i) to 90°C;

(iii) maintaining the temperature of the mixture in step (ii) for a period of 20 to 50 minutes;

(iv) cooling the mixture obtained in step (iii) to room temperature; and separating the suspended solid particles from the mixture in step (iv) first by

means of membrane filtration technique and followed by means of centrifugation separation technique, wherein the filtrate is infused palm olein.

3. The method of preparing infused palm olein as claimed in claim 1, wherein the herbs are selected from a group consisting of curry leaves (Murraya koenigil), turmeric (Curcuma longa) or kaffir lime leaves (Citrus hystic).

4. The method of preparing infused palm olein as claimed in claim 2, wherein the spices are selected from a group consisting of ginger, onion, lemon grass, chili, garlic, cinnamon, mustard seed or black pepper.

5. The method of preparing infused palm olein as claimed in claim 1 or claim 2, wherein the membrane filtration technique is of cellulose membrane filter with pore size up to 0.45µ.

6. The method of preparing infused palm olein as claimed in claim 1 or claim 2, wherein the centrifuge spinning is set at 3500 rpm.

Claims:

1. A method of preparing infused palm olein with phytochemicals of herbs characterized in that the method includes the steps of:

(i) mixing the herbs in red palm olein, wherein the ratio between red palm olein to herbs is 10:1 by weight;

(ii) heating the mixture obtained in step (i) to 90~~o~~℃;

(iii) maintaining the temperature of the mixture in step (ii) for a period of 20 to 50 minutes;

(iv) cooling the mixture obtained in step (iii) to room temperature; and

(v) separating the suspended solid particles from the mixture in step (iv) first by means of membrane filtration technique and followed by means of centrifugation separation technique, wherein the filtrate is infused palm olein.

2. A method of preparing infused palm olein with phytochemicals of spices characterized in that the method includes the steps of:

(i) mixing the spices in red palm olein, wherein the ratio between red palm olein to spices is 10:1 by weight;

(ii) heating the mixture obtained in step (i) to 90~~o~~°C;

(iii) maintaining the temperature of the mixture in step (ii) for a period of 20 to 50 minutes;

(iv) cooling the mixture obtained in step (iii) to room temperature; and separating the suspended solid particles from the mixture in step (iv) first by

means of membrane filtration technique and followed by means of centrifugation separation technique, wherein the filtrate is infused palm olein.

3. The method of preparing infused palm olein as claimed in claim 1, wherein the herbs are selected from a group consisting of curry leaves (Murraya koenigil), turmeric (Curcuma longa) or kaffir lime leaves (Citrus hystic).

4. The method of preparing infused palm olein as claimed in claim 2, wherein the spices are selected from a group consisting of ginger, onion, lemon grass, chili, garlic, cinnamon, mustard seed or black pepper.

~~5. The method of preparing infused palm olein as claimed in claim 1 or claim 2, wherein the palm olein is selected from a group consisting of RBD palm olein, red palm olein or palm olein blended vegetable oils.~~

~~6~~5. The method of preparing infused palm olein as claimed in claim 1 or claim 2, wherein the membrane filtration technique is of cellulose membrane filter with pore size up to 0.45µ.

~~7~~6. The method of preparing infused palm olein as claimed in claim 1 or claim 2, wherein the centrifuge spinning is set at 3500 rpm.

~~8. Infused palm olein produced by a method as claimed in any claims 1 to 7.~~