

Discover Superior Oils

Rice Bran Oil



1500g/ 10 bottles/cs
OH-1220

Features	Rice Bran Oil	Canola Oil
Smoke Point	250°C (482°F)	~205–230°C (401–446°F)
Fatty Acid Balance	Balanced in Omega-6 (linoleic) and Omega-9 (oleic)	High in Omega-9 (oleic), low Omega-3
Oxidation Resistance	Very High Due to natural antioxidants (γ-Oryzanol, Tocotrienol)	Moderate
Flavour	Neutral & mild. Doesn't overpower ingredients	Neutral
Frying Quality	Crisp, low oil absorption Less bubbling, better drainage	Moderate crispness May feel heavier
Oil Fumes	Low-Minimal acrid smell or fumes when heated	More prone to odor and smoke at high heat
Cleanup	Easy, Less sticky residue	Average

Rich in Natural Nutrients

Contains Vitamin E, Super Vitamin E (Tocotrienols), Plant Sterols, and γ-Oryzanol — all powerful antioxidants that support health and beauty.

High Smoke Point

Approximately 250°C (482°F) — perfect for high-temperature cooking like deep-frying and stir-frying, without breaking down or creating harmful compounds.

Excellent Drainage

Light, crisp frying results with minimal oily residue. Low bubbling reduces uneven frying.

Highly Oxidation-Resistant

Thanks to its antioxidant compounds and low linolenic acid content, rice oil resists oxidation — making it more stable for cooking and longer-lasting.