



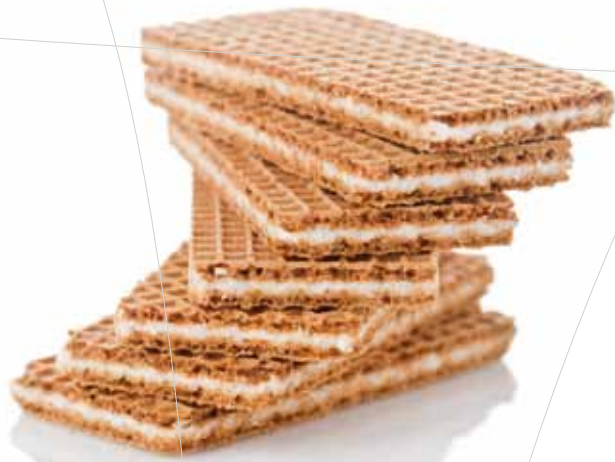
## **Biscuitine™ Balance filling fat for natural creams**

People today expect natural food ingredients. Sandwich biscuits and filled wafers often contain high amounts of saturated fat. To support a balanced lifestyle the amount of saturated fats should be reduced via natural ingredients. This inspired IOI Lodders Croklaan to create the first affordable and enzymatic filling fat for bakery products.

Biscuitine™ Balance enables you to meet your processing requirements at reduced levels of saturated fat. Produced in a natural way, Biscuitine™ Balance requires less energy than chemically produced filling fats. This contributes to a lower carbon footprint of your products.

**IOI Lodders Croklaan**

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together*

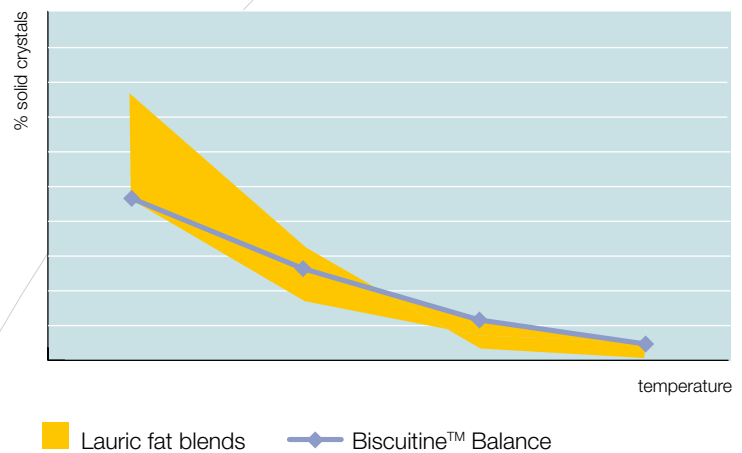


## Biscuitine™ Balance

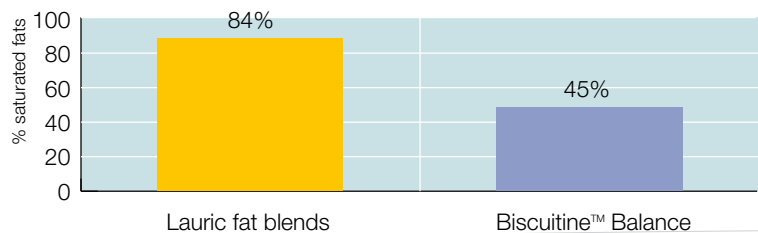
- The new standard for firmly aerated cream in biscuits
- Applicable as doughfat for depositing & rotary moulding
- Allows reduction of lauric fats, while maintaining crystallization speed, lowering the total saturated fat content

Biscuitine™ Balance is a versatile ingredient for bakery products. Good whipping properties make it particularly suitable for biscuit and wafer creams. It also works well in rotary-moulded dough and depositing dough. Biscuitine™ Balance is ideal for use in applications where manufacturers use highly saturated lauric fats. The enzymatic rearrangement gives it good crystallization speed. The result is quick processing at a lower content of saturated fatty acids. Biscuitine™ Balance is a surprisingly economic solution.

### BISCUITINE™ BALANCE MELTS IN LINE WITH LAURIC FAT BLENDS



### SATURATED FAT LEVEL BISCUITINE BALANCE ALMOST 50% LOWER COMPARED TO LAURIC FAT BLENDS



Loders Croklaan has 120 years of specialized experience in vegetable fats. Production and application of vegetable fats for food products are our core business. Let us know the requirements of your product so we can work together on a solution for your specific situation.

**Let's create together.**

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