

**PLANT-BASED  
OIL INGREDIENTS  
FOR YOUR BAKERY PRODUCTS**

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**Cakes  
Pastries  
Biscuits  
Morning goods**



Realising possibilities, together



**GoldBake**  
A TASTY BITE EVERY TIME

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# PLANT-BASED OIL INGREDIENTS FOR YOUR BAKERY PRODUCTS

CAKES | PASTRIES | BISCUITS | MORNING GOODS



## DO YOU WANT CLEVER WAYS TO INCREASE THE QUALITY OF YOUR BAKERY PRODUCTS?

Bakers are constantly looking to develop new improved products including healthier alternatives. GoldBake® offers a range of bakery fats specifically developed to deliver great performance across a wide range of bakery concepts such as e-free, reduced fat and reduced saturated fat.



### Tailored functional properties

GoldBake bakery fats are processed to deliver a smooth texture with excellent workability (laminating) and aeration (creams and fillings).



### Aeration and volume

GoldBake range of cake margarines and filling fats have a smooth creamy texture and rich flavor (flavoured products only) designed to provide excellent aeration and volume. Available in both emulsified and non-emulsified variants.



### Healthy alternatives

Consumers are increasing looking for products to fit with a balanced diet and healthier lifestyle. Goldbake offers a range of high performing E-free, reduced fat and reduced saturated fat products specifically designed to meet this challenge.

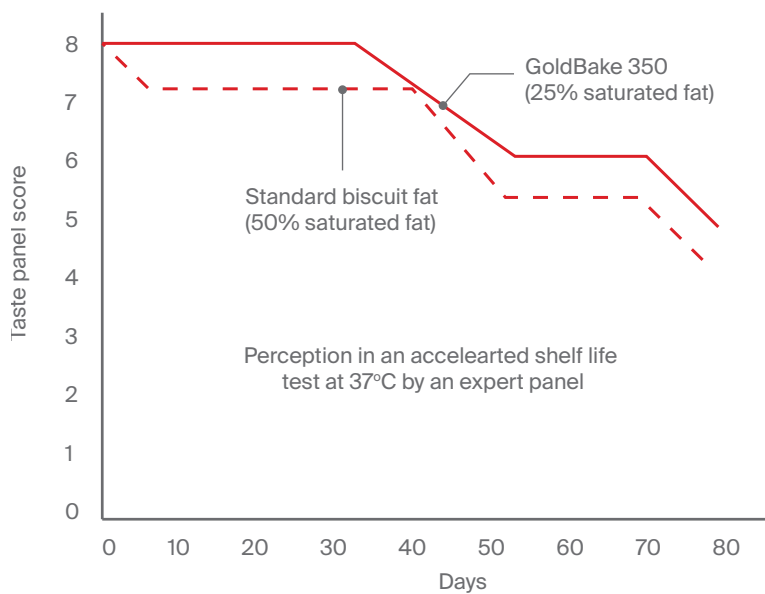


### Sustainable performance

All of our GoldBake bakery fats have been developed using responsibly sourced, RSPO certified, raw materials. Goldbake bakery fats deliver excellent performance and reliability together with world class sustainability credentials to provide our customers with complete peace of mind.

In shelf life trials GoldBake 350, containing only 25% saturated fat, outperformed the reference biscuit made from standard dough fat with a typical saturated fat content of 50%.

### Comparing the tasty bite of traditional biscuits, to healthy biscuits made with Goldbake 350



## OUR PORTFOLIO OF QUALITY OILS AND FATS INGREDIENTS

Our extensive range of GoldBake bakery products combines high quality, guaranteed performance and reliability with the world-class sustainability credentials you have come to expect from Sime Darby Oils. We also offer a range of natural lecithin products which can be used alongside Goldbake as a label-friendly alternative to traditional emulsifiers such as E471 (mono- and di-glycerides of fatty acids). From cakes to cookies, pastries to patisserie we have a product to meet your needs, including emulsifier.

Ingredient portfolio for industrial bakeries	
Brand series	Description
GoldBake 100, 200	Traditional dough fats
GoldBake 300, 400	Premium dough fats with tailored nutritional or functional properties
GoldBake 500	Fat solutions for bakery doughs and bakery dough ingredients
Natural colorant and antioxidant	Vitolio 150, available in tins, drums and IBC

Ingredient portfolio for craft bakeries	
Brand names	Description
Premium	Pastry margarine with excellent plasticity and workability for shortcrust and puff pastry
Choice	Cake margarine with good aeration and creaming properties
Supreme	Shortening which combines quality and versatility to meet all your baking needs
	Available in block, sliced block, box

CONTACT US. WE'LL BE THERE FOR YOU!

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