

ABSTRACT**A METHOD FOR PREPARING AN INFUSED PALM OLEIN**

A method is developed for preparing an infused palm olein flavored by contacting local Malaysian herbs and spices with edible palm olein. The name, palm olein as such could be applied to RBD palm olein, red
5 palm olein and palm olein blended vegetable oils. Hot infusion method is applied to extract aroma and taste from the herbs and spices by heating process to form flavored oil containing flavor and phytonutrients of the herbs and spice in the extraction process. Palm olein is served as a solvent in the infusion process. The present invention relates to a method for preparing an infused palm olein, wherein the method includes the steps of (a) heating and stirring spice and herbs with palm olein at a
10 predetermined temperature wherein the palm olein to spice or herbs at a predetermined ratio and for a predetermined period of time, (b) cooling and stirring a mixture obtained from step (a) at a predetermined temperature in a tank, (c) separating an infused palm olein containing cooked spice and herbs obtained from step (b) using a predetermined separation technique at a predetermined temperature, (d) blending the infused palm olein with another type of an infused palm olein and (e) recovering and storing the
15 infused palm olein.

The most illustrative drawing: FIG. 1