Non-Lauric Based Oils

Premium non-lauric vegetable fats feature specific characteristics which fulfill the requirements of various dairy applications in the ice cream industry.

Benefits:

- An inexpensive high quality alternative to milk fat
- Functionally and nutritionally beneficial
- Ensure excellent organoleptic characteristics; they can be formulated with less than 5% solids at body temperature
- Ideal for individuals with lactose intolerance

Product Range

- SP 45
- MFR 2932
- MFR 3234
- RPO LC

They are transfree with good melting properties, mouthfeel and flavour release.