Malaysia is producing about 39% of the world's palm oil production with nearly 15.4 million tons annually. The palm oil is not only rich in carotenoids, it also one of the sources of vitamin E, helpful for prevention of oxidative deterioration. Currently, many downstream products from this oil have been studied including production of foods & beverages, cosmetics, healthcare and biodiesel. As another alternative to increase palm oil added value, the utilization of the oil in the culinary field is presented in this work. The palm oil is formulated as cooking aerosol specifically for light cooking, baking, barbeque and grill. The light cooking and baking formulation is applied to culinary utensils as anti-sticking agent and minimization of usage of fats. The barbeque and grill are two seasoning aerosol for foods in order to enhance flavors and presentation of the dishes. The product is foreseen to be applied in home kitchen, picnic & outdoor and hotels as a clean and helpful culinary assistance.

**Methodology**

**Potential Applications**

- Bakery
- Food Truck Vendor
- F&B Dressing
- Outdoor Grilling
- Food Aid Preparation

**Benefit / Advantages**

- Continuous supply of raw material
- Fat intake control
- Easy to use
- Malaysian Sustainable Palm Oil (MSPO)

**Patent**

Patent Submitted for Evaluation
Title - Palm-O-Lite: Palm Oil Based Aerosol for Culinary Applications

**Award**

Gold Medal, Creation, Innovation, Technology & Research Exposition (CITREx 2018), Universiti Malaysia Pahang