

# VEGETABLE & FRYING OILS

## MOI VEGETABLE OIL & RBD PALM OLEIN



**RECOMMENDED USES**  
GENERAL COOKING & DEEP FRYING

**CHARACTERISTICS**

- EXTENDED FRYING LIFE / LOW MELT POINT / HIGH SMOKE POINT.
- GREAT TASTE & FLAVOUR TO FINISHED PRODUCT.
- FINISHED PRODUCT DRAINS WELL TO GIVE A CRISP AND CLEAN TASTE.
- WILL NOT GUM UP ON FRYERS.

**PACKING SIZE :**  
0.5, 1, 2, 3, 5 LITRE



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**PACKING SIZE :**  
20/25 LITRE JERRY CAN  
20 LITRES DRUM  
190KG DRUM (IBC, FLEXIBAG, ISOTANK)

## FRY-OLA PREMIUM FRYING COMPOUND



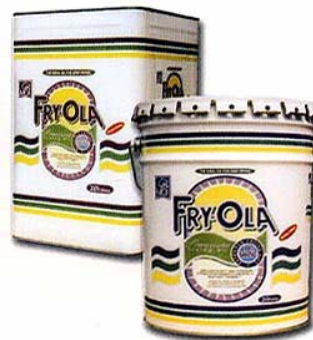
**RECOMMENDED USES**

DEEP FRYING

**CHARACTERISTICS**

- EXTENDED FRYING TIME DUE TO MINIMUM FOAMING AND CONTROLLED OXIDATION.
- MINIMUM INCREASE IN DARKENING COLOUR AFTER FRYING.

**PACKING SIZE :** 15 KG



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**PACKING SIZE :**  
17KG TIN / 18 LITRE TIN /  
20LITRE OPEN PAIL

# CONFECTIONERY FATS

## DELI ICE-CREAM FAT



**RECOMMENDED USES**

ICE CREAM MANUFACTURE. ALSO SUITABLE FOR BISCUIT AND WAFER FILLING

**CHARACTERISTICS**

- EXCELLENT STABILITY, BLAND TASTE, SNOW WHITE.

**PACKING SIZE :** 20 KG

## DELI CHOCFAT

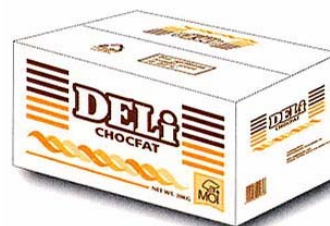
**RECOMMENDED USES**

COATING, TOFFEES, BISCUIT AND WAFER FILLING

**CHARACTERISTICS**

- EXCELLENT STABILITY, BLAND TASTE, SNOW WHITE.
- FINISHED PRODUCT GIVES EXCELLENT MOUTH FEEL AND TEXTURE.

**PACKING SIZE :** 20 KG



## DELI COCOA BUTTER SUBSTITUTE

**RECOMMENDED USES**

A SUBSTITUTE TO COCOA BUTTER IN CHOCOLATE MAKING

**CHARACTERISTICS**

- EXCELLENT STABILITY, BLAND TASTE, SNOW WHITE.
- FINISHED PRODUCT GIVES EXCELLENT MOUTH FEEL.

**PACKING SIZE :** 20 KG

# BAKERY FATS



## KRISPI BISCUIT FAT

### RECOMMENDED USES

#### BISCUITS CHARACTERISTICS

- MAKES BISCUITS CRISPY.
- LUBRICATES AND SHORTENS DOUGH.

PACKING SIZE : 15 KG



## BISMAX BISCUIT FILLING FAT

### RECOMMENDED USES

#### BISCUITS FILLING CHARACTERISTICS

- GIVES LIGHT BUTTERY FLAVOUR.
- SPREADS SMOOTHLY ON TO THE BISCUIT.
- CREAMS WELL.

PACKING SIZE : 15 KG



## BACO BAKERY COMPOUND

### RECOMMENDED USES

#### YEAST-RAISED PRODUCTS CHARACTERISTICS

- SOFTENS AND LUBRICATES THE BREAD STRUCTURE.
- EXTENDS SHELF LIFE OF PRODUCT.

PACKING SIZE : 15 KG



## 2in1 PIE BOTTOM & BREAD SHORTENING

### RECOMMENDED USES

#### PIE BOTTOMS, BREAD & BISCUITS CHARACTERISTICS

- GIVES GOOD RELEASE TO PIE BOTTOM.
- BLAND IN TASTE AND TEXTURISED TO PROVIDE EXCELLENT PLASTICITY.
- SHORTENS AND SOFTENS THE CRUMB TEXTURE.
- IMPROVES CRUMB COLOUR AND ACTS AS LUBRICATING AGENT FOR EASY SLICING.
- IMPROVES AND EXTENDS SHELF LIFE OF PRODUCT.

PACKING SIZE : 15 KG



## SELECT BUTTER OIL SUBSTITUTE

### RECOMMENDED USES

#### BREAD, CAKE, COOKIES AND BISCUIT

#### CHARACTERISTICS

- PRODUCED FROM SPECIALLY REFINED VEGETABLE OIL.
- BUTTERY FLAVOUR AND WITH BAKE THROUGH EFFECT.
- MIXES WELL WITH OTHER INGREDIENTS.

PACKING SIZE : 15 KG



## CHOICE PAN RELEASE AGENT

### RECOMMENDED USES

#### FOR EASY REMOVAL, PREVENT STICKING AND BREAKING

#### CHARACTERISTICS

- SPRAY PAN/BAKING TRAY TO MAKE REMOVAL EASY, PREVENT STICKING AND BREAKING.
- LIQUID, CREAMY CONSISTENCY FOR EASY APPLICATION.

PACKING SIZE :  
5 LITRE JERRY CAN  
16 KG TIN

# BAKERY FATS

## CAKEMAX CAKE MARGARINE



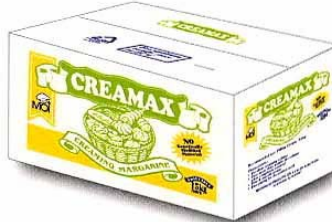
### RECOMMENDED USES

#### CAKE MAKING CHARACTERISTICS

- GIVES EXCELLENT VOLUME.
- WHIPS TO A SMOOTH, SNOW WHITE FINISH.
- PRODUCT IS FIRM AND EASY TO WORK WITH. FINISHED PRODUCT HOLDS WELL FOR DAYS.
- GREAT MOUTH FEEL.

PACKING SIZE : 15 KG

## CREAMAX CREAMING MARGARINE



### RECOMMENDED USES

#### A HIGH QUALITY CREAMING FAT CHARACTERISTICS

- GIVES A FLUFFY SMOOTH CREAM.
- GIVES EXCELLENT VOLUME.
- WHIPS TO A SMOOTH, SNOW WHITE FINISH.
- PRODUCT IS FIRM AND EASY TO WORK WITH. FINISHED PRODUCT HOLDS WELL FOR DAYS.
- GREAT MOUTH FEEL.

PACKING SIZE : 12.5 KG

## CAKEMAX CREAMING SHORTENING



### RECOMMENDED USES

#### FILLING CREAM, ICING CHARACTERISTICS

- EXCELLENT CREAMING VOLUME.
- GIVES MORE THAN DOUBLE THE VOLUME.
- FIRM & SMOOTH CREAM.
- EASY PIPING FOR DECORATION WORK.

PACKING SIZE : 12.5 KG

## PUFFMAX PUFF PASTRY MARGARINE



### RECOMMENDED USES

#### PIE, PUFF, SAVOURY PASTRY CHARACTERISTICS

- BLENDS EASILY WITH DOUGH.
- GOOD PASTICITY, EASY SHEETING OF DOUGH.
- ADDS LIFT TO PASTRIES.
- GIVES EVEN & CONSISTENT PUFFS.

PACKING SIZE : 10 KG  
(AVAILABLE IN SLABS / SHEETS AND CUBES)

## ROYAL PUFFMAX CROISSANT & DANISH PASTRY MARGARINE



### RECOMMENDED USES

#### CROISSANT & DANISH PASTRIES CHARACTERISTICS

- ADDS LIFT TO CROISSANTS AND DANISH PASTRIES.
- GOOD PLASTICITY & EASY SHEETING OF PASTRY DOUGH.
- BLEND EASILY WITH DOUGH.
- GIVES SHORTNESS AND CRISPNESS TO CROISSANTS AND DANISH PASTRIES.

PACKING SIZE : 10 KG

## SHORTMAX VEGETABLE SHORT PASTE MARGARINE



### RECOMMENDED USES

#### FOR PRODUCTION OF SAVOURY AND SWEET SHORTCRUST PASTRY

### CHARACTERISTICS

- BLENDS WELL WITH ALL INGREDIENTS.
- PROMOTES EASY HANDLING AND IMMEDIATE USE AFTER MIXING.
- SHORTENS AND ADDS CRISPNESS TO PASTRY.

PACKING SIZE : 10 KG

## MOI TABLE MARGARINE



### RECOMMENDED USES

#### IDEAL AS SPREAD FOR BREAD

### CHARACTERISTICS

- SMOOTH AND MELTS EASILY ON PALATE.
- BLENDS WELL WITH OTHER FLAVOURS.

PACKING SIZE :  
6 x 2.5KG TIN / CTN  
12 x 500GM TUB / CTN  
24 x 250GM TUB / CTN