

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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DAG OIL for salad/Spread

Introduction: Diacylglycerol (DAG) oils are known as slim oils meaning they do not accumulate in the body and maintain one's body stature. Many DAG oils available commercially have been prepared/purified using high temperature processes such as molecular distillation and are reported to contain harmful compounds such as mono chloro propane diol esters of fatty acids (MCPDEs) and glycidyl esters (GEs). The present product was prepared using conditions which do not result in harmful compounds such as mono chloro propane diol esters of fatty acids (MCPDEs) and glycidyl esters (GEs). The content of DAG in the oils has been kept at a moderate level of 40% .

Shelf life of the product : Same as vegetable oils

Raw material : . Rice bran oil and / or Sunflower oil

EQUIPMENTS REQUIRED: Handling vessels with stirrer, weighing scale etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	500
Building (Approx. in Sq. Metres)	250
Plant & Machinery (Approx. Rs. in '000)	600
Total Project cost (Approx. Rs. in '000)	2000
Cost of production/kg : ~ Rs. 210	

Capacity: 50 kg DAG oil /Day/Shift