Milk Fat Replacers

IOI Loders Croklaan
Let's create together
Expert support to create cost-effective dairy taste and texture

With the growing trend for healthier food, more and more consumers are looking for lower trans fat options, dairy-free alternatives and lower saturated fat. But they still want eating experiences that are as close as possible to traditional dairy products. In this ever-changing market, you not only need to respond fast to stay competitive, you also have to control costs. Our experts understand these challenges and help you choose the right milk fat replacer to meet consumer requirements in terms of taste, texture, mouthfeel and price.

As well as the focus on health, manufacturers and consumers are increasingly concerned about food quality and sustainability. That’s why they want clear labelling about the nature and origins of their food.

With our experience and expertise in vegetable oils, we help you meet these requirements. In partnership with you, we turn your ideas into cost-effective products, with improved processing, long shelf life, attractive appearance and excellent eating properties.
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.
2. Continents from which we operate, enabling us to serve the globe.
3. 100+ countries served.
4. 100% traced palm oil.
5. 125 years of experience in ingredients, applications and processes.
6. 300+ patents awarded for innovations developed by our R&D specialists.
7. 500 products used in a wide range of applications, from bakery and confectionery to dairy fat alternatives and infant nutrition.
8. 1150 colleagues partnering with you to deliver world-class solutions that help you create healthy, sustainable and cost-effective offerings.
When you partner with us, our technical expertise combines with your unique market knowledge to create irresistible products with great taste, texture and long shelf life. Whether you make ice cream, desserts, toppings, coffee creamers or cheese analogues, our broad portfolio of palm, palm kernel, shea and coconut oils are used to tailor products to your needs. We provide products, which are naturally lower in trans and saturated fatty acids when compared to milk fat, maintaining their stability during production and storage, preserving the desired taste and appearance of your products.

Taking responsibility
As a company with a background in nutrition, we know how sensitive consumers are to food quality and nutrition. That’s why we are taking the lead in research and development of healthier products and reducing contaminants like Glycidyl- and 3MCPD esters. We also offer non-hydrogenated oils that deliver the same eating properties as hydrogenated varieties.

Going the extra mile
Our services go beyond technical support too. When you choose IOI Loders Croklaan, you can rely on personal contact, clear communication, fast response to your needs and on-time delivery.

Let’s create together
## Fats for milk fat replacement

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<tr>
<th>Attribute</th>
<th>Products</th>
<th>Creamer</th>
<th>Toppings</th>
<th>Ice Cream</th>
<th>Cheese</th>
<th>Clean melt*</th>
<th>Creaminess*</th>
<th>Flavor release*</th>
<th>Ease of processing</th>
<th>Aeration</th>
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* = final product  ++ = excellent  + = good
Creamers

Our milk fat replacers deliver all the properties you need for a creamer. Crisp white color, easy powdering, good solubility and a neutral taste. They are also transfat-free and their oxidative stability gives creamers a shelf life of up to two years.

Products:
- Coconut oil
- CLSP 499
- Palm oil

Oxidative stability measured via Rancimat at 120°C.

- Easy powdering
- Good solubility
- No transfats
- Odorless
- Two year shelf life
Ice Cream

For ice cream, our vegetable fat products offer several advantages over dairy fat. These include good melting behavior for clean mouthfeel and fast crystallization for reduced processing time. With tailor-made solutions, we supply cost-effective products with the required nutritional profile, delivering better value compared to milk fat.

Products:
- Palm oil
- Palm oil fractions
- Coconut oil

Nutritional Data
Toppings

To create toppings that look and taste great, we offer dairy fat alternatives that deliver a good overrun and fresh flavor. At ambient storage temperature, our fats bring better stability and structure compared to dairy fat. The result is an appealing experience all the way to the customer’s plate.

Products:
- Creamelt 900
- Biscuitone 7589
- CLSP 499
- CLSP 499 HI

Higher overrun compared to dairy fats
No curdling
Consistent quality
Fresh white appearance
Non hydrogenated, clean label
Cheese Analogues

Our fats behave like milk fat. They’re easy to process and give your cheese analogues a similar texture and flavor release. They also deliver added benefits with a better oxidative stability to prevent rancidity, making them a cost-effective alternative to milk fat.

Products:
- Palm oil
- Biscuitine 200
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.

Building a transparent and 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.

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

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