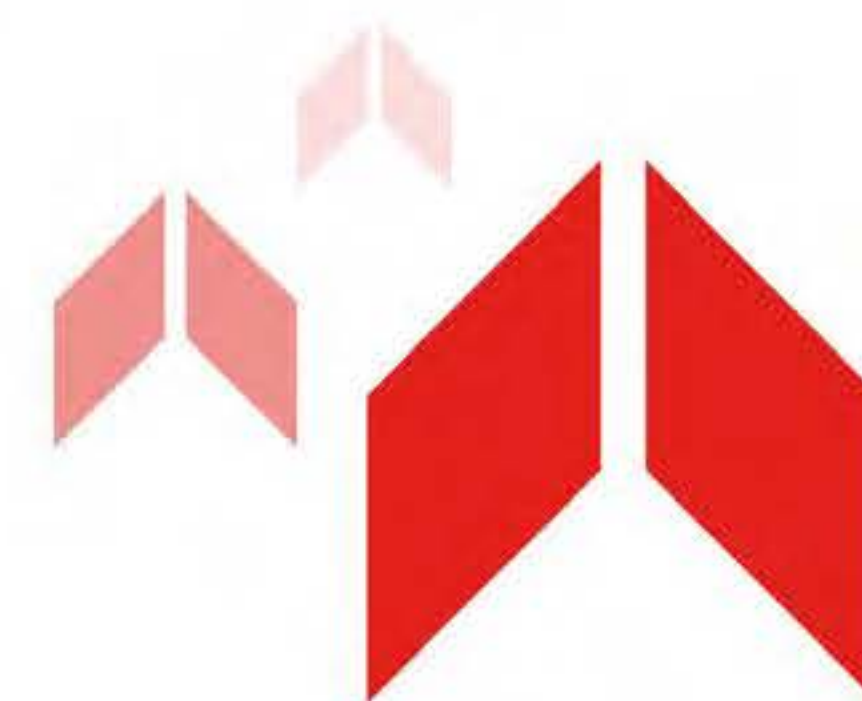




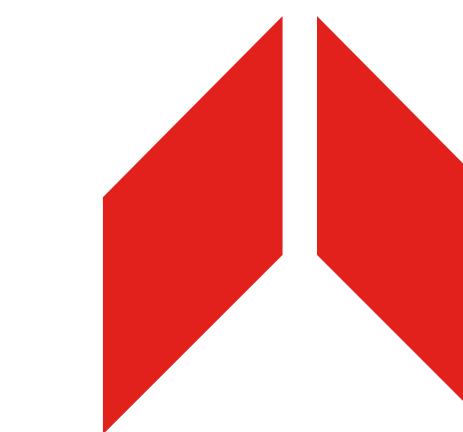
**Product
Applications
Brochure**



Your
Solution Provider
in speciality Oils & Fats



IFFCO INDUSTRIAL SOLUTIONS



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BAKERY

Experience the Best of Baking

For hundreds of years, bakery products have been one of the most common food in the human diet across the globe. The oils and fats used during baking play an important role in product performance and properties such as lubricity, texture, taste, and shelf life.

Our expertise in oils and fats has resulted in a wide range of margarine, shortenings and tailor made alternatives to fulfill all your baking needs.

Cake Solutions

Cookies & Biscuits Solutions

Bread Solutions

Laminated Product Solutions

CAKE SOLUTIONS

For cake applications, shortenings and margarine play an important role in the aeration, texture, and overall taste of the end product. Our margarine and butter blends are excellent options that offer an optimized balance between performance and taste that suit your requirement.

Packaging & Storage Conditions

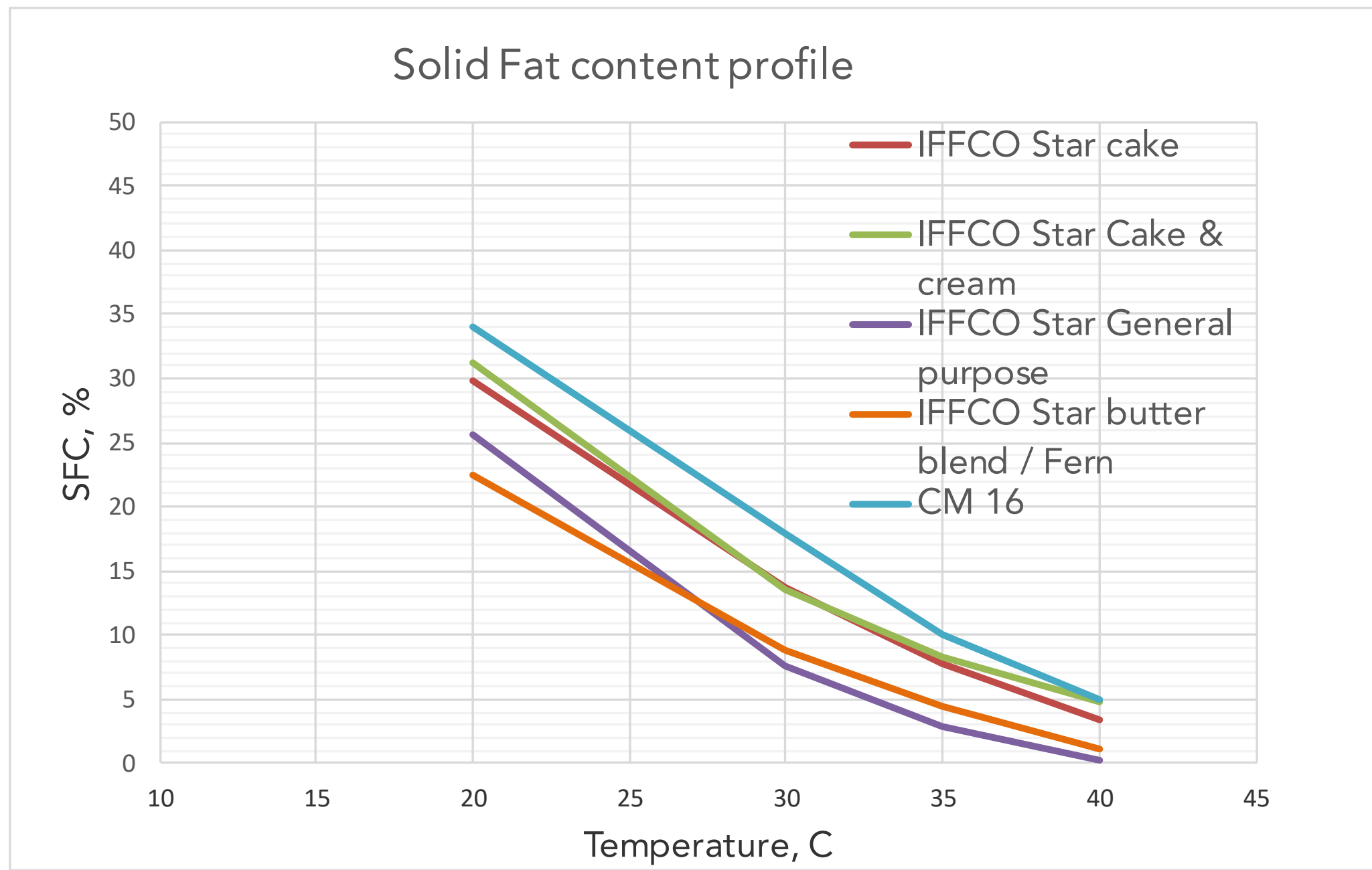
Packaging:
Cake Margarines: 10 kg, 20 kg Polyethylene Lined Carton and 25 kg BIB

Butter Blends : 25 kg BIB and 5 x 2 kg Corrugated Sheet

Storage conditions:
Margarines for Cakes and Icings to be stored in cool condition at +15°C
Butter Blends to be stored frozen at -18°C

Benefits

- ✔ Excellent aeration and retention properties
- ✔ Improved cake volume
- ✔ Softer cake crumb and sponginess
- ✔ Good oxidative stability
- ✔ No hydrogenated Fat
- ✔ Excellent Butter flavor



IFFCO SOLUTIONS	VOLUME	SPONGINESS	HEAT RESISTANCE	ICINGS	BUTTERY FLAVOUR
STAR CAKE MARGARINE	●●●●●	●●●●●	●●●●	NA	●●●●
STAR CAKE & CREAM MARGARINE	●●●●	●●●●	●●●●	●●●●	NA
IFFCO STAR GENERAL PURPOSE	●●●●	●●●●	●●	●●●●	NA
IFFCO STAR/FERN BUTTER BLENDS	●●●●	●●●●	●●	NA	●●●●●
IFFCO CM 16	●●●●	●●●●	●●●●●	NA	●●●●

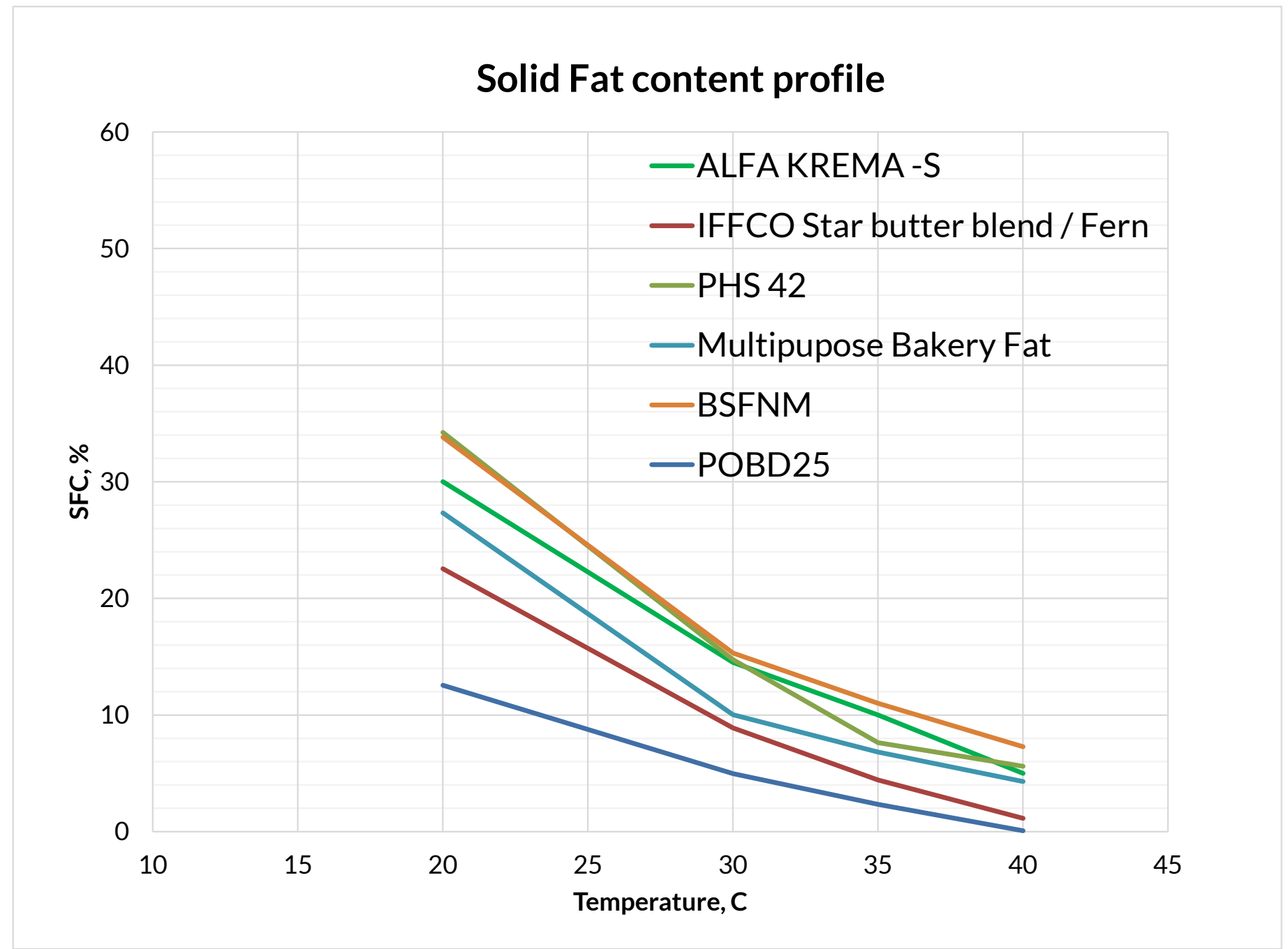
●● UNFAVORABLE ●●● FAIR ●●●● GOOD ●●●●● EXCELLENT NA NOT APPLICABLE

COOKIES & BISCUITS SOLUTIONS

The biscuits, cookies, and wafer category is continuously growing as one of the main sources of snacks for indulgent or healthier bites during the day. The special fats selected for these snacks play an important role in the sensory and performance properties of the end product. At IFFCO, we have designed different types of shortening, margarine and butter blends for biscuits, cookies and wafer dough solutions for memorable indulgence.

Benefits

- ✔ Superior Lubrication
- ✔ Excellent crumb structure
- ✔ Better eating quality
- ✔ Good oxidative stability
- ✔ Good crispiness
- ✔ Premium Butter flavor
- ✔ Optimal nutrition
- ✔ Non hydrogenated fats



Packaging & Storage Conditions

Packaging:
Biscuit and Cookie Fats: 10 Kg, 20 kg and 25 kg Polyethylene Lined Carton

Butter Blends: 25 kg BIB and 5 x 2 kg Corrugated Sheet

Storage conditions:

Biscuit and Cookie Fats to be stored at Room Temperature (18-28°C)
Butter Blends to be stored frozen at -18°C

IFFCO SOLUTIONS	DOUGH	FILLINGS	HEAT RESISTANCE	BUTTERY FLAVOR
PHS RANGE	●●●●●	●●●	●●●	NA
MULTIPURPOSE BAKERY FAT RANGE	●●●●	●●●●	●●●●	NA
BSFN RANGE	●●●●	●●●●	●●●●	NA
IFFCO STAR/FERN BUTTER BLENDS	●●●●●	NA	●●	●●●●
POBD 25	●●●●	NA	●●●●	NA
ALFA KREMA	●●●●	●●●	●●●	NA

●● UNFAVORABLE ●●● FAIR ●●●● GOOD ●●●●● EXCELLENT NA NOT APPLICABLE

BREAD SOLUTIONS

Shortening in the dough of bread and buns provide lubricity to delay the staling process, improves the texture, mouthfeel and taste through the product life.

We have a range of shortenings for different textures and ambient conditions to offer you the best alternatives.

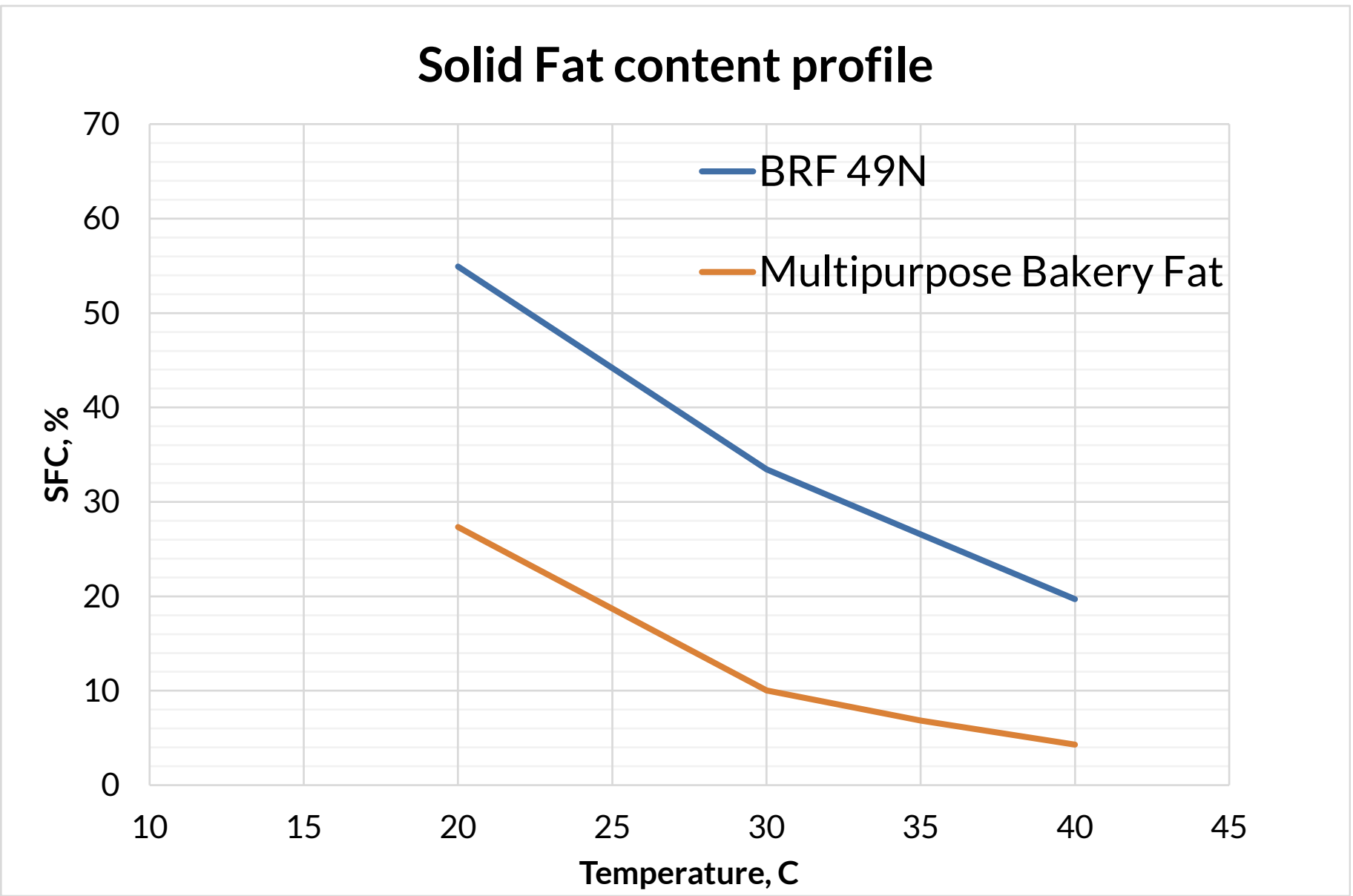
Packaging & Storage Conditions

Packaging:
20 kg and 25 kg Polyethylene Lined Carton

Storage conditions:
Room Temperature (18-28°C) ,
BSF 49: (18-38°C)

Benefits

- ✓ Superior Lubrication
- ✓ Excellent dough handling
- ✓ Improved slicing
- ✓ Excellent crumb structure
- ✓ Soft texture
- ✓ Prolonged freshness
- ✓ Optimal oxidation stability
- ✓ Extended shelf life



IFFCO SOLUTIONS	VOLUME	CRUMB STRUCTURE	HEAT RESISTANCE
BRF RANGE	●●●●●	●●●●●	●●●●●
MULTIPURPOSE BAKERY FAT RANGE	●●●	●●●	●●●
●●● FAIR ●●●● GOOD ●●●●● EXCELLENT			

LAMINATED PRODUCT SOLUTIONS

Specialized margarine and fats for laminated products such as croissants and pastry applications are required to get a well defined layered product with a crispy texture, good volume and good eating properties. We offer a range of non hydrogenated margarines for different weathers with specialized attributes and benefits to get the best flaky product.

Packaging & Storage Conditions

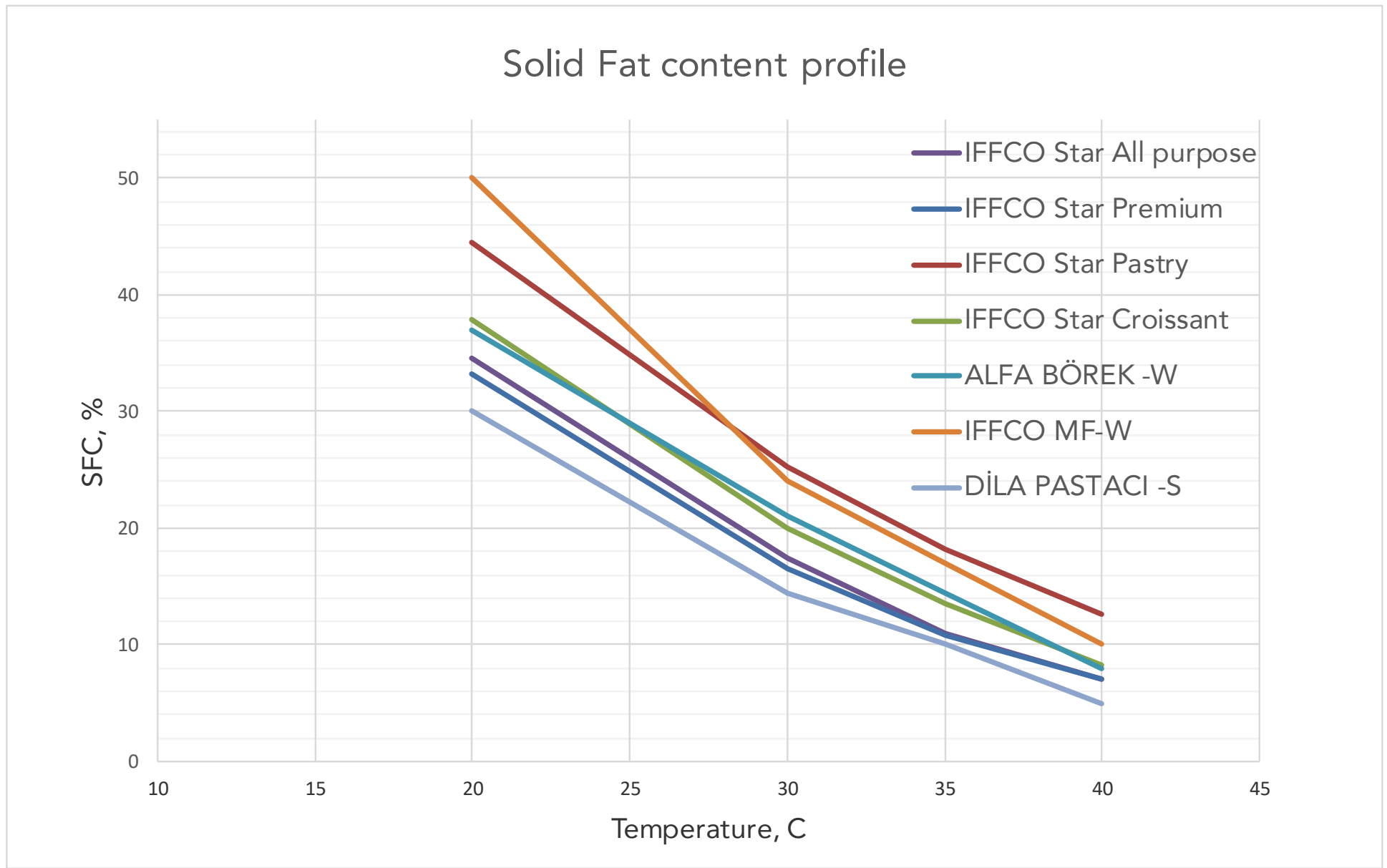
Packaging:
4 X 5 Kg Blocks, 10 kg and 5 X 2 Kg Sheets

Storage conditions:

Keep in Cool Condition at +15°C
(+/- 2)

Benefits

- ✓ Barrier between dough layers
- ✓ Good Plasticity
- ✓ Excellent layer definition
- ✓ Flaky texture and high volume
- ✓ No hydrogenated Fat
- ✓ Excellent butter flavor retention
- ✓ Good mouthfeel



IFFCO SOLUTIONS	LIFTING	LAYER DEFINITION	HEAT RESISTANCE
IFFCO STAR CROISSANT	●●●●	●●●●	●●●●
IFFCO STAR PASTRY	●●●●●	●●●●	●●●●●
IFFCO STAR PREMIUM	●●●	●●●	●●●
IFFCO STAR ALL PURPOSE	●●●	●●●	●●●
ALFA B OREK (S/W)	●●●●	●●●●	●●●●
IFFCO MF (S/W)	●●●●●	●●●●	●●●●●
DILA PASTACI (S/W)	●●●	●●●	●●
●● UNFAVORABLE ●●● FAIR ●●●● GOOD ●●●●● EXCELLENT S: SUMMER W:WINTER			



CONFECTIONERY

Taste Heavenly Pleasure

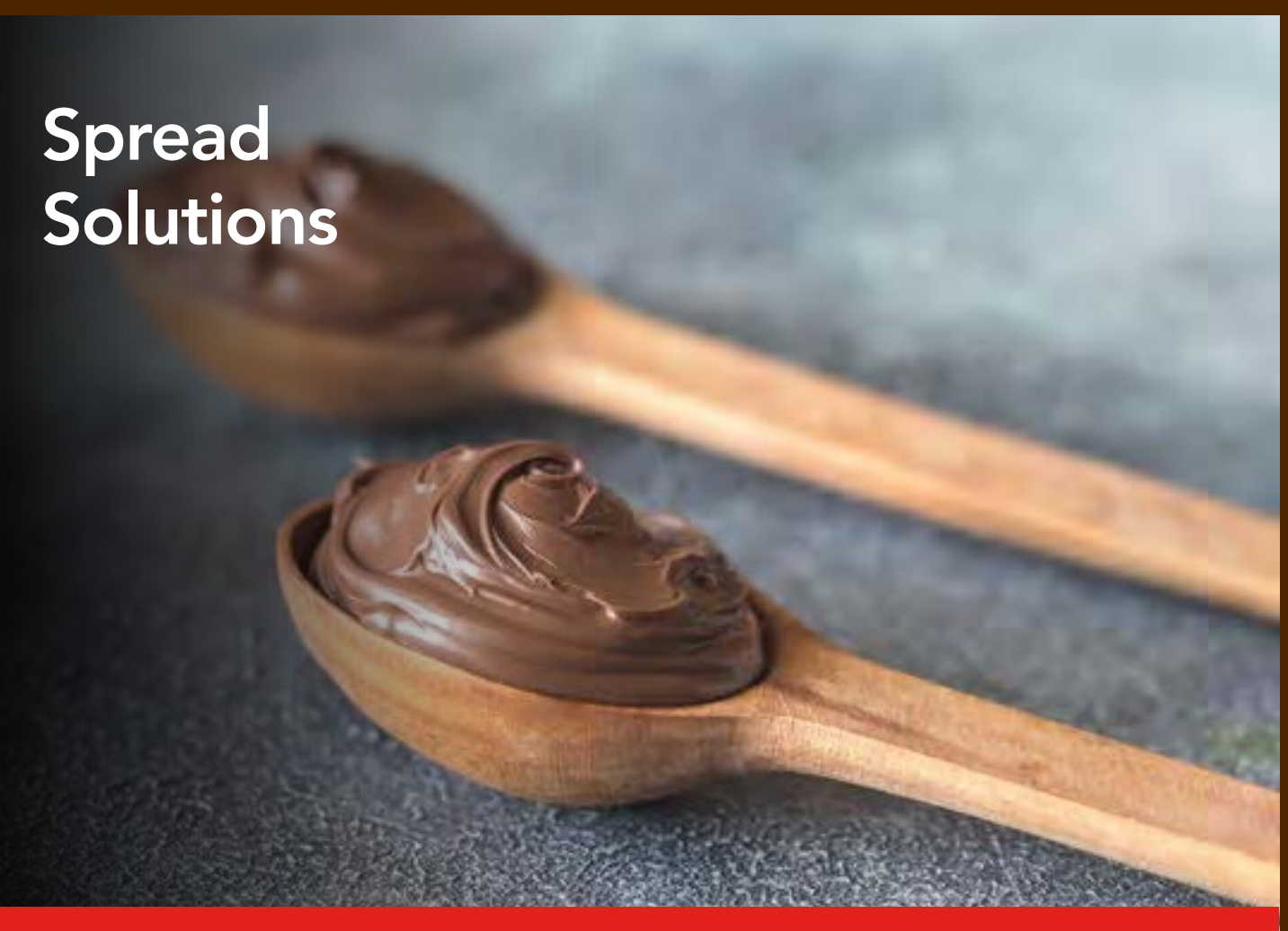
At IFFCO, we understand there are many factors – flavor, mouthfeel, appearance and texture that shape the sensory experience of confectionery. Specialty fats with different functionalities in the melting profile, textures and crystallization are key ingredients to get the right attributes in the finished product.

Our high expertise in the formulation of specialized fats and its applications offer you a complete variety of options and specific tailor-made solutions.

Filling Solutions



Spread Solutions



Chocolate Compound Solutions



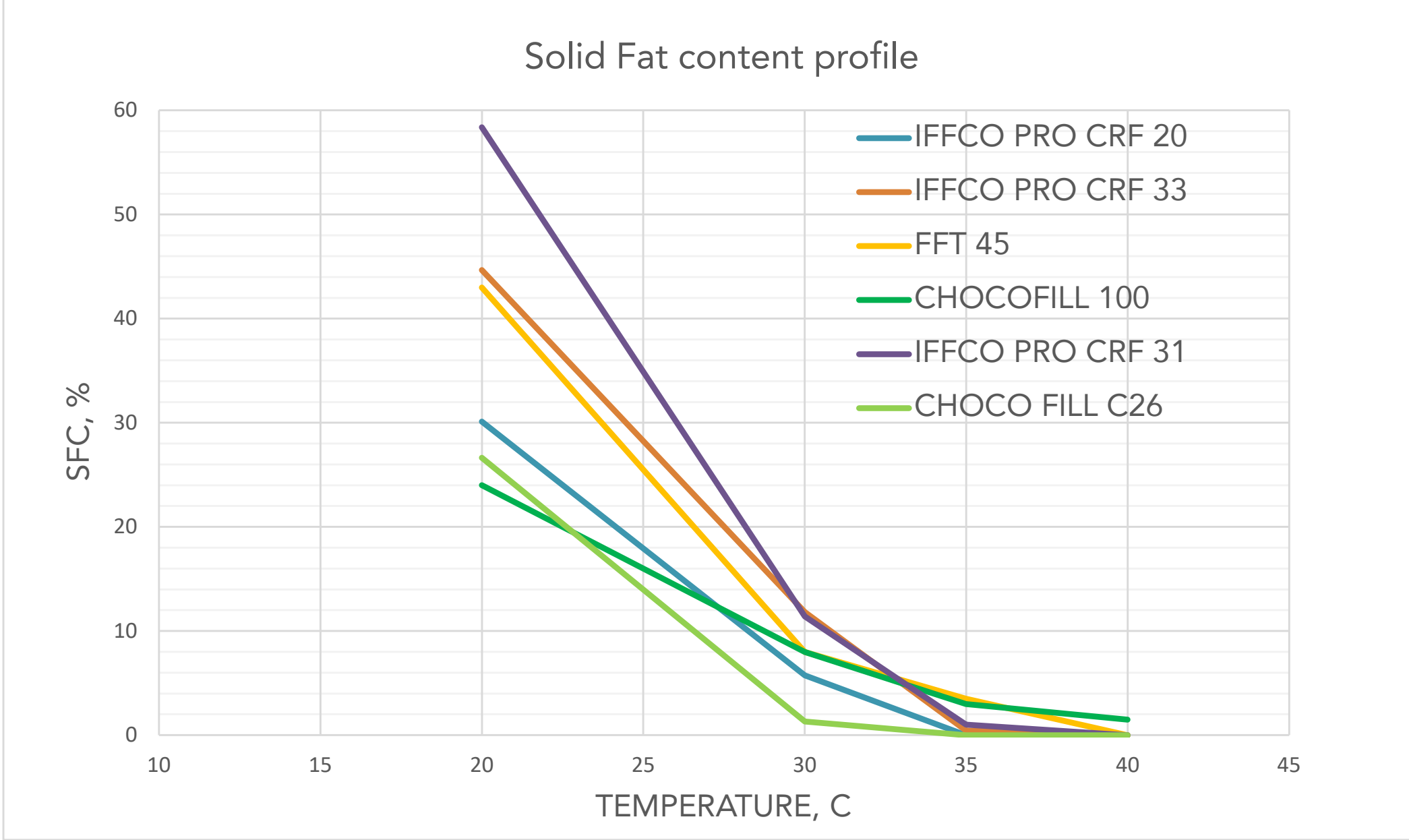
FILLING SOLUTIONS

Chocolate pralines are complex food products that contain a soft filling surrounded by a chocolate shell. The design of the fat is a key parameter in such confectionery filling to get the desired behavior in the end product. The sensory attributes, compatibility with other fats in the system and the crystallization properties are all part of the fat design.

We have a range of different alternatives to produce shell praline fillings with different features and benefits.

Benefits

- ✓ Medium, creamy and soft textures
- ✓ Excellent melting profile and flavor release
- ✓ Heat resistance versions
- ✓ Good speed of crystallization
- ✓ Stability to migration through the time



Packaging & Storage Conditions

Packaging:
25 kg BIB

Storage conditions:
Room Temperature (18-28°C)

IFFCO SOLUTIONS	MELTING POINT	COMPATIBILITY WITH NON LAURIC SHELLS	COMPATIBILITY WITH LAURIC SHELLS	BLOOM STABILITY
CRF RANGE	● ● ●	● ● ●	● ● ●	● ● ● ●
FFT 45	● ● ● ●	● ● ● ●	● ● ●	● ● ● ●
CHOCOFILL 100	● ● ●	● ● ● ●	● ● ●	● ● ● ●
CHOCOFILL C26	● ● ● ●	● ●	● ● ● ● ●	● ● ● ●
ALFA B OREK (S/W)	● ● ● ●	● ●	● ● ● ●	● ● ●

● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT



SPREAD SOLUTIONS

Consumers are increasingly interested in new sensory experiences that can bring different alternatives of indulgence to recharge energies during the day. The combination of healthy nut pastes with specialized fats solutions is a trendy and attractive option to make all kinds of spreads and dips to enjoy with bread, crackers, crepes, wafers, and different types of snacks.

Specialty fat alternatives for spreads require important product attributes to get the right spreadable texture at different temperatures with good oil migration resistance and tolerance to nut paste. We have designed a range of specialized solutions to create different types of spreads focused on superior texture, stability, and taste experiences to use with all types of nut pastes according to the different weather and climatic conditions.

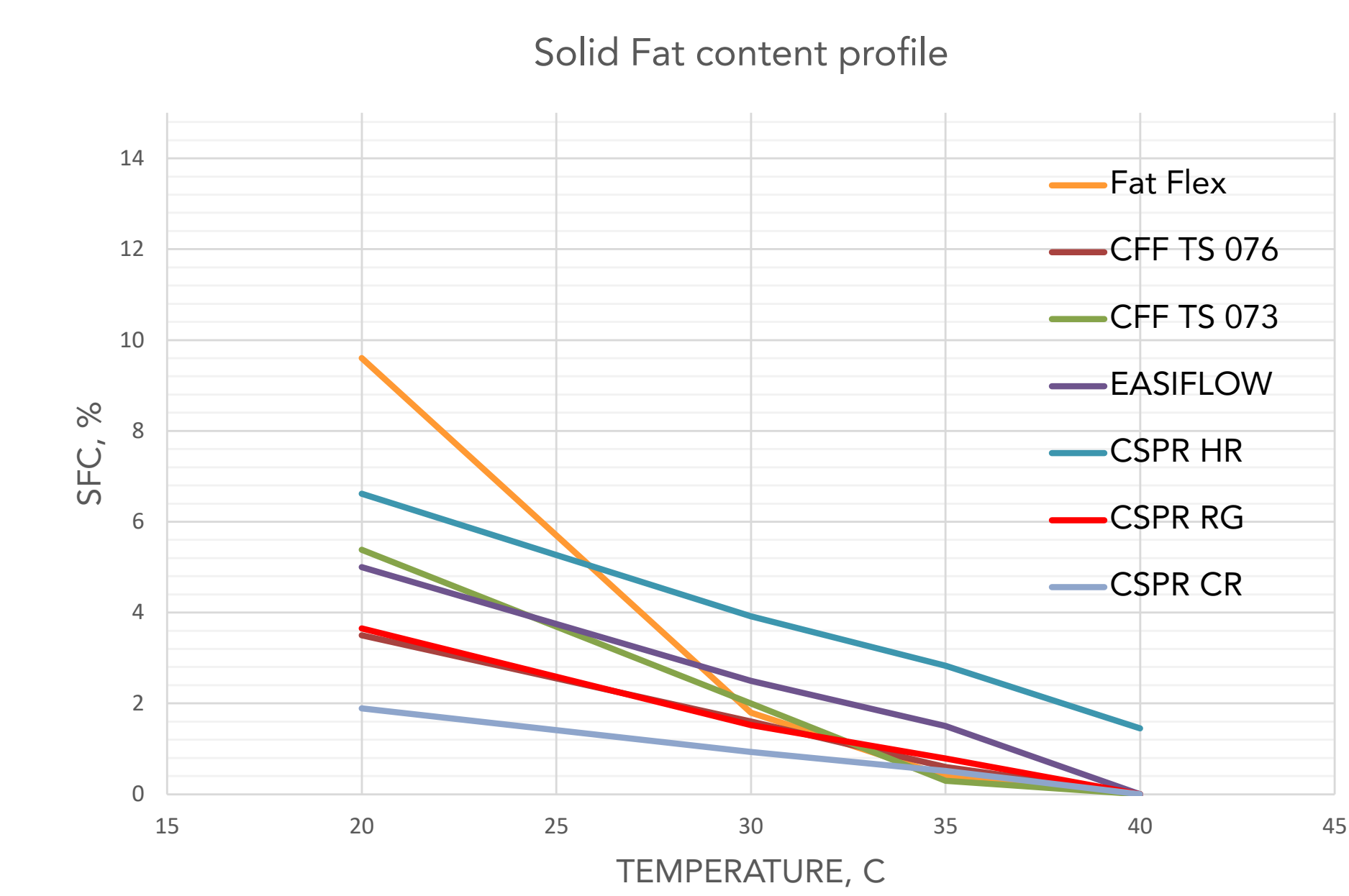
Packaging & Storage Conditions

Packaging:
25 kg BIB

Storage conditions:
Room Temperature (18-28°C)

Benefits

- ✓ Adaptable to different weather conditions
- ✓ Excellent tolerance to Nut paste
- ✓ Spread ability in a wide range of applications
- ✓ Good melting profile and flavor release
- ✓ Stability to oil migration during shelf life



IFFCO SOLUTIONS	MELTING PROFILE	SPREADABILITY	COMPATIBILITY WITH NUT PASTE	HEAT RESISTANCE
CSPP RG	● ● ● ● ●	● ● ●	● ● ● ●	● ● ● ●
CSPP CR	● ● ● ●	● ● ● ● ●	● ● ●	● ● ●
CSPP HR	● ● ●	● ● ●	● ● ● ● ●	● ● ● ● ●
CFF RANGE	● ● ●	● ● ● ●	● ● ● ●	● ● ● ●
FAT FLEX	● ● ●	● ● ●	● ● ●	● ● ●
EASIFLOW RANGE	● ● ● ● ●	● ● ● ●	● ● ● ●	● ● ● ●

● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT



CHOCOLATE COMPOUND SOLUTIONS

Chocolate compounds are products, similar in appearance and physical properties to real chocolate that can be formulated using different alternatives of specialty fats according to the cocoa butter compatibility and the type of application in coated or molded products. Cocoa butter substitutes CBS with compatibility of 5%, and CBR cocoa butter replacers with partial compatibility (up to 20%) can also be used.

At IFFCO, we have a wide portfolio of vegetable specialty fats for chocolate compounds that meet the expectations and requirements of the market in accordance with the latest food regulations and trends using modern fat processing technologies.



COCOA BUTTER SUBSTITUTE

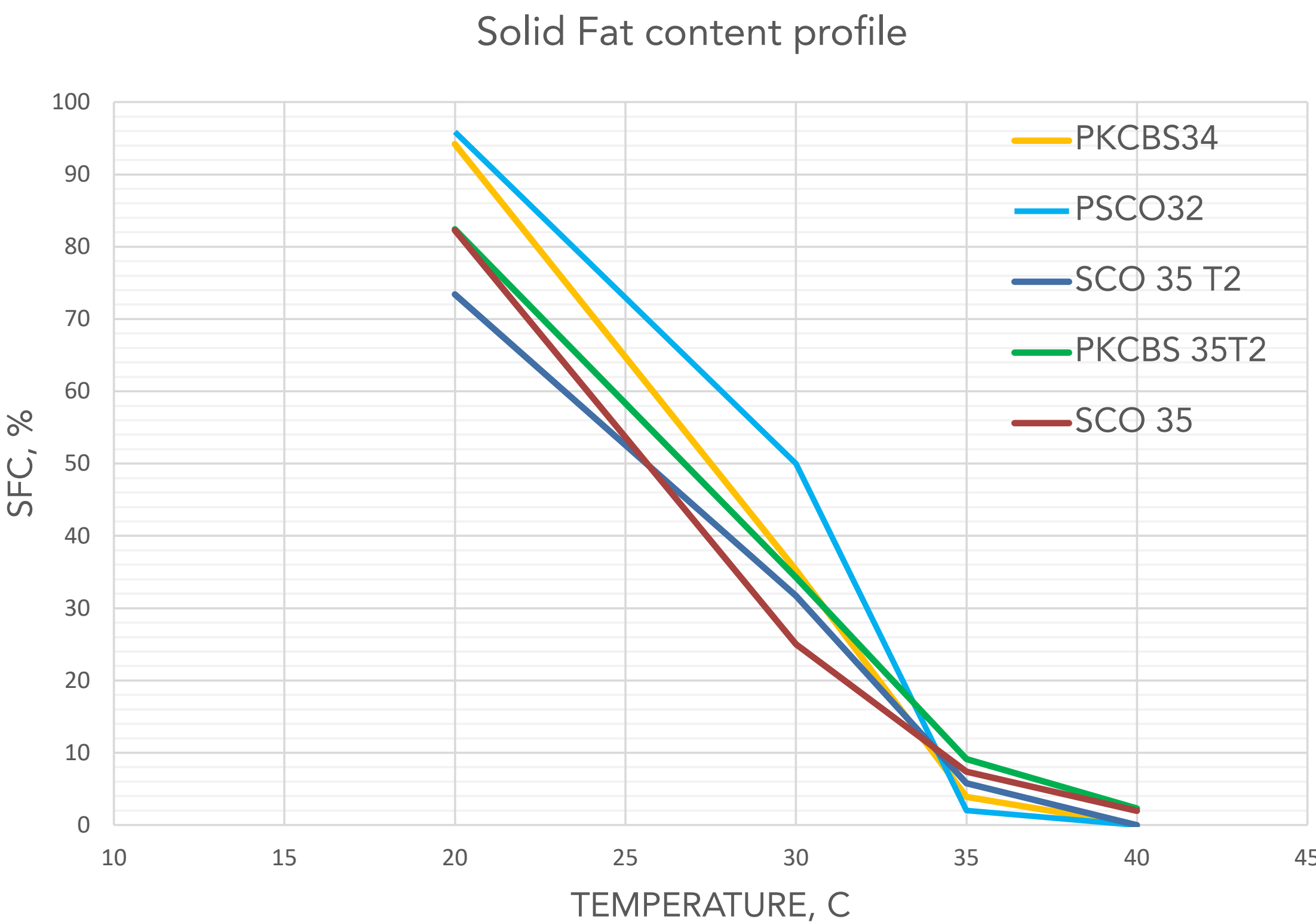
Non-tempering fats with 5% tolerance to Cocoa Butter

Packaging & Storage Conditions

Packaging: 20 kg, 25 kg Carton, 190 kg Drums, 1 MT IBC and 20 MT Container
Storage conditions: Room Temperature, Relative humidity < 65%

Benefits

- ✓ Excellent melting profile and flavor release
- ✓ Fat bloom resistance
- ✓ Superior gloss and appearance
- ✓ Heat resistance versions
- ✓ Excellent snap for molding applications
- ✓ Optimal flexibility for coating applications



IFFCO SOLUTIONS	MELTING	SNAP	HEAT RESISTANCE	BLOOM STABILITY	MOLDING	COATING
IFFCO PRO PSCO 32 RANGE	● ● ● ● ●	● ● ● ● ●	● ● ●	● ● ● ● ●	● ● ● ● ●	● ● ●
IFFCO PRO PKCBS RANGE	● ● ● ●	● ● ● ●	● ● ● ●	● ● ● ● ●	● ● ● ●	● ● ● ● ●
IFFCO PSCO 7	● ● ● ●	● ● ●	● ●	● ● ●	● ● ●	● ● ●
IFFCO PRO SCO RANGE	● ● ●	● ● ●	● ● ● ●	● ● ●	● ● ●	● ● ●

● ● UNFAVORABLE

● ● ● FAIR

● ● ● ● GOOD

● ● ● ● ● EXCELLENT

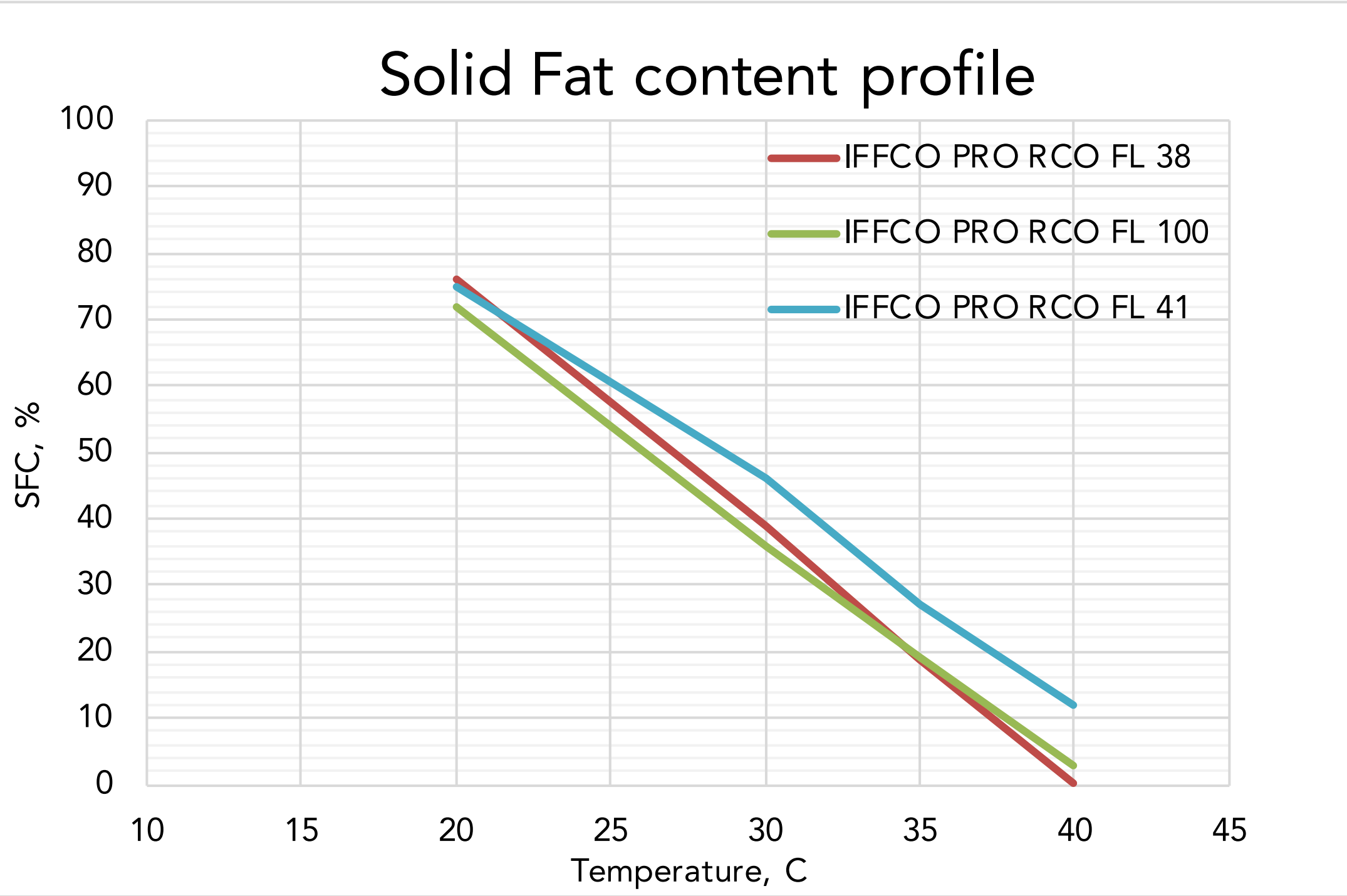
COCOA BUTTER REPLACERS

Non-tempering fats with medium compatibility (>20%) to Cocoa Butter.

Packaging & Storage Conditions

Packaging:
20 kg, 25 kg Cartons

Storage conditions:
Room temperature



IFFCO SOLUTIONS	MELTING	SNAP	HEAT RESISTANCE	BLOOM STABILITY	MOLDING	COATING
IFFCO PRO RCO FL 38	● ● ●	● ● ●	● ● ●	● ● ● ●	● ● ●	● ● ● ●
IFFCO PRO RCO FL 41	● ●	● ●	● ● ● ●	● ● ● ●	● ●	● ● ● ●
IFFCO PRO RCO FL 100	● ● ●	● ● ●	● ● ● ●	● ● ● ●	● ● ●	● ● ● ●

● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT

IE SPECIALTY FATS FOR COATING

Non-tempering fats with 5-10% tolerance to Cocoa Butter

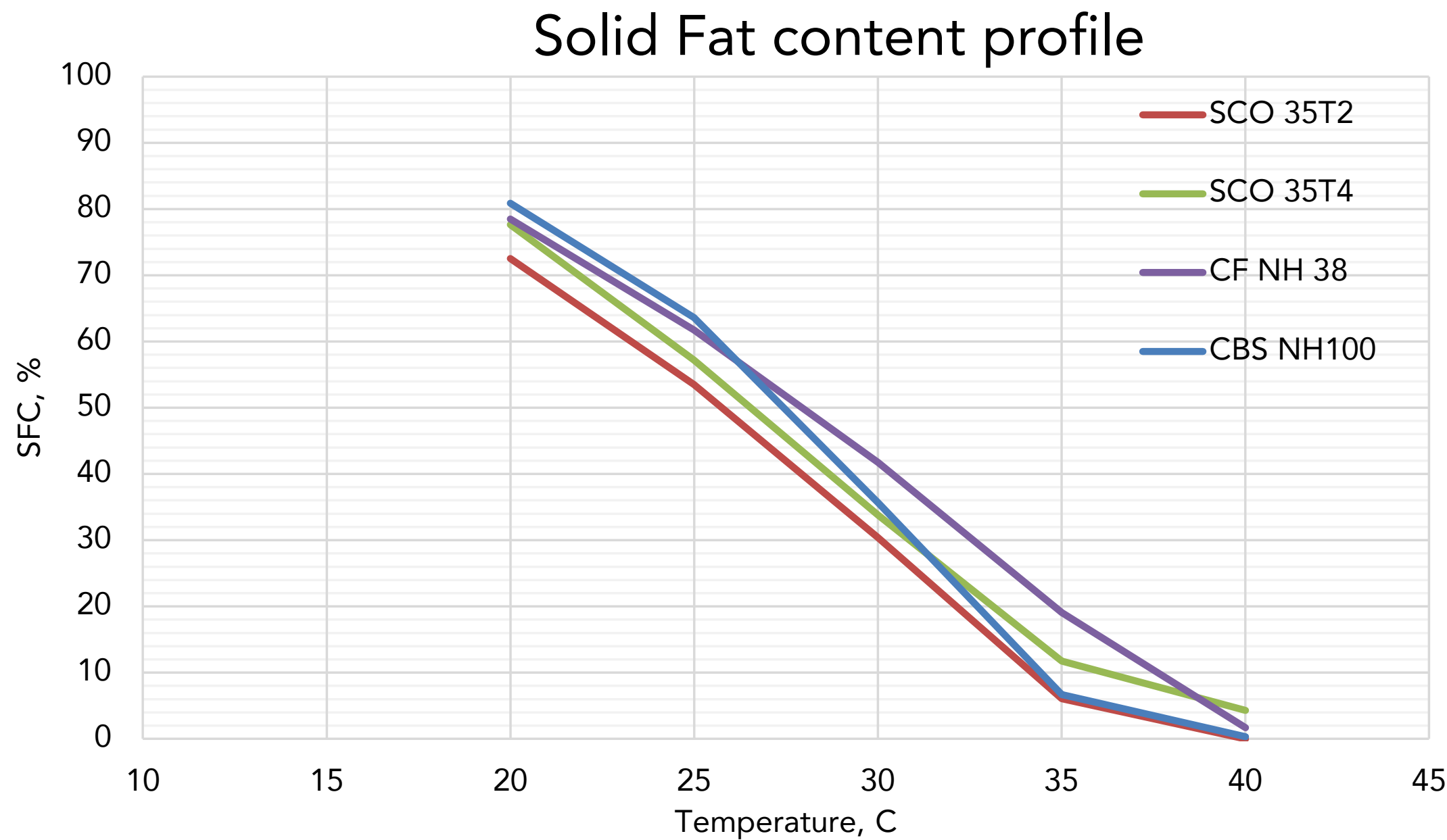
Packaging & Storage Conditions

Packaging:
20 kg, 25 kg Cartons

Storage conditions:
Room temperature

Benefits

- ✓ Good crystallization speed and gloss
- ✓ No tempering process required
- ✓ Flexibility and plasticity for coating applications
- ✓ Wide variety of melting profiles
- ✓ Free of partial hydrogenated fats
- ✓ Compatibility of 5-10% to cocoa butter



IFFCO SOLUTIONS	MELTING	SNAP	HEAT RESISTANCE	BLOOM STABILITY
IFFCO PRO SCO 35 T2	● ● ● ●	● ●	● ●	● ● ●
IFFCO PRO SCO 35 T4	● ● ● ●	● ● ●	● ● ● ●	● ● ●
IFFCO PRO CBS NH100	● ● ● ● ●	● ● ●	● ● ●	● ● ● ●
IFFCO PRO CF NH 3638	● ● ●	● ● ● ●	● ● ● ●	● ● ● ●
IFFCO PRO CF NH42	● ●	● ● ● ●	● ● ● ● ●	● ● ● ●

● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT

CULINARY & SAVORY

Make food Great Again

Nowadays, the convenience of grabbing a quick and delicious bite on the go is one of the most frequent needs of consumers looking for delicious and nutritious food that can be more satisfying. Different types of snacks and fast food have been created, many of them involving frying operations in the production.

Oil is every cook's go-to fat, partly because of its versatility and ability to make food tasty, have a good aroma, and a good appearance. Oils for cooking and culinary applications are an important source of sensory experiences connected to the finished products' taste, texture, aroma, and appearance. We have designed different solutions focused on the latest trends and consumer preferences to delight them with the best alternatives.

Mayonnaise & Dressing Solutions



Frying Solutions



Soup Solutions

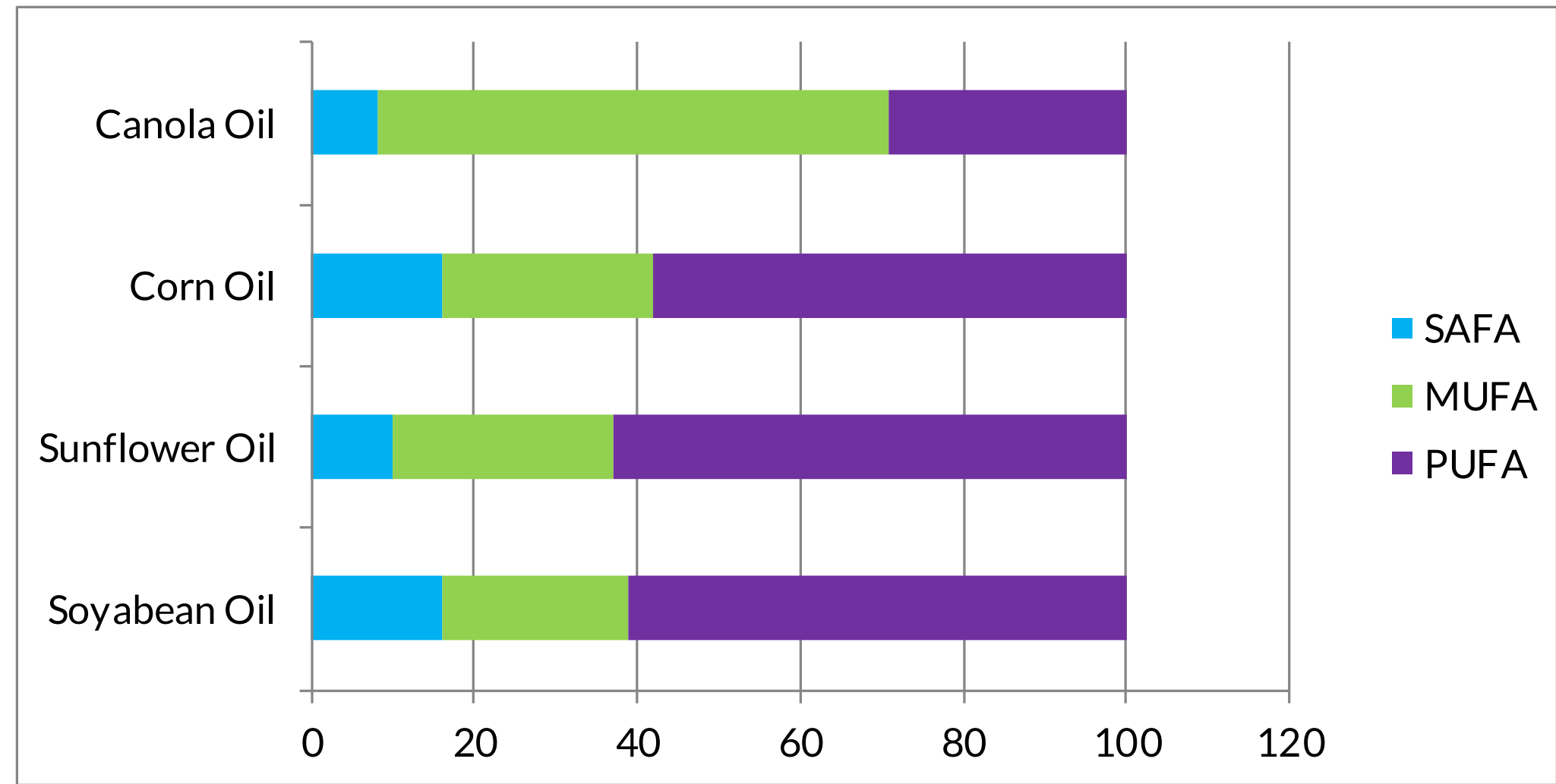


MAYONNAISE & DRESSING SOLUTIONS

Mayonnaise and mayonnaise-type dressings are some of the oldest emulsions known to humans. Mayonnaise, dressings and sauces contain a high proportion of oil in water emulsions, which are an important category for the culinary segment offering different experiences of taste, flavors and mouthfeel as a complement or ingredient of many types of dishes. Our specialized solutions and different types of oils are the right alternative that help you meet consumer demands and your business goals.

Benefits

- ✔ Excellent flavor release and mouthfeel
- ✔ Good oxidative stability
- ✔ Tailored fatty acid profile
- ✔ Cold stability
- ✔ Specialized antioxidant designs for systems including proteins/ mayonnaises
- ✔ Non hydrogenated fat and low saturated



Packaging & Storage Conditions

Packaging:
Bulk, 15 L / 20 L BIB and 20 L BIB with Spout

Storage conditions:
15-25°C

IFFCO SOLUTIONS	COLD STABILITY	NEUTRAL TASTE	OXLDATIVE STABILITY
SOYBEAN OIL	● ● ● ●	● ● ●	● ● ●
SUNFLOWER OIL	● ● ● ● ●	● ● ● ●	● ● ● ●
CANOLA OIL	● ● ● ●	● ● ●	● ● ● ●
CORN OIL	● ● ● ●	● ● ●	● ● ● ●

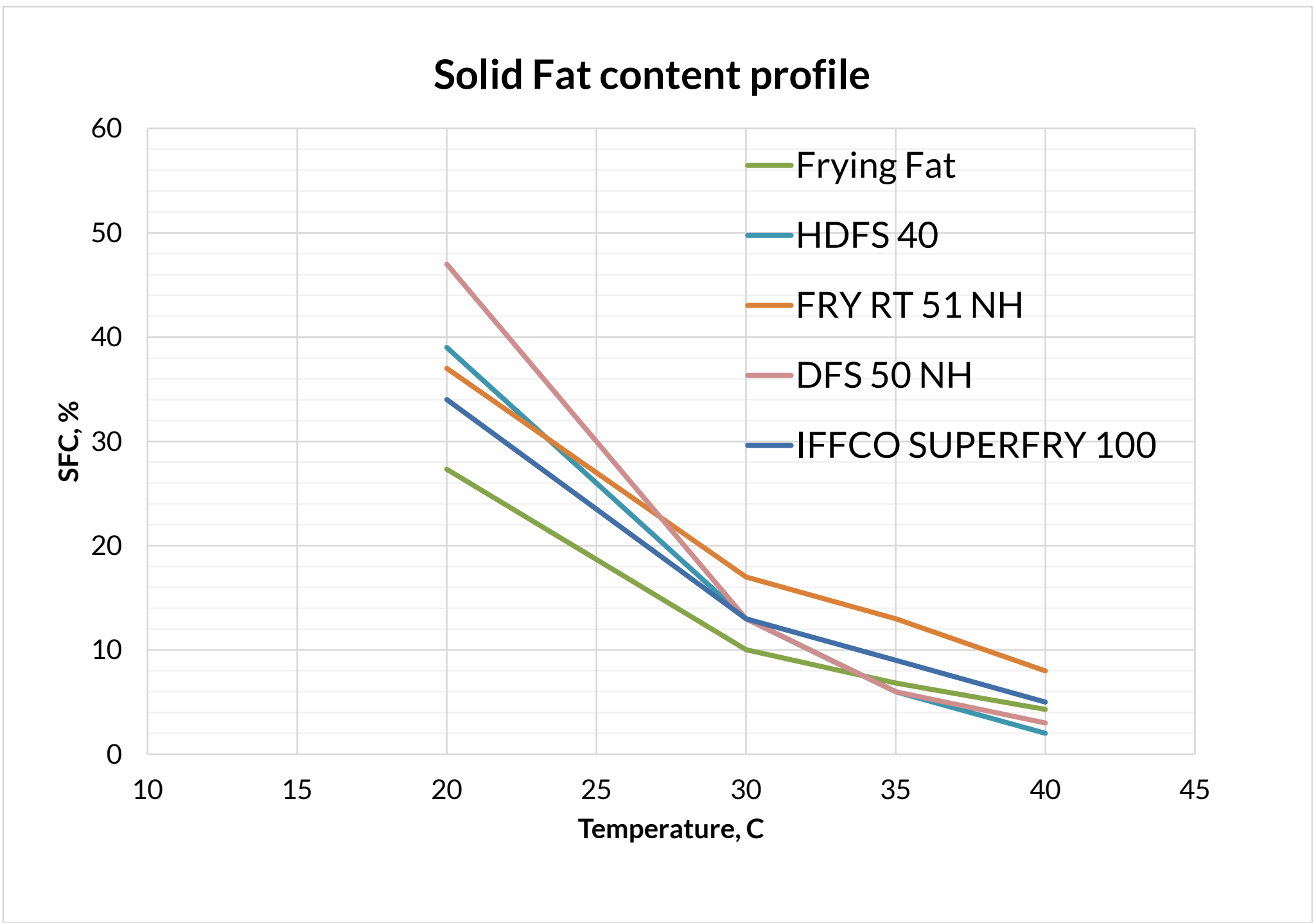
● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT

FRYING SOLUTIONS

How healthy an oil is to cook with, mostly depends on how it reacts when heated. Oils and fats are an important heat transfer medium during frying applications, providing crispiness and a golden appearance to the product with a pleasant mouthfeel and flavor delivery. Our range of liquid, pourable and solid alternatives for deep frying of snacks (fries, nuggets, meats, vegetables, breaded bites, etc.) and bakery products (donuts) will meet your requirements. They are designed as per industry food trends providing excellent taste and quality solutions.

Benefits

- ✔ Superior oxidative stability
- ✔ Excellent thermic resistance
- ✔ Easy to handle
- ✔ Excellent flavor release
- ✔ Crispy texture
- ✔ Free of hydrogenated fat



Packaging & Storage Conditions

Packaging:
22.68 kg and 20 kg Carton

Storage conditions:
20-25°C

IFFCO SOLUTIONS	GENERAL PURPOSE	DONUT APPLICATIONS	FRYING STABILITY	HEAT RESISTANCE
FRY RT 51 NH	● ● ●	● ● ● ● ●	● ● ● ●	● ● ● ● ●
DFS 50 NH	● ● ●	● ● ● ● ●	● ● ● ●	● ● ● ● ●
HDFS 40	● ● ● ●	● ● ●	● ● ● ● ●	● ● ● ● ●
FRYING FAT 36 - 39	● ● ●	● ●	● ● ●	● ● ● ●
SUPER FRY 100	● ● ● ●	● ● ●	● ● ● ● ●	● ● ● ● ●

● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT



SOUP SOLUTIONS

Oils and fats for culinary and savory applications are key components that provides flavor delivery, texture, and specific mouthfeel. Our range of fats for the elaboration of cubes/bouillons and soups meet the specialized requirements in performance and sensory attributes.

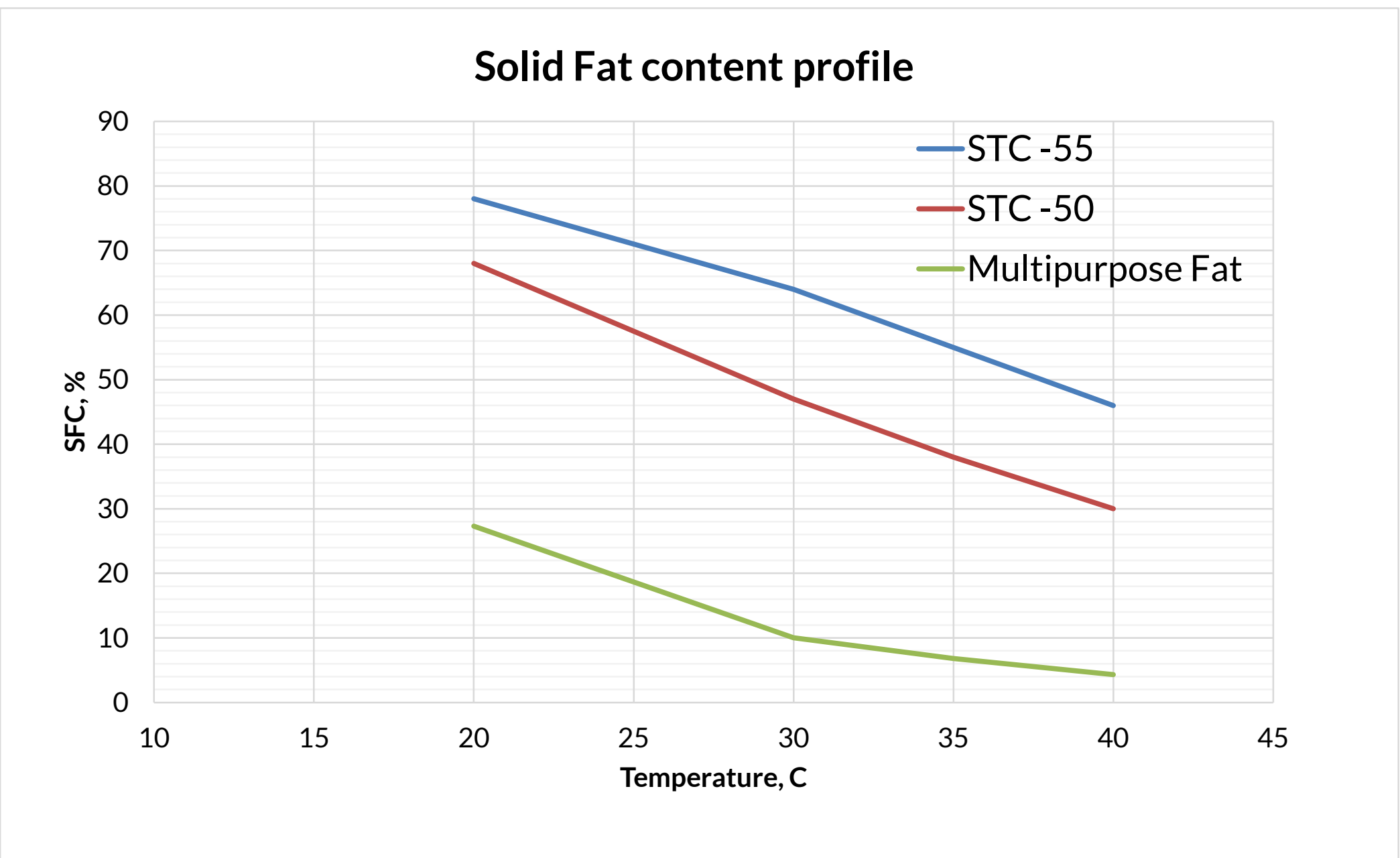
Packaging & Storage Conditions

Packaging:
22.68 kg and 20 kg BIB

Storage conditions:
20-25°C

Benefits

- ✓ Good flavor delivery
- ✓ Heat resistance
- ✓ Different textures according the process
- ✓ Specialized crystallization design
- ✓ Excellent oxidative stability
- ✓ Free of partially hydrogenated fat



IFFCO SOLUTIONS	BOUILLON CUBES	SOUPS IN POWDER	HEAT RESISTANCE STORAGE
STC 50
STC 55
MULTIPURPOSE FAT RANGE

● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT



PLANT BASED FOOD

Act Responsible. Think Sustainable.

Nowadays, the demand for plant-based products has increased and is a new trend for people transitioning to a vegan lifestyle and who are more conscious about the environment and how to reduce the carbon footprint and waste by having healthier and nutritious plant-based food alternatives. In recent times, the necessity to replace animal fats has increased to formulate and produce plant-based products.

IFFCO being an innovative company is capable of responding to the challenges of the world much faster and more effectively; hence, has developed vegetable fat replacers that can mimic the properties of animal fats depending on the type of category, either for non-dairy applications or meat categories.

Plant Based Dairy

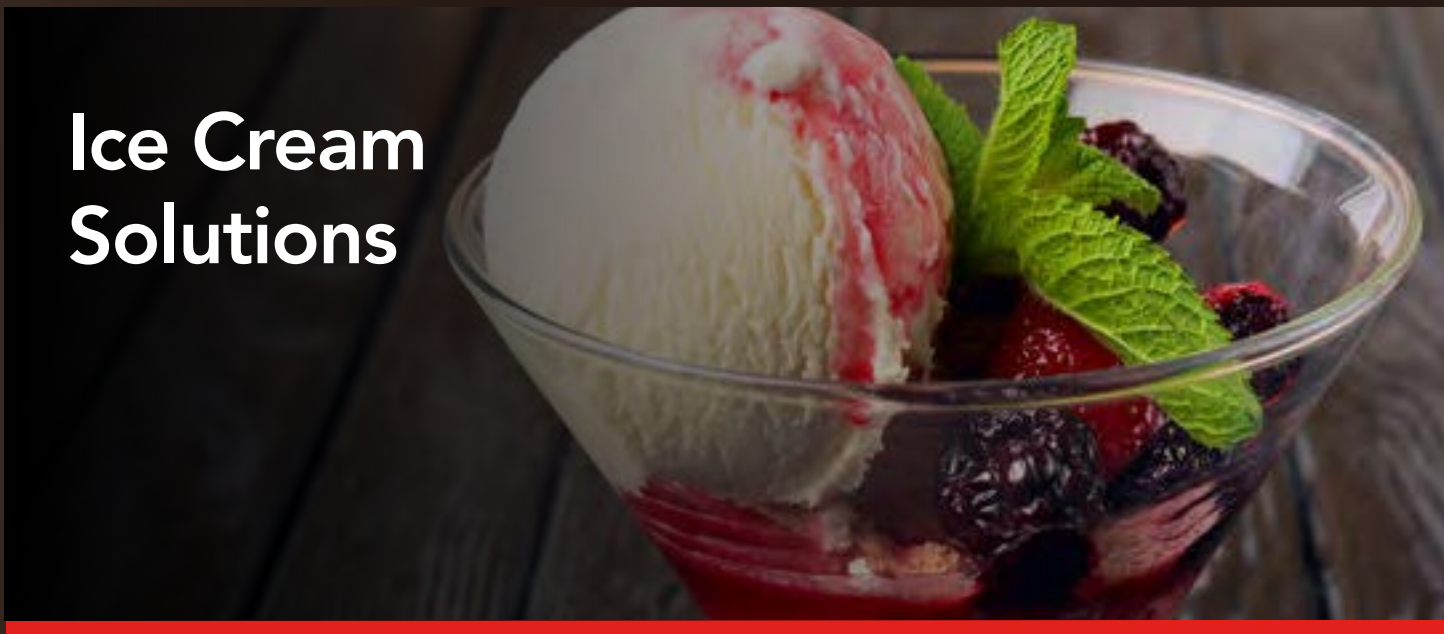
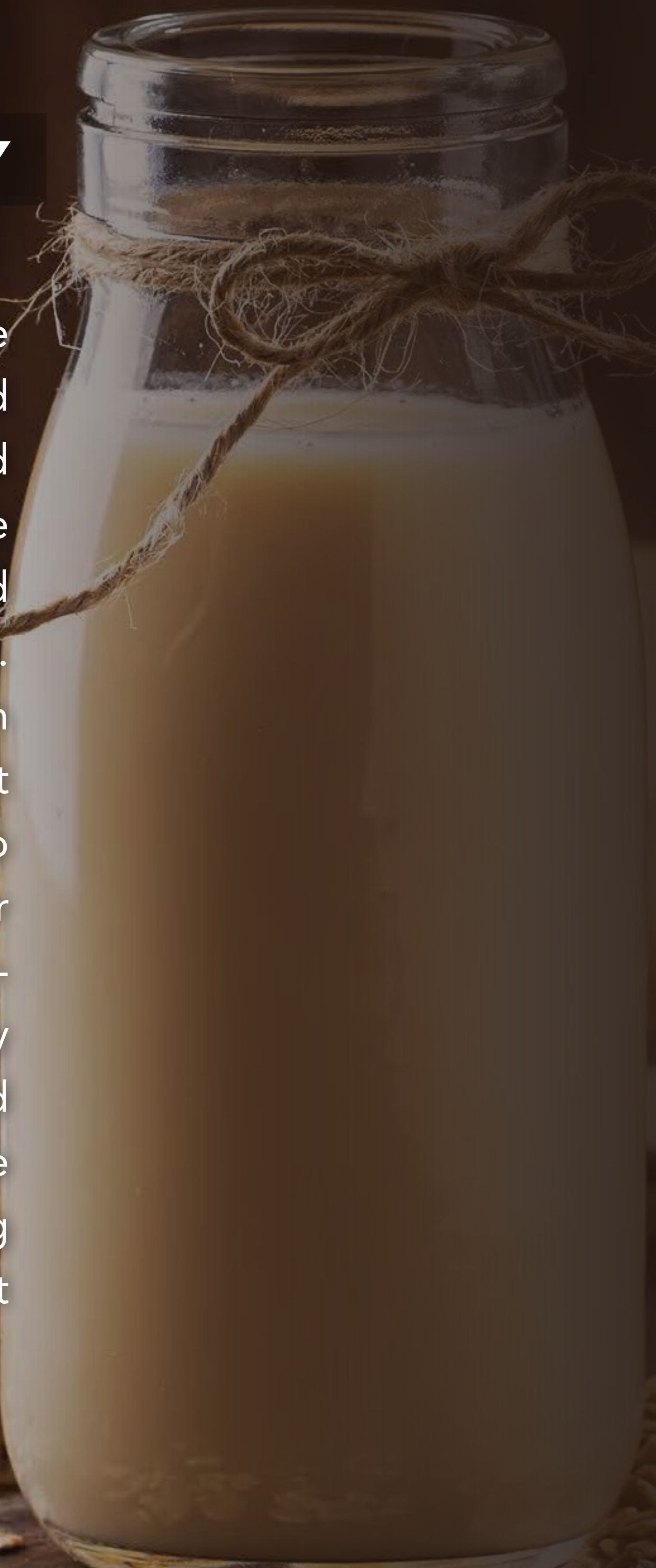


Plant Based Meat



PLANT BASED DAIRY

A good milk fat replacer from a vegetable source needs to have a specialized texture, good melting behavior and sensory profile that can provide all the attributes required to produce a good quality vegetable dairy alternative. Specialized dairy fat alternatives are an attractive solution to producing different types of products in the dairy category to offer more nutritional profiles and similar functionalities from a vegetable cost-effective source offering the same quality throughout the year. We have developed a wide range of solutions to provide the right performance and profile according to the product's attributes and market trends.

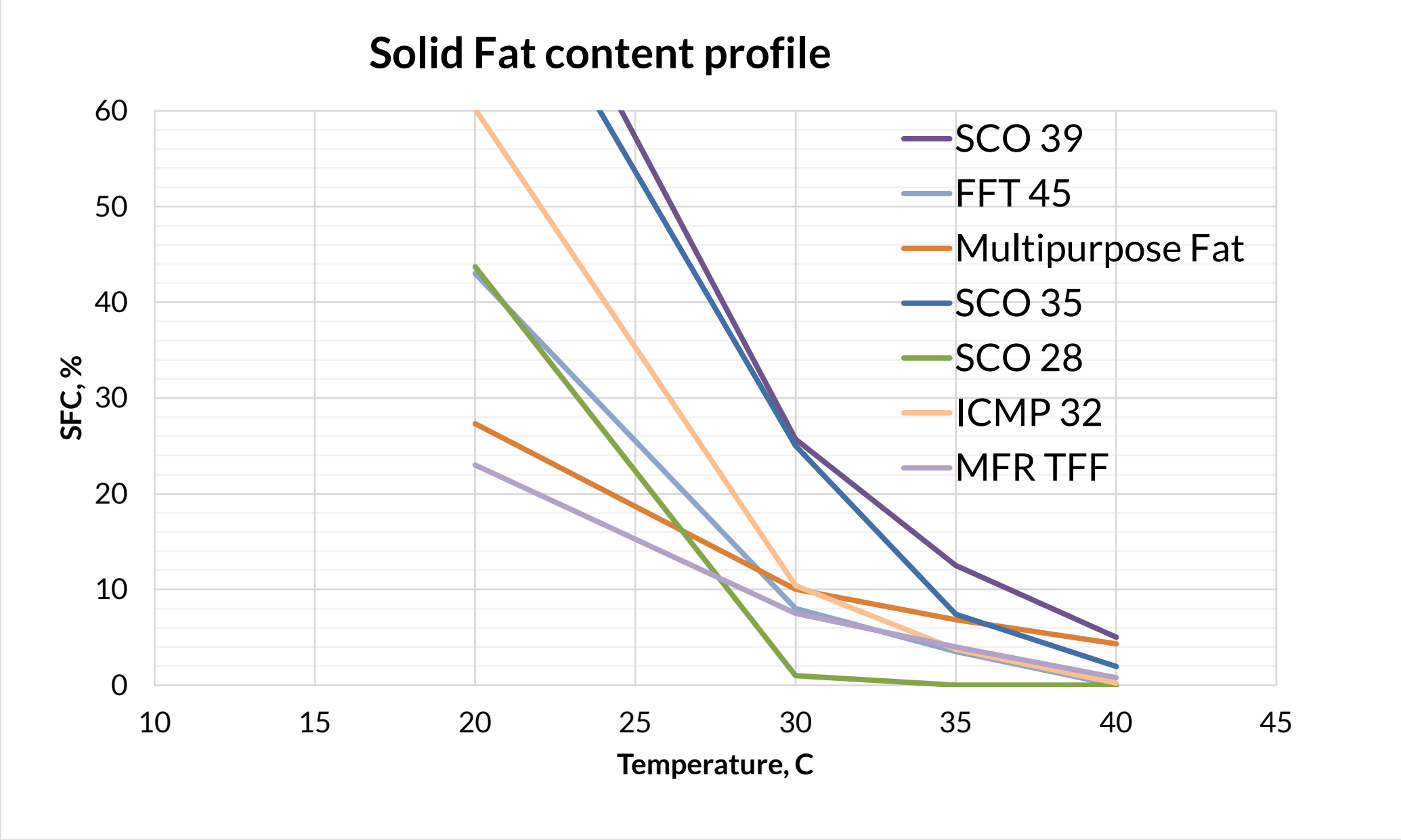


CHEESE SOLUTIONS

Plant based alternatives to animal derived ingredients are becoming more popular nowadays for those seeking healthier and more sustainable diet. The fat provides structure, texture, delivery of flavors and a specific mouthfeel in cheese application. We have developed a specialized portfolio of vegetable dairy fat alternatives for the application in analogue and processed cheese.

Benefits

- ✓ Different textures and profiles
- ✓ Excellent flavor delivery
- ✓ Specialized antioxidants for systems
- ✓ Good oxidation stability
- ✓ Cholesterol free



Packaging & Storage Conditions

Packaging:
20 kg, 25 kg Carton and 190 kg Drum

Storage conditions:
Room Temperature

IFFCO SOLUTIONS	MELTING	SOFT SPREAD	HARD BLOCK	HEAT RESISTANCE
SCO 28	● ● ● ● ●	● ● ● ● ●	● ●	● ●
SCO 35	● ● ● ●	● ●	● ● ● ●	● ● ● ●
SCO 39	● ● ●	● ●	● ● ● ● ●	● ● ● ● ●
ICMP 32	● ● ● ●	● ● ●	● ● ●	● ● ●
MULTIPURPOSE FAT RANGE	● ● ●	● ● ●	● ● ●	● ● ● ●
FFT 45	● ● ● ●	● ● ●	● ● ●	● ● ●
MFR TFF	● ● ● ●	● ● ● ●	● ●	● ●

● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT



UHT CREAM SOLUTIONS

Overrun, flavor release, mouthfeel and appearance are all key attributes related to the fat selected in the different types of creams such as whipped toppings and cooking creams. Our specific fat alternatives suit the requirement of the creams category.

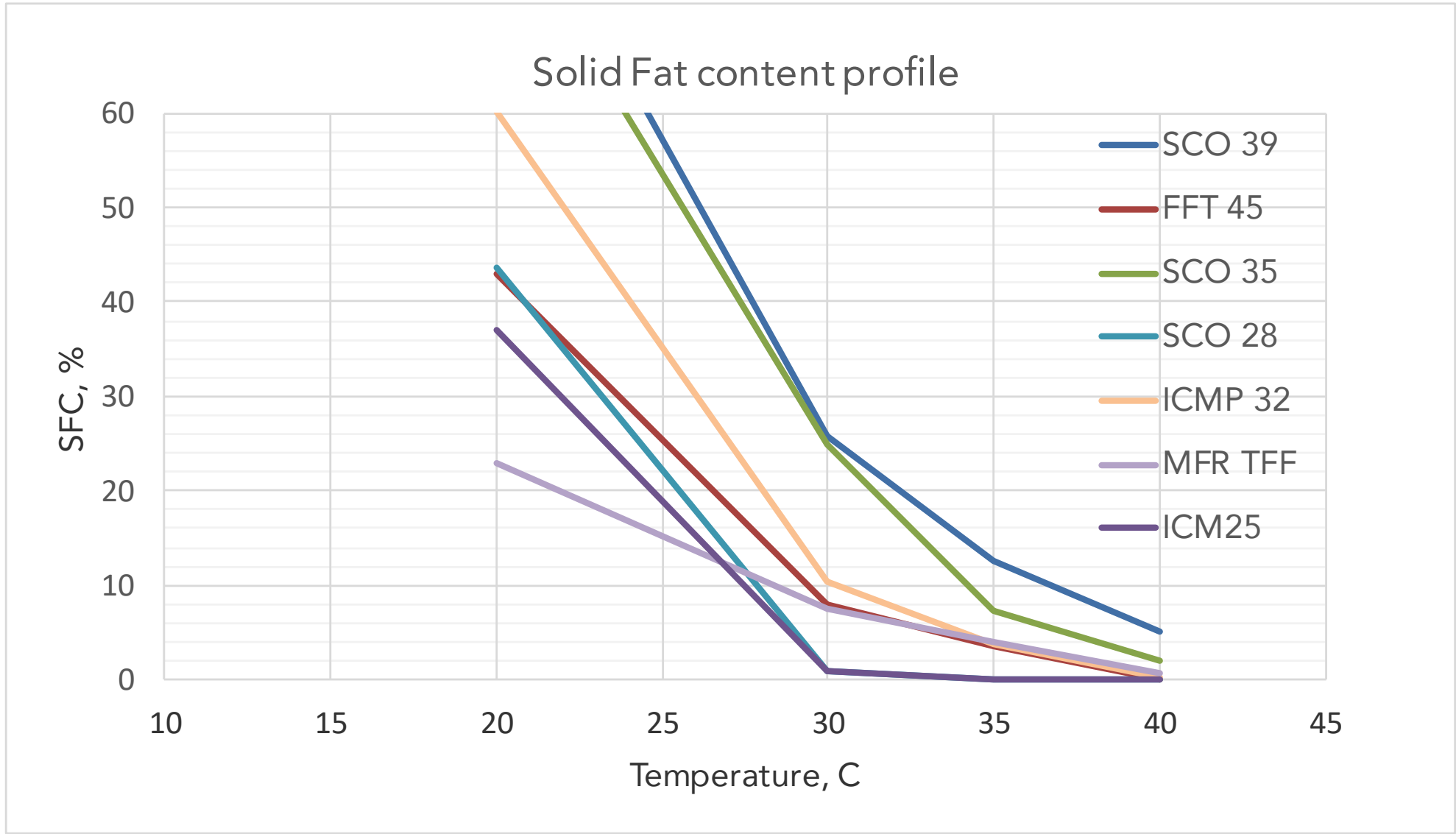
Packaging & Storage Conditions

Packaging:
16.38 kg, 20 kg, 25 kg Cartons and 190 kg Drum

Storage conditions:
Room Temperature

Benefits

- ✓ Superior overrun
- ✓ Excellent stability and heat resistance
- ✓ Good melting profile and flavor release
- ✓ Specialized antioxidants for systems
- ✓ Cholesterol free
- ✓ Excellent oxidation stability



IFFCO SOLUTIONS	COOKING CREAM	WHIPPING	MULTIPURPOSE	MELTING PROFILE
SCO 28	● ● ● ●	● ● ●	● ● ●	● ● ● ● ●
SCO 35	● ● ●	● ● ● ●	● ● ● ●	● ● ● ●
SCO 39	● ● ●	● ● ● ● ●	● ● ● ●	● ● ●
ICMP 32	● ● ● ●	● ● ●	● ● ●	● ● ● ●
ICM RANGE	● ● ● ●	● ● ● ●	● ● ● ●	● ● ● ●
FFT 45	● ● ● ●	● ●	● ● ●	● ● ●
MFR TFF	● ● ● ●	● ●	● ●	● ● ● ●

● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT



ICE CREAM SOLUTIONS

Specialized fats for the elaboration of ice cream’s masses are an important ingredient to provide the product with good aeration and mouthfeel. We have designed vegetable alternatives for the ice cream segment with different benefits according to the market trends and necessities.

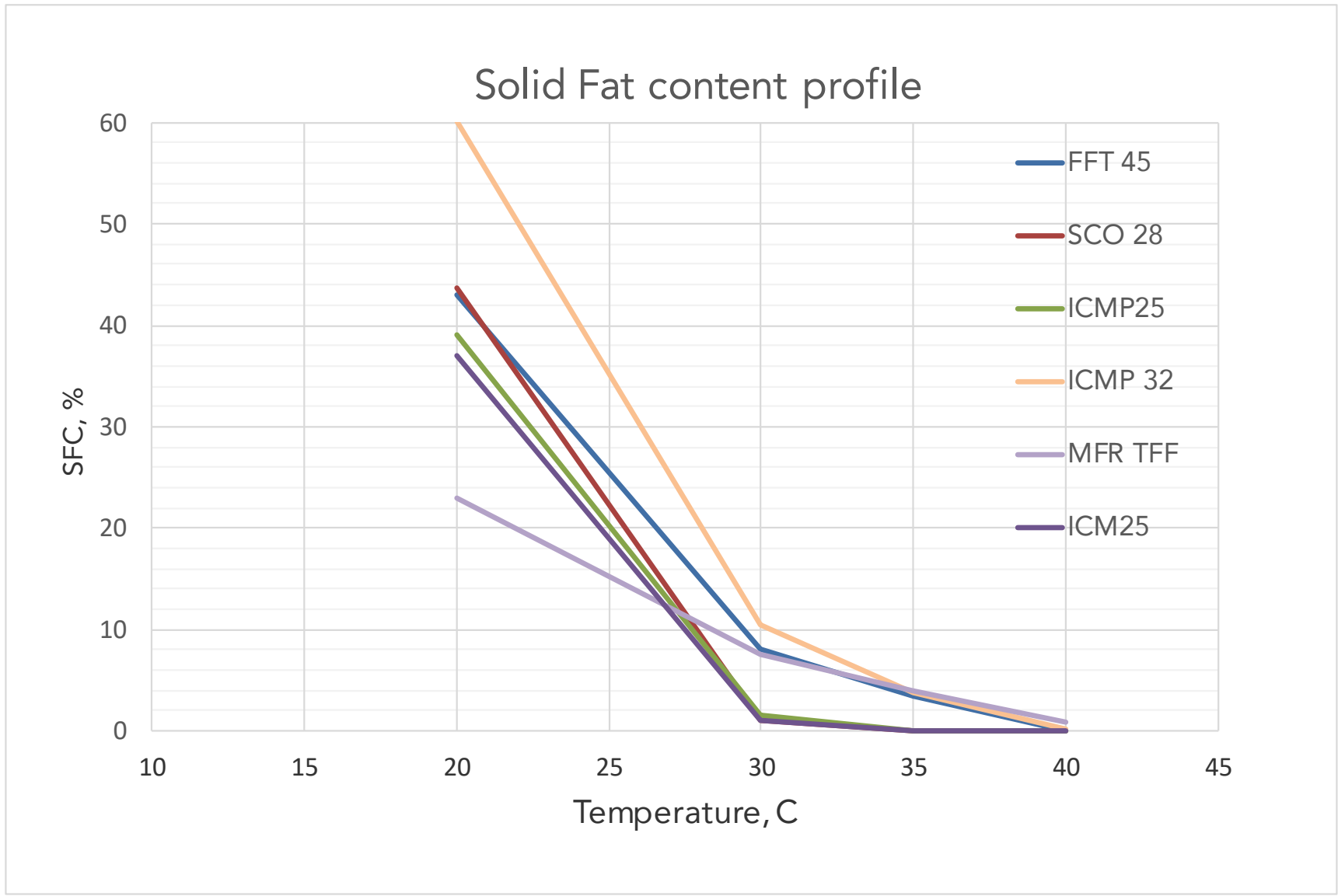
Packaging & Storage Conditions

Packaging:
16.38 kg, 20 kg, 25 kg Carton and 190 kg Drum

Storage conditions:
Room Temperature, Relative Humidity < 65%

Benefits

- ✓ Excellent mouthfeel
- ✓ Superior aeration properties
- ✓ Good crystallization properties
- ✓ Excellent flavor release
- ✓ Different range of textures and melting profiles
- ✓ Cholesterol free
- ✓ Good oxidation stability



IFFCO SOLUTIONS	MELTING	MASS	COATING	HEAT RESISTANCE
SCO 28	● ● ● ●	● ● ● ●	● ● ● ● ●	● ● ●
ICMP 25	● ● ● ●	● ● ●	● ● ● ●	● ● ●
ICMP 32	● ● ●	● ● ● ●	● ●	● ● ● ●
ICM RANGE	● ● ● ●	● ● ● ● ●	● ● ● ●	● ● ●
FFT 45	● ● ● ●	● ● ●	● ●	● ● ●
MFR TFF	● ● ●	● ● ●	● ●	● ● ●

● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT



NON - DAIRY CREAMERS

Plantbased alternatives to milkfat are versatile and sustainable solutions to produce different types of non-dairy products such as dairy creamers. IFFCO has developed a specialized portfolio of vegetable alternatives for application in non-dairy creamers. The fat provides structure, mouthfeel and acts as a carrier of flavors.

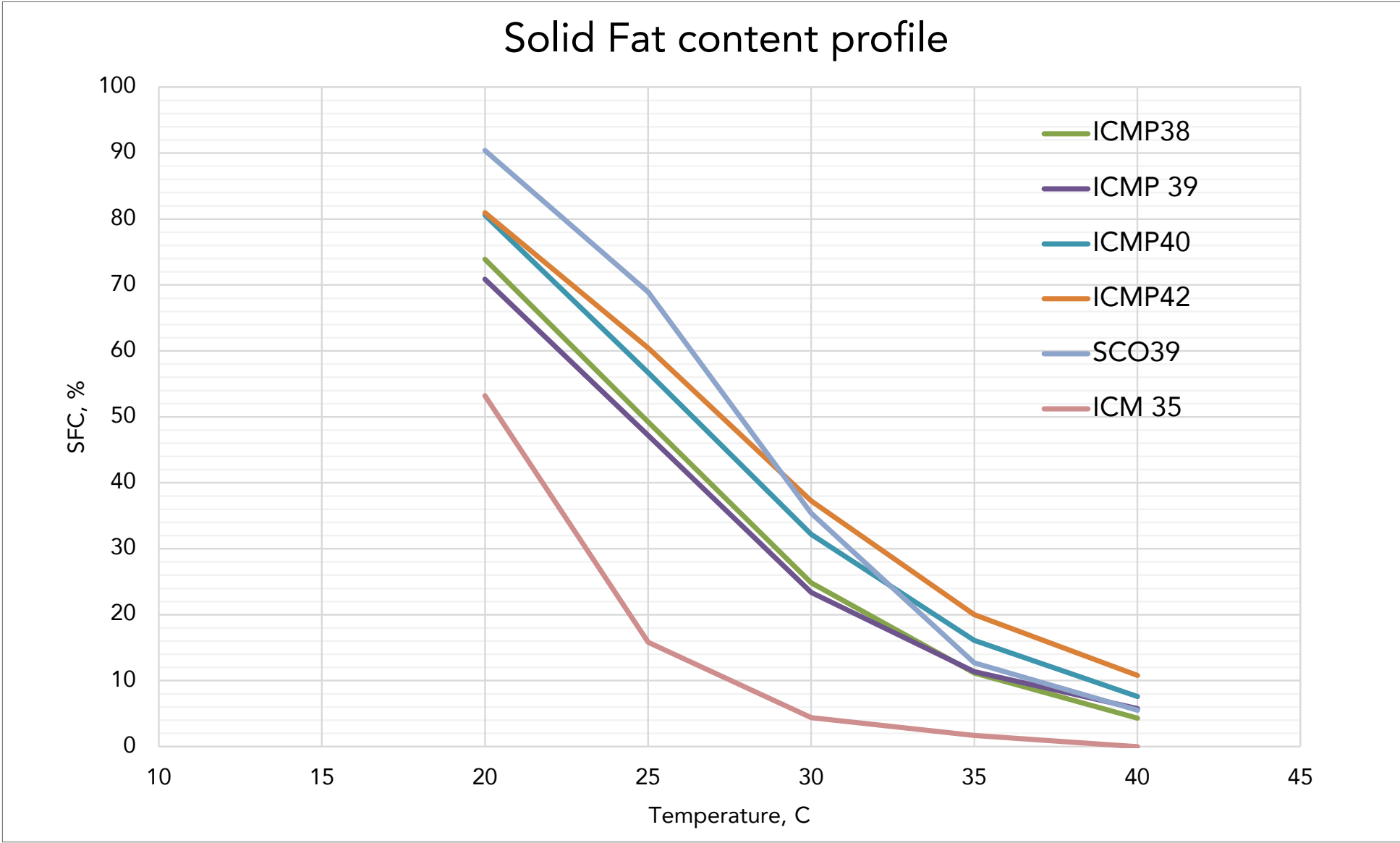
Packaging & Storage Conditions

Packaging:
20kg, 25kg cartons BIB, Bulk

Storage conditions:
Room temperature, 15-25C

Benefits

- ✔ Excellent mouthfeel
- ✔ Bland taste
- ✔ Good flavor delivery
- ✔ Specialized antioxidants for different protein systems
- ✔ Good oxidation stability
- ✔ Cholesterol free
- ✔ Free from partially hydrogenated fats



IFFCO SOLUTIONS	MELTING PROFILE	CRYSTALLIZATION SPEED	HEAT RESISTANCE
ICMP RANGE	● ● ●	● ● ● ●	● ● ● ● ●
SCO RANGE	● ● ● ●	● ● ● ● ●	● ● ● ● ●
ICM RANGE	● ● ● ● ●	● ● ●	● ● ●
● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT			



BUTTER OIL SUBSTITUTES

The use of milk fat substitutes to replace animal source fat is on trend for the production of different plant based solutions with similar sensory and functional performance to dairy products. IFFCO has a specialized portfolio of vegetable alternatives that can mimic the properties of the milk fat including tailor made versions with the addition of flavors and colors. The fat provides specific texture, mouthfeel, color, and delivery flavors similar to butter oil.

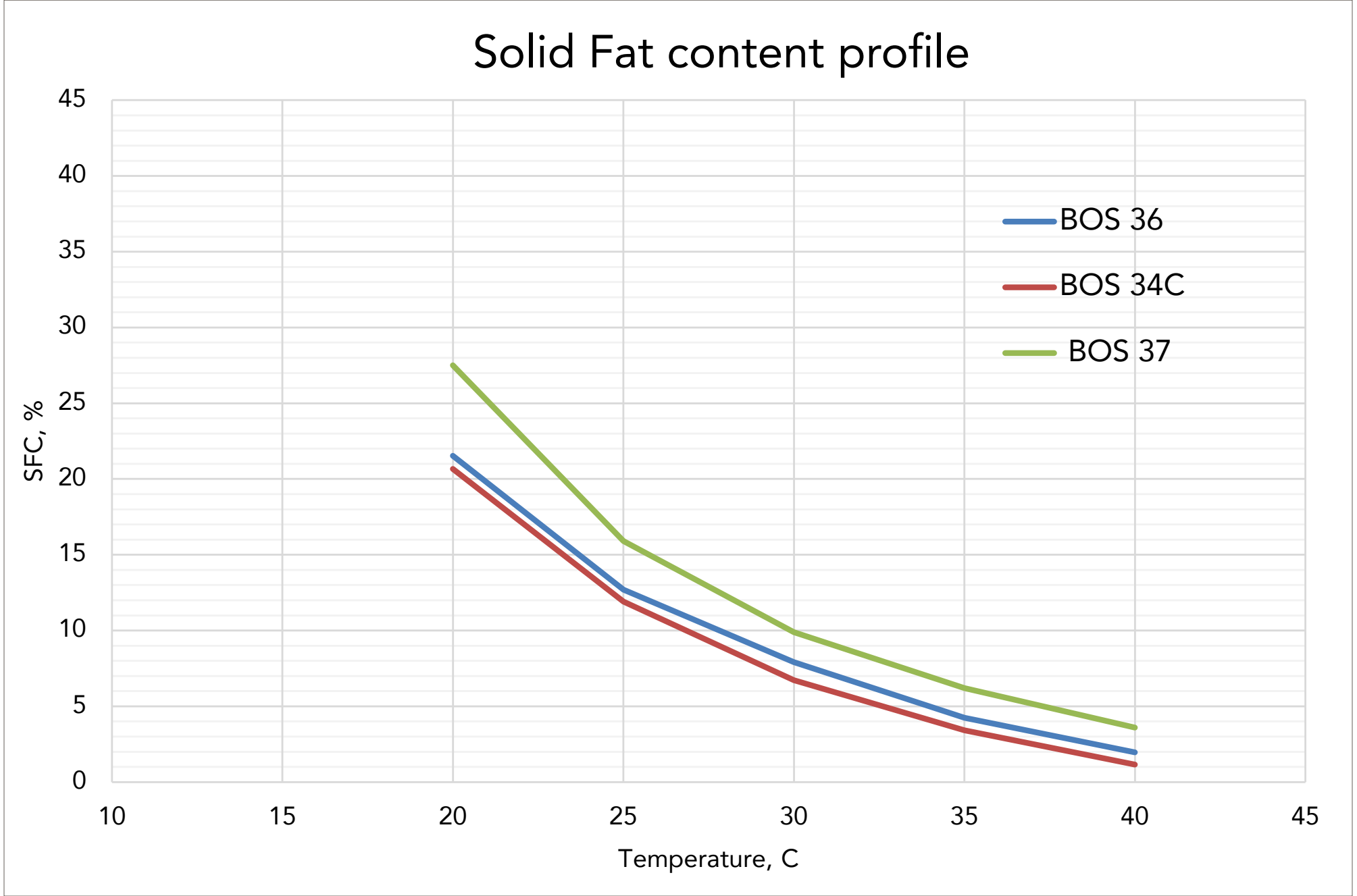
Packaging & Storage Conditions

Packaging:
20kg, 25kg cartons BIB, Bulk

Storage conditions:
Room temperature, 15-25C

Benefits

- ✔ Similar texture to milk fat
- ✔ Good flavor release
- ✔ Very stable to hydrolysis and rancid soapy taste
- ✔ Cholesterol free
- ✔ Special versions with similar flavor and color profile
- ✔ Non hydrogenated fats



IFFCO SOLUTIONS	MELTING PROFILE	DAIRY FLAVOR	SOFT TEXTURE	HEAT RESISTANCE
BOS 34 C	● ● ● ● ●	● ● ● ● ●	● ● ● ● ●	● ● ●
BOS 36	● ● ● ●	● ● ● ●	● ● ● ●	● ● ●
BOS 37	● ● ●	● ●	● ● ●	● ● ● ● ●
● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT				



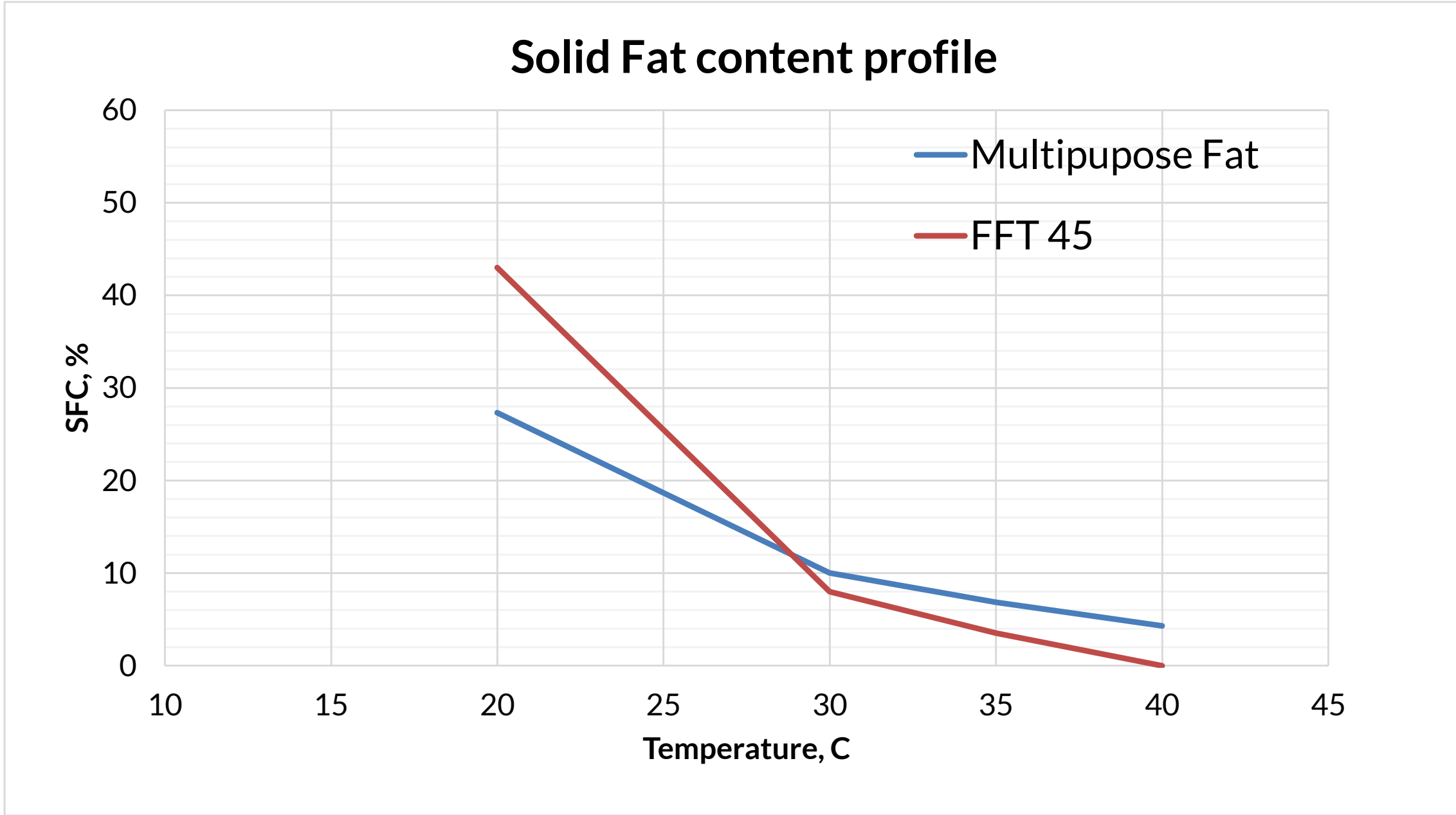


PLANT BASED MEAT

The new demand for consuming vegetable fat replacers versus animal sources in different meat products is one of the main market trends. In the formulation of meat products from plant based ingredients, the type and quality of the proteins and the properties of the oils and fats to texturize, lubricate and deliver the taste with a closer sensory profile, play a very important role. At IFFCO, we provide vegetable fat alternatives that can mimic the properties of animal fats, providing juiciness, texture, and good flavor delivery to produce plant based meat products.



PLANT BASED MEAT



Packaging & Storage Conditions

Packaging:
22.68 kg, 20 kg BIB and Bulk

Storage conditions:
20-25°C (BIB)

IFFCO SOLUTIONS	MELTING PROFILE	MOUThFEEL LESS WAXINESS	HEAT RESISTANCE STORAGE
FFT 45	● ● ●	● ● ●	● ● ●
MULTIPURPOSE FAT RANGE	● ● ●	● ● ●	● ● ● ●

● ● UNFAVORABLE ● ● ● FAIR ● ● ● ● GOOD ● ● ● ● ● EXCELLENT

INFANT NUTRITION

A Wholesome Beginning

At IFFCO, we have always focused on high standards of quality and health. We are at the forefront of technology, development, and implementation. With the increasing consumer demand for healthier products, oil processing is also given high value. Lipids are one of the key sources of energy in human nutrition, especially during the first years of life for infants and toddlers, lipids are indispensable, influencing the brain, retina and other important neural tissue development. The selection of the dietary lipids is a critical point of the design of infant formulas including highly specialized oils blends with a very low level of processing contaminants such as 3-MCPDE (3-Monochloropropane-1,2-diol Esters), GE (Glycidyl esters) and mineral oil hydrocarbons (MOSH & MOHA) to meet the dietary guidelines and regulations.

EU and EFSA (European Food Safety Authority) has set guidelines limiting the levels of 3-MCPDE and GE in food. The maximum GE allowed in vegetable oils & fats is 1 ppm. For 3-MCPDGE, the maximum allowed limit is said to be less than 2.5 ppm. At IFFCO, we have techniques to mitigate these components basis the levels needed.

IFFCO plants can supply Infant formula oils/ tailor made oil blends in compliance with the European standards or under specific customer requirements on contaminants using high quality raw materials, specially developed process conditions and protocols to ensure that quality and food safety meets the stringent demands of Infant formula.

Tailor made
Lipid Balances



NON FOOD PRODUCTS

Enriching Happiness

Candle
Solutions



Soap
Solutions



Emulsifier
Solutions



Biodiesel
Solutions

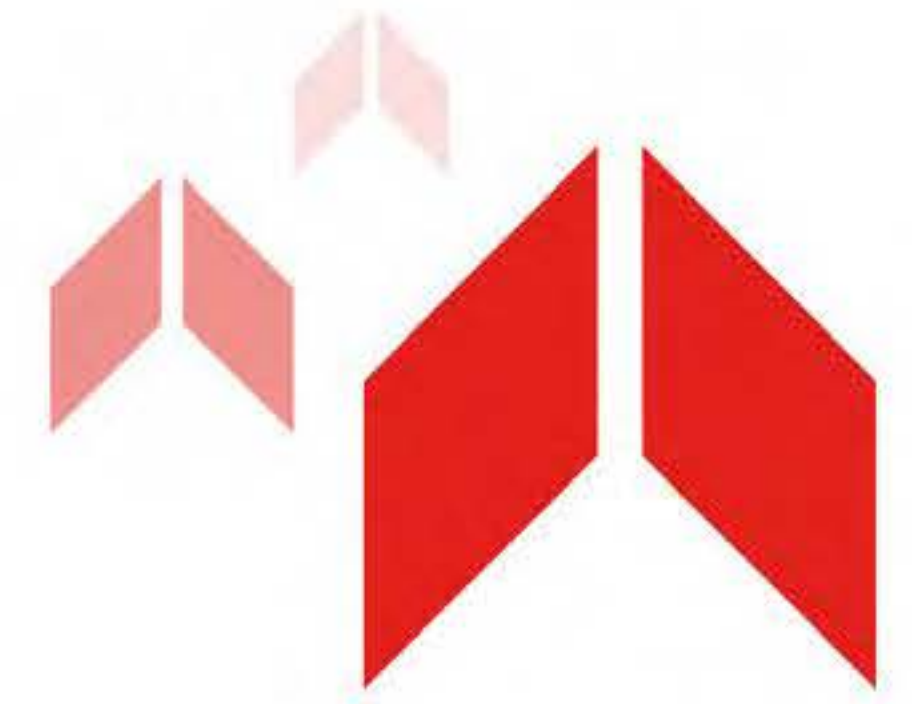


NON FOOD PRODUCTS

For non-food applications such as emulsifiers, soaps, candles and lipsticks, the chemical profile of the fats has an important influence on the final properties of the end product. Our broad portfolio of oils and fats with different chemical profiles, refining conditions and textures provide solutions for the non-food industry.

Benefits

- ✓ Different chemical profiles
- ✓ Customized balances
- ✓ Heat resistance versions
- ✓ Different melting points and textures
- ✓ Different grades of refining
- ✓ Lauric and non lauric options
- ✓ Free of partially hydrogenated fat



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