

FAT POWDERS



Experience the Functional Power of Fat Powders, versatile, spray-dried lipid systems designed to replicate the richness and texture of traditional fats in a dry, shelf-stable form. They enrich formulations with improved texture, creamy mouthfeel, and a reliable energy boost. Fat powders offer clean processing, consistent sensory quality, and functional reliability across modern food applications with excellent emulsification, easy solubility, long shelf life, and hassle-free handling.



Sunflower



High Oleic Sunflower



Coconut



Medium Chain Triglyceride (MCT)



Groundnut



Soyabean



Palm



Custom Blends

BENEFITS



Enhanced
Fat Integration



Improved
Stability



Consistent
Texture



Enhanced
Flavor Delivery



Clean Taste
and Odor



Nutritional
Enrichment

APPLICATION



Chocolate &
Confectionary
Products



Dairy &
Beverages



Plant-based
Foods



Bakery
Products



Nutraceuticals



Personal
Care

*** We offer customized concentrations as per requirement.**