



RED PALM OIL HOT POT SEASONING

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INTRODUCTION

Hot pot seasoning is always served at a high temperature or on the boil. The desired red hue of hot pot is achieved with red palm oil.

Commercial Hot Pot Seasoning

Red Palm Oil Hot Pot Seasoning



ADVANTAGES

- 1 Red palm oil has a colour that is similar to the desired colour of a hot pot which has been enhanced with capsorubin
- 2 Higher value addition
- 3 When compared to tallow-based hot pot seasoning, using red palm oil and palm oil in hot pot seasoning reduces odour adsorption by fabric.

