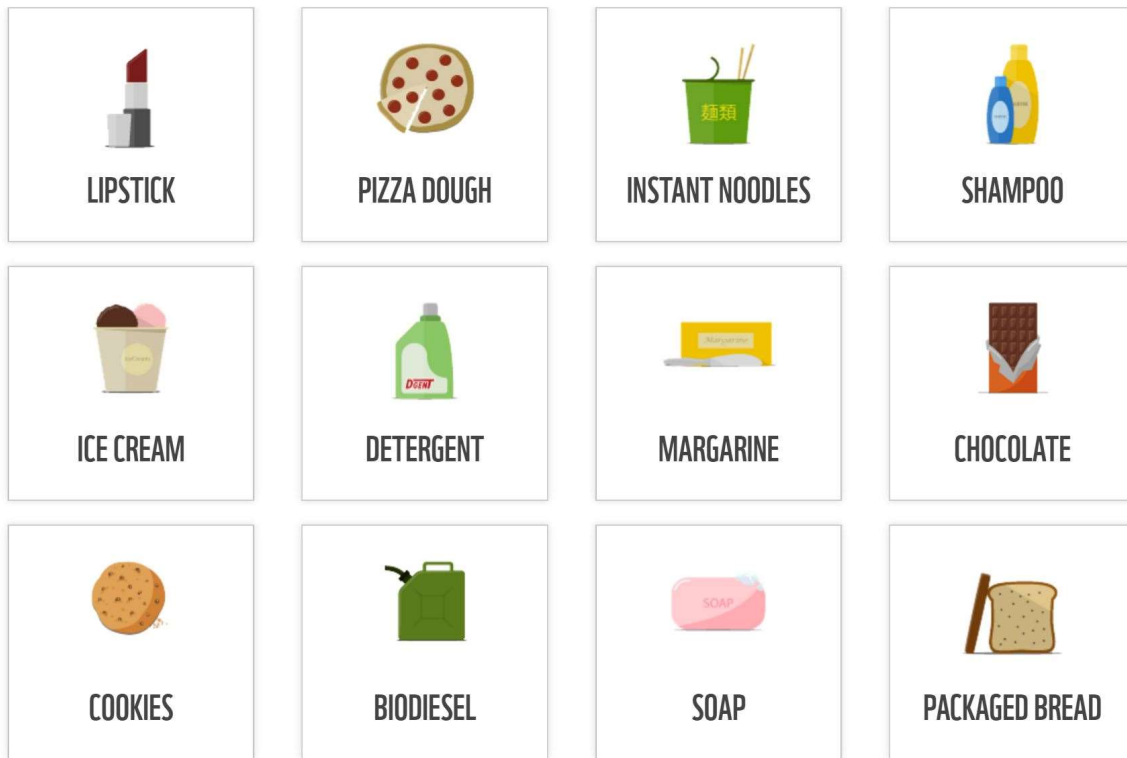


Cards – Front side



Cards – back side

<p>WHY?</p> <p>Palm oil is used in lipstick as it holds color well, doesn't melt at high temperatures, and has a smooth application and virtually no taste.</p>	<p>WHY?</p> <p>Palm oil is added to both frozen and fresh pizza dough to stop it from sticking together and to enhance texture.</p>	<p>WHY?</p> <p>Palm oil is up to 20% of the weight of a pack of instant noodles. It's used to pre-cook the noodles so that all you have to do is add hot water.</p>	<p>WHY?</p> <p>Palm oil is used as a conditioning agent that helps restore the natural oils of the hair that are stripped away by most shampoos.</p>
<p>WHY?</p> <p>Palm oil makes ice cream smooth and creamy.</p>	<p>WHY?</p> <p>Palm oil is refined to create soaps, washing powder and other cleaning products.</p>	<p>WHY?</p> <p>Palm oil is used in margarine because it is solid at room temperature and is free of trans fats.</p>	<p>WHY?</p> <p>Palm oil helps create a smooth and shiny appearance in some chocolate and keeps it from melting.</p>
<p>WHY?</p> <p>Semi-solid at room temperature, palm oil is used to give baked goods a creamy taste and texture.</p>	<p>WHY?</p> <p>Palm oil can be used to produce biodiesel and biofuel.</p>	<p>WHY?</p> <p>Palm oil is used for its ability to remove oil and dirt from hair and skin as well to moisturize.</p>	<p>WHY?</p> <p>Palm oil is now widely used to make bread because it is sold at room temperature, easy to bake with and inexpensive.</p>

INGREDIENTS: Vegetable Oil, Vegetable Fat, Palm Kernel, Palm Kernel Oil, Palm Fruit Oil, Palmate, Palmitate, Palmolein, Glycerol, Stearate, Stearic Acid, Elaeis Guineensis, Palmitic Acid, Palm Stearine, Palmitoyl Oxostearamide, Palmitoyl Tetrapeptide-3, Sodium Laureth Sulfate, Sodium Lauryl Sulfate, Sodium Kernelate, Sodium Palm Kernelate, Sodium Lauryl Lactylate/Sulphate, Hydrated Palm Glycerides, Etyl Palmitate, Octyl Palmitate, Palmityl Alcohol

CONTAINS: Palm oil