

How to produce oil palm at home

Palm oil is a healthy vegetable oil that is both highly consumed with a high demand thus providing income to producers and farmers.

Starting palm oil production is very easy since the process requires less capital, less space requirement and the product has ready market. However before starting the business always look for farms where you can source the palm fruits to facilitate oil production.

Procedure to follow

Start by washing the palm fruits with clean water thoroughly to remove the unwanted stains.

After place fruits in saucepan and add water with its level not covering the palm fruits.

Then boil the palm fruits until palm fruit body starts to break.

Thereafter mash the palm fruit using a mortar and pestle without breaking the nuts.

Furthermore, add warm water to mashed palm fruit so as to extract the juice.

Additionally, collect the juice into a separate saucepan and heat.

After 45-60 minutes remove saucepans from fire and allow oil to settle on top.

Lastly, scoop off the oil carefully into a separate bowl and heat the oil again to facilitate complete oil drying.