PLANT-BASED FAT FLAKES FOR A WIDE RANGE OF FOOD PRODUCTS



PIZZA DOUGHS DRY SOUPS



PIZZA DOUGH | LIQUID MARGARINES | CHEWING GUM | DRY SOUPS



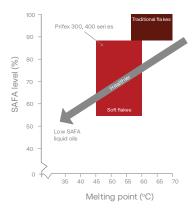
Prifex® Flaked fats are easy to handle, have a long shelf-life and are convenient to use. Typical applications for flakes are those that need easy mixing and dispersal of the fat without lumps or stickiness. From pizza doughs, to dry soups, to chewing gum. All these applications are based on one or more of the following unique characteristics of flaked fats:

- Has the capacity to process powdered foods without smearing and sticking during high shear mixing.
- Delivery system for natural vitamins, flavour and colour ingredients for food products.
- Easy handling and dosing of relative small amounts of fats if liquid bulkfats cannot be handled.

Prifex Flaked fats are made from natural vegetable fats with a melting point above 45 °C, which crystallize into stable, solid white flakes. Our flaking technology allows for the use of various natural vegetable fats to make flaked fats. A carefulselection of the fatty acid composition and raw materials is needed to get the required functionalities.

There is increasing focus on the health and nutritional benefits of the food we eat. We are aware that healthy food makes an important contribution to our lifestyle. The Prifex 300 and 400 series help to meet this demand with flakes that have lower saturated fat levels with 30% less saturated fat than traditional flakes.

Saturated fat levels and melting point of Prifex series



Convenient to handle, easy to mix in powder formulations without sticking and smearing, have stable melting characteristics and have a shelf-life of up to one year.

OUR PORTFOLIO OF QUALITY OIL INGREDIENTS

Ingredient selection is key to producing high quality products. Making a pizza dough or a chewing gum product is all about using the right Prifex Flaked fat.

