

# Bakery



**IOI Loders Croklaan**

*Let's create  
together*



**IOI GROUP**



## Expert support to create **delicious moments**

*The complexities in manufacturing excellent bakery products are numerous. Product value cycles are getting shorter and health trends are evolving faster than ever. Quick response to this ever-changing market is required to remain competitive. Our experts understand this and team up with you to choose the right fat to balance market demands with product innovation.*

Besides the trend for healthier, naturally produced foods and clear labeling, there's increasing demand for traceable ingredients. To ensure food safety and sustainability, manufacturers and consumers require reliable information about the origin of their food.

With our experience and expertise, you can rely on us to help you meet these requirements. Together we turn your ideas into irresistible bakery products, with optimal shelf life and the excellent eating properties consumers expect, at a great price.





## Oils and fats that help you meet your **business goals**

We are a leading producer of premium quality oils and fats for the food manufacturing industry encompassing:

**1** fully integrated and sustainable supply chain in conjunction with IOI Group to deliver consistent high quality

**3** continents from which we operate, enabling us to serve the globe

**100+** countries served

**100%** traced palm oil

**125** years of experience in ingredients, applications and processes

**300+** patents awarded for innovations developed by our R&D specialists

**500** products used in a wide range of applications, from bakery and confectionery to dairy fat alternatives and infant nutrition

**1150** colleagues partnering with you to deliver world-class solutions that help you create healthy, sustainable and cost-effective offerings





## Let's create together

*Partnering with us gains access to our technical expertise and combined with your unique insight, we create applications that will always keep you one step ahead. Whether you're developing functional foods or more indulgent treats, we provide the support and expertise to create high-quality bakery products.*

Our broad portfolio of solutions is tailored to your needs. From fillings, barriers and coatings to dough fats, short crust cookies, bread, short crust dough and puff pastry.

### **Delivering on ideas**

With extensive knowledge of ingredients, applications and processes, our bakery experts partner with your development team to bring your ideas to life. In your production facilities or our Creative Studio, they help you design recipes for cost-competitive products that fit your existing production methods, and delight consumers' taste buds. They can even help you optimize your production processes. In the dynamic bakery market, these first-class specialists constantly focus on understanding your business and the challenges you face. They also keep pace with technical developments so you can benefit from innovations that put you one step ahead.

### **Going the extra mile**

Our services go beyond technical support. We provide valuable market insights enabling you to optimize your raw material sourcing operation. And because you need reliability when it comes to deliveries, we also offer access to our logistics systems so you can accurately schedule production.





## A wealth of **product uses**

*Whether you want aerated cookie fillings, sponge cake dough or bread with an extended shelf life, we offer the perfect solution tailored to your product requirements. Taking your production facilities into account, we ask the right questions:*

With the answers to questions like these, we help you deliver products that match your production process and market.

The product options are too numerous to cover in full here, but our applications sheets provide additional help to identify the right solution for your product.

Are your products chilled, ambient or frozen?

Is your chocolate tempered?

How crisp do consumers want your cookies to be?

How moist would you like your cake to be?

What about flavor release?

What sort of mouth feel should your product have?

Do you need anti-blooming?



# Bringing out the mouth-watering qualities of your bakery products

Products / Applications	Segment	Aeration	Quickset	Anti-bloom	Cool melting	Creaminess	Puff	Blends with cocoa butter	Flavor release	Heat tolerance	Non sticky	Filling fat	Coating fat	Barrier	Crystallization speed	Lightness	SAFA	SFC 10	SFC 20	SFC 30	SFC 35
<b>Biscuitine 200</b>	Cake / Filling					+			++	+		+					52	45	22	8	5
<b>Biscuitine 300</b>	Cookies					+				+		+					54	56	32	12	8
<b>CLSP 499</b>	Cookies	++	+						+			+	+	++	+		91	>80	83	29	1
<b>Cose</b>	Filling	++	++		++				++		++	++	+	+	+	+	91	76	36	0	0
<b>Couva 850 NH</b>	Coating / Barrier	++	+			+				+			+	+			65	>75	70	27	15
<b>Creamelt 700</b>	Filling	++	+ <sup>1</sup>		++				++			++	+		+		65	>77	64	6	0
<b>Crokvitol 6613</b>	Coating / Filling		++				+		++	+	++	+	+	+	+		85	91	80	56	42
<b>Crokvitol 6616</b>	Puff / Danish		+				++		++	+	+		+	+	+		71	77	51	23	5
<b>Prestine 12F</b>	Cake / Filling	++	++	++	+				++			++			++	++	77	>48	35	6	1
<b>Revel</b>	Bread / Barrier		+				+			++	++			++	+		66	87	70	47	36
<b>Coberine 6836</b>	Puff / Danish		+				++	+		+				++	+		65	96	92	89	80

<sup>1</sup> = temper fat      ++ = excellent      + = good





## A **cake** example

*A moist cake with a superior structure, great flavor and a good shelf life can be a challenge. Our Biscuitine brings you the desired result:*

- ✓ Suitable for use in a wide range of products.
- ✓ Needs no tempering, fits many processes.
- ✓ Cost-effective
- ✓ Great flavor release and mouth feel
- ✓ Label-friendly: free from hydrogenated and trans fats
- ✓ Can be used in recipes with nuts, cocoa and other ingredients
- ✓ Better air incorporation

For a more detailed description we have product specific application sheets.



Biscuitine



Reference fat





## Building a **transparent and sustainable** supply chain

*At IOI Loders Croklaan, we are dedicated to sustainable practices in everything we do, from our choice of raw materials to how we operate our refineries.*

We are convinced that we will serve you best today and tomorrow by sourcing responsibly produced and traceable raw materials from partners we know and trust. By balancing economic, social, and environmental interests, we believe

we can create long-term shared value. With access to IOI Group's consistent, high-quality palm oil supply chain, we have the flexibility to offer a broad range of products.

### **Committed**

Our commitment to sustainable development is part of an ongoing process. That's why we add more and more products to our sustainable portfolio every month. Check out our website [www.ioiloders.com](http://www.ioiloders.com) for our current portfolio of palm oil products certified by the Roundtable on Sustainable Palm Oil (RSPO) or ask your regional sales representative for more information.

We balance socio-economic and environmental elements to build a sustainable supply chain

We assess palm oil mills ourselves, verifying compliance with our Sustainable Palm Oil Policy

Depending on market uptake, we aim to source 100% SG RSPO-certified palm oil in Europe by 2016

100% traced palm oil

We believe collaboration with our partners is key to establishing real change



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[www.ioiloders.com](http://www.ioiloders.com)

