



Skimming the oil



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PALM OIL PROCESSING FOR INCREASED INCOME





Introduction

Palm oil is the richest source of Vitamins A and E, with good amounts of energy. It is used for cooking and to manufacture other products such as margarine soap and candles. It provides farmers with an opportunity to get more income as it has a high demand locally and by industries.

Processing

Step 1:

Harvest fruits and weigh at the processing site.

Step 2:

Remove fruits from the bunches by hand

Step 3:

Remove all dry, overripe, raw, rotten and dirty fruits and wash the good fruits.

Step 4:

Submerge the fruits in water and boil until they are soft to weaken the cells carrying the oil and also to kill germs.



Fruits ready for boiling. Done at household

Step 5: Put fruit in the mortar and pound with the pestle until the fruit pulp turns into a mash.



Step 6: Put three parts of hot water in one part of mash in a perforated container and stir with a wooden stick. Remove the perforated container with pulp and nuts. Heat the mixture of oil and water. The oil will float on the surface and is skimmed off. The fibre and nut from the perforated container are dried for future use.

Step 7: Reheat the skimmed oil to evaporate the water and the pure oil, cool and package the oil.

Machine Processing

Follow step 1 to 4 as described earlier.



Step 5:

Put boiled fruits while still hot into the processing machine.

Add hot water into the fruits being pounded at a ratio of 3:1.



Machine processing

Hand processing gives 1 litre of oil and machine gives 1.7 litres from every 4kg of raw palm fruits.

Step 6:

Heat the collected oil. Oil floats on the surface and is skimmed off.