

Confectionery



IOI Loders Croklaan

*Let's create
together*



IOI GROUP



Tailored support to create **superior eating experiences**

Consumers are constantly looking for excitingly new eating experiences with guilt-free indulgence. Manufacturers need to differentiate with high-quality ingredients, fewer calories, and non-hydrogenated, trans-free solutions without sacrificing quality or sensory properties. At the same time, product life cycles are getting shorter and there's continuous pressure on business performance. Quick response to this ever-changing market is required to remain competitive. We understand these complexities and partner with you to deliver the right fat to create innovative products that meet market demands.

Guilt-free indulgence

Delightful ideas have to go hand in hand with the growing demand for traceable ingredients and clear labeling. Manufacturers and consumers are more and more concerned about food safety and sustainability, which requires reliable information about their food and its origins. We ensure a high traceability of our raw materials, protecting your brand and reputation.

We have the experience and expertise to help you meet all requirements. That's why we are often confectionery manufacturers' first choice when original, tailor-made concepts are needed. Together we develop innovative solutions to turn your ideas into confectionery products that offer new eating properties, indulgent experiences and optimal quality.



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% traceability for directly sourced 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**

With some 125 years of experience, we are experts at modifying fats and oils for a wide range of applications. Fat is a key ingredient that influences eating experience. When working together with us, our expertise combined with your market insights, leads to innovative, irresistible products. No matter what your needs are, we offer a tailored solution with consistent high quality. From water-based fillings, to coatings and chocolate spreads.

Delivering on ideas

With our in-depth knowledge of ingredients, applications and processes, we work with you to transform your ideas into outstanding products. Whether in your production facilities or our Creative Studio, we help you accelerate the development process to create innovative solutions like heat-tolerant coatings or spread fats for warm climates that can reposition or extend your brand. Propositions like these can support a shift in point of sale, enabling you to reach new customers. Our track record in innovation speaks for itself. We invented Cocoa Butter Equivalents along with Prestine anti-bloom filling fats and CristalGreen non-hydrogenated crystallization starter.

Going the extra mile

Our flexible and responsive teams go beyond technical expertise. We provide valuable market insights enabling you to optimize your raw material sourcing. What's more, the scale and efficiency of our operations ensures high-performance products in the right volumes at the right price.



Delight consumers with **new treats**

We help you create exciting new experiences. Whether you desire premium cool melting fillings, temperature-tolerant spreads or heat-resistant coatings, we can tailor the solution to your requirements. Taking your manufacturing capabilities into account, we ask the right questions:

Are you developing chilled, ambient or frozen products?

Do you have the capability to temper?

Do you need heat-resistant coatings for warm countries?

What sort of flavor release profile should your filling have?

Do you need bloom prevention?

What about compatibility with cocoa butter?

Do you need a fast, non-hydrogenated crystallization starter?

What shelf life should your product have?

With the answers to questions like these, we help you develop products that precisely fit your needs and your customers' taste.

Bringing out the best in your confectionery products

Fats for Coatings	Snap	Gloss	Quick melt	Clean melt	Heat stability	Cocoa butter compatibility	Flavor release	Ease of processing	Texture stability	Crystallization starter	SFA (g/ 100g fat)	SFC at 20°C	SFC at 25°C	SFC at 30°C	SFC at 35°C
Coberine® 507	+	+	++	++		++	+	+	++		61	73	58	39	1
Coberine® 608	+	+	++	++		++	+	++	++		62	75	66	46	5
Coberine® 901	+	+	++	++	++	++	+	++	++		60	73	69	59	22
Coberine® 701	+	+	++	++	++	++	+	++	++		62	89	88	86	72
Couva® 850 NH					+	+		++			62	71	48	26	13
Couva® 270 NH			+	+		+	+	++	+		82	69	49	24	2
CLSP® 499Hi	++		++	++			++	++			87	83	67	28	1
CLSP® 555	++	++	++	++			++	++			94	95	89	49	5

Hardstocks

CristalGreen®	++	++	91	98	98	98	97
Revel® A	+	++	84	94	91	89	84

++ = excellent

+ = good

Fats that deliver **outstanding fillings**

Fats for fillings	Quick melt	Cool melt	Clean melt	Creaminess	Flavour release	Cocoa butter compatibility	Heat stability	Texture stability	Bloom retarding	Soft fillings / spread	SFA (g/ 100g fat)	SFC at 20°C	SFC at 25°C	SFC at 30°C	SFC at 35°C
Creamelt® 100	+		++		++	++		+	+		50	25	9	4	1
Creamelt® 501	++	++	++		++	++	+	++	+		51	45	27	1	0
Creamelt® 600	++	+	++		++	++	+	++	+		54	56	34	8	1
Creamelt® 701	++	++	++		++	++	+	++	+		55	65	41	7	<1
Biscuitine® 200				+		+	++				49	26	14	8	4
Biscuitine® 500				+		+	++				54	45	30	18	12
CLSP® 600	++	++	++		+						86	59	27	1	0
Durkex® 102	+			+	+	+		+		++	39	6	4	2	0
Creamelt® Stand				+	+	++	++	++	++	++	35	10	8	6	4
Prestine® 12F		+	+		++	+		++	++		75	49	24	4	1

++ = excellent

+ = good



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 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% traceability for directly sourced palm oil

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

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