
Bakery

Applications



IOI Loders Croklaan

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together*



IOI GROUP



anti-bloom solutions

ice cream experience

boost your flavors with our fats

extended shelf life

premium mouth feel

rich and creamy fillings

Filling and icing fats

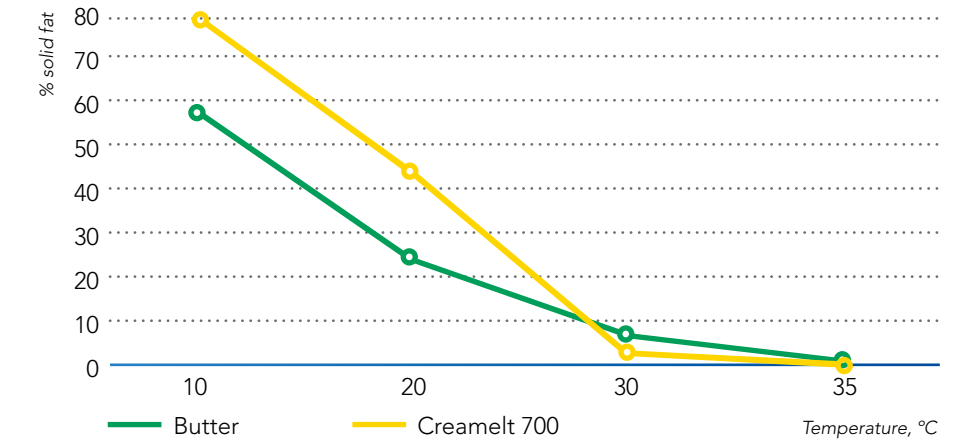
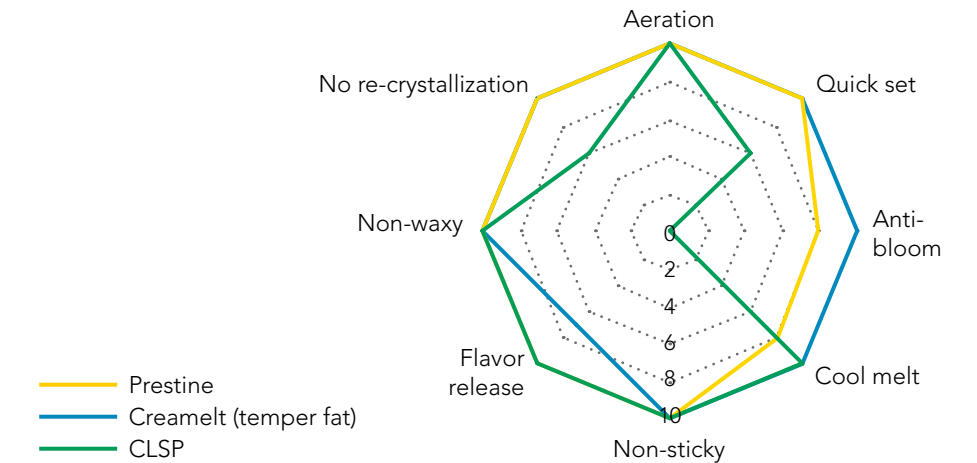
For luscious fillings and icings for chocolates, cookies and cakes, we offer a comprehensive range of specialty fats that meet all your requirements in terms of indulgent eating experience, production and cost. Most of our filling and icing fats offer excellent aeration and quick setting. Individual fats offer different properties that help you maximize the sensory impact of your particular bakery product.

These include:

- refreshing eating characteristics,
- intense flavor release,
- mousse and ice cream textures,
- reduced saturated fat content,
- anti-bloom properties,
- extended shelf life,
- cool melting.

If you want a good balance between performance and price, we also offer a versatile, low-cost alternative that delivers a rich, creamy, long lasting flavor.

- ✓ Creamelt® 700
- ✓ Prestine® 10 & 12F
- ✓ CLSP® 499
- ✓ Biscuitine® DP 8029
- ✓ Biscuitine® 200 & 203
- ✓ Crokvitol® 6613



Creamelt melting profile compared to butter shows its cool melting properties



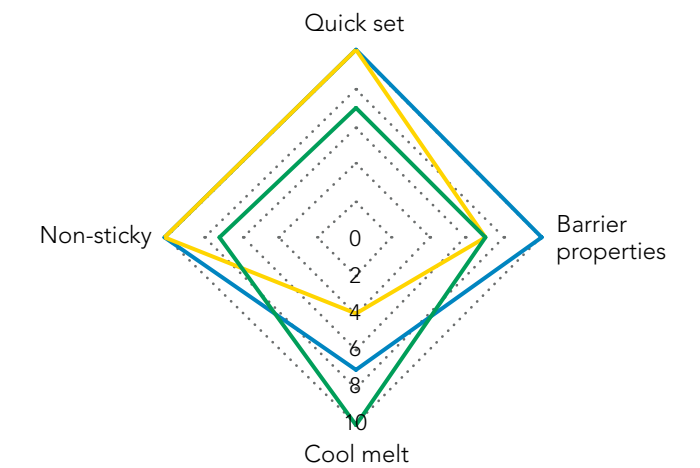
Barrier and coating fats

Our barrier and coating fats deliver a range of properties that maintain the visual and sensory appeal of pastry cases, filled cookies and other moisture-sensitive products.

These properties include fast crystallization and no stickiness, resulting in high glossy shine after spraying. For chilled or frozen products, we have solutions that are suitable for cold storage and deliver improved eating characteristics at low temperatures. Whatever your production, cost or market needs, we have the right solution for you.

- ✓ Couva® 850 NH
- ✓ Revel® ST50 & Revel A
- ✓ Biscuitine® 300
- ✓ Cose® R
- ✓ Crokvitol® 6613

Revel ST50
Couva 850
Cose





super puff

possibility to lower the saturate fatty acid level

crisp texture

superior flavor release

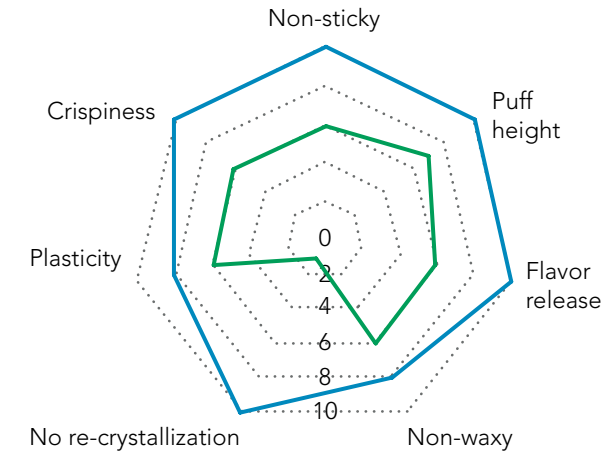
clean melting behavior

Puff pastry

For puff pastry that looks and tastes great, we offer a product that delivers superior puff and delectable flavor release. It's not sensitive to re-crystallization and in addition it produces very little waxy mouthfeel. It even allows you to lower the saturated fat content of your puff pastry by up to 70%.

✓ Crokvitol® 6616

— Crokvitol 6616
— Palm stearin/
Palm oil blend



Crokvitol



Reference fat

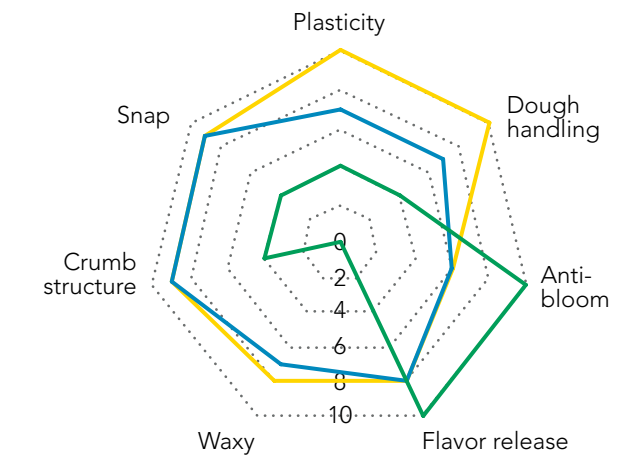


Cookies

- ✓ Biscuitine® 300
- ✓ CLSP® 499
- ✓ Palm oil blends
- ✓ Biscuitine® DP 7589

IOI Loders Croklaan has great solutions to help you make rotary moulded, wire cut or shortbread cookies that are light, crisp and delicious. Our fats for this application offer faster, easier dough handling at low cost while offering the same sensory properties that consumers love. In rotary moulded cookies they make dough more plastic and workable. What's more, they produce an open cookie structure with good air incorporation. In some cases, they deliver flavor release that's even better than butter.

- Biscuitine
- Palm oil blends
- CLSP





Cakes

For soft, moist cakes that will delight the most exacting consumers, we have a number of fats and oils to fit all your production requirements. These versatile products allow good aeration of batter to create stable cakes with just the right structure. They can also be tailored to deliver the eating properties and long shelf life your customers demand. All these benefits plus great flavor release make these the most cost-effective solutions for producing irresistible cakes.

- ✓ CLSP® 499
- ✓ Biscuitine® 200, 203, 500 & 505
- ✓ Palm oil blends

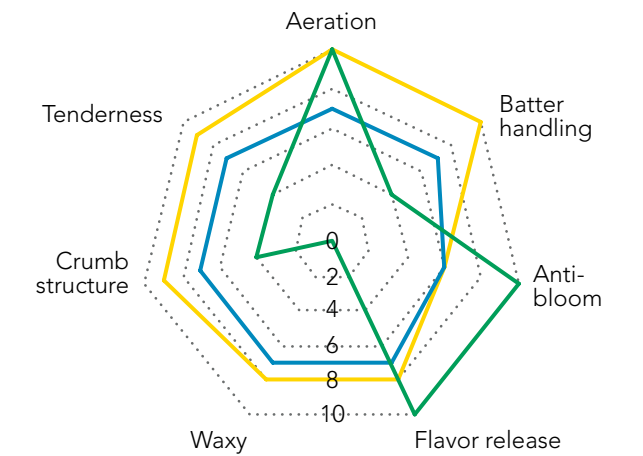


Biscuitine



Reference fat

- Biscuitine
- Palm oil blends
- CLSP





Waffles

When it comes to waffles, consumers want luscious products that are crisp on the outside and soft on the inside. That means you need a consistent batter with no oil separation along with a crystal network that incorporates enough air. Knowing these challenges, we offer tailored blends of palm oil fractions with different levels of saturated fats to deliver all the properties required to make waffles that are solid yet moist after baking.

- ✓ Biscuitine 200
- ✓ Palm oil blends
- ✓ Palm oil

easy
demoulding

stable
waffle shape

maintaining
moist structure

solid
yet moist

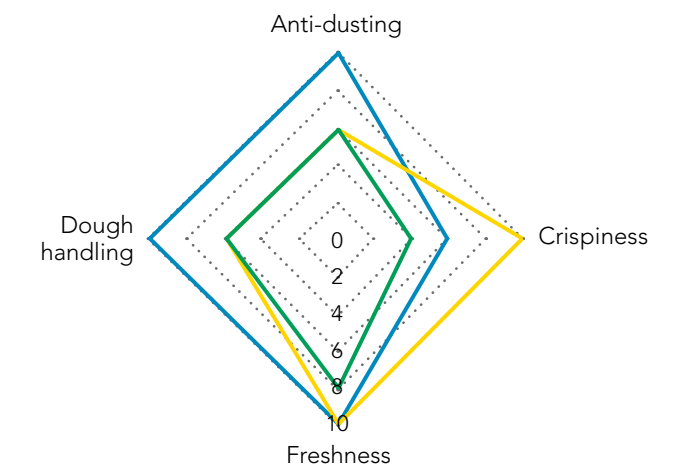


Dough improvers for bread, pizza and quiche

When you're making bread, pizza crusts and quiche bases, you want end products that are light and crisp with that fresh bread experience. We offer high-temperature melting fats in powder and flake form that smear gluten during dough preparation and influence starch to improve freshness and prolong shelf life. They also deliver a laminating effect that produces a crispy texture after baking, which is what consumers want when they bite into a pizza crust. And in powder form, these products also provide anti-dust properties.

- ✓ Revel® ST50 & Revel A powder
- ✓ Revel® ST50 & Revel A flakes

- Revel ST 50 Flakes
- Revel ST 50 Powder
- Palm oil



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