

Yoghurt Salad Dressing

A light and creamy yoghurt dressing made from low SAFA soya bean oil. This yoghurt dressing is eggless, low in calories and fat. It contains + real yoghurt to boost the natural and creamy texture.

Yoghurt Salad Dressing



Driven by the trend for clean eating and alternative protein, plant-based ingredients have become increasingly popular.

INNOVATING SOLUTION

Appeal to the healthier desire with an eggless dressing. By using long shelf-life yoghurt, it increases the level of milk protein and gives a fresh natural yoghurt flavor.

KEY INGREDIENTS

- Long shelf-life yoghurt
- Cargill Soybean oil
- C* Hi Form 12748
- C* EmTex12688
- Satiaxane™ CX 910

BENEFITS

C* HiForm 12748

Has smooth and short texture with higher viscosity and excellent stability.

C* EmTex 12688

A lipophilic (emulsifying) starch that functions as an excellent emulsion stabilizer to replace egg.

Satiaxane™ CX 910

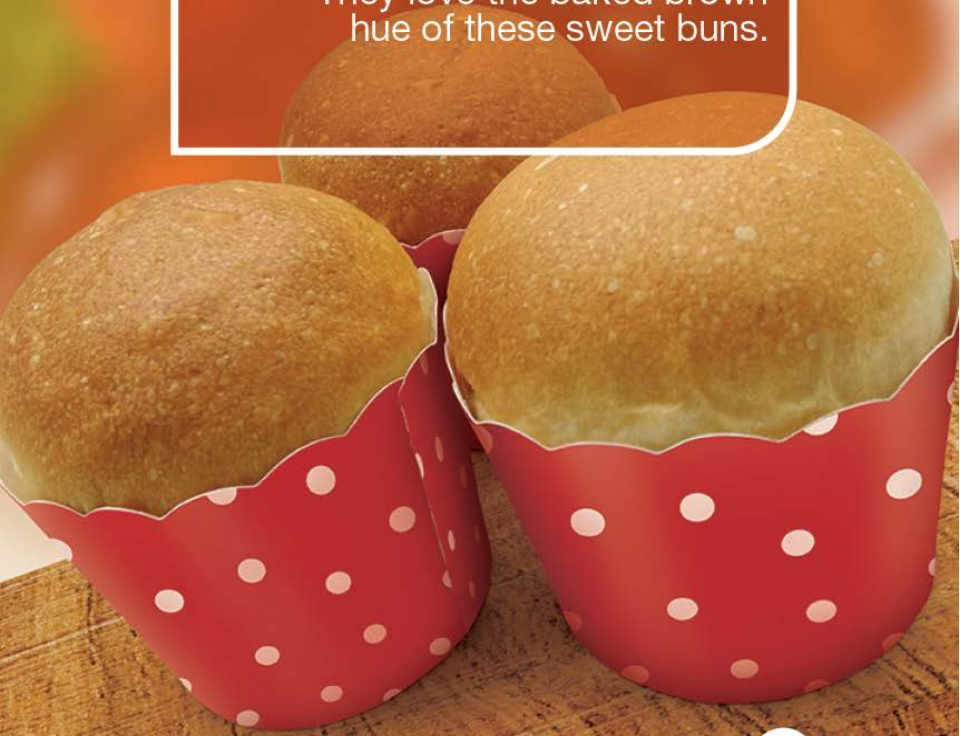
A cold soluble thickener which provides high viscosity and pseudoplasticity at low concentration.

Cargill Soybean Oil

With Low SAFA.

Sweet Bun with Fruit Filling

The sweet bun is a famous snack for Indonesian, who favor its smooth and soft texture as well as its mild sweet taste. They love the baked brown hue of these sweet buns.



Sweet Bun with Fruit Filling



Health conscious consumers are trying to balance the desire for healthier choices while still satisfying their sweet tooth.

INNOVATING SOLUTION

The sweet bun appeals to both the desire for natural flavors with the inclusion of a fruit filling. Provide a cost optimization solution without compromising on sensory attributes while improving on the quality of C* Baking Syrup™.

KEY INGREDIENTS

- C* Baking Syrup™
- Butter Oil Substitute 36H
- Protex
- Glucose Syrup
- Maltose
- Sorbidex™
- Polartex 06744

BENEFITS

C* Baking Syrup™

- Enhance soft texture and increase volume without over-proof
- Maintain sweetness level
- Cost stable, less price fluctuation
- Made from natural ingredients

Protex

Protex ensures the bake stability of bakery filling and offers excellent mouthfeel and texture even after baked. And it gives better overall appearance of baked goods due to its bake stable functionality that can prevent the over expansion of filling during the baking process.

Red Velvet Donut

Soft and delicious donuts topped with the ever-popular red velvet coating

Red Velvet Donut



Consumers are looking for more moderate treats that still look and taste luxurious.

INNOVATING SOLUTION

Offer cost saving, sugar replacement options without compromising on the sensory attributes using C* Baking Syrup™ & Gerken's® cocoa powder.

KEY INGREDIENTS

- C* Baking Syrup™
- Butter Oil Substitute 36HP
- Olinera™ 5515NH
- Gerken's® GR80 & GR76
- Lecithin Topcithin™

BENEFITS

C* Baking Syrup™

- Enhance soft texture and increase volume without over-proof
- Maintain sweetness level
- Cost stable, less price fluctuation
- Made from natural ingredients

Olinera™ 5515NH

Olinera™ 5515NH is a clean label, non hydrogenated and low trans vegetable fat which is excellent in all kinds of coating application.

Butter Oil Substitute 36HP

Butter Oil Substitute 36HP gives a creamy buttery sensation in product applied. It is also an ideal cost optimization ingredient acts as replacement of butter.

Indulgent Messy- licious Bun

Adopted from the popular 'zang-zang' bao, or 'messy and dirty' bread, this bun has become the trend on social media amongst the millennial generation

Indulgent Messy-licious Bun



With growing digitization, consumers are now forming a bond with food that goes beyond taste and flavor, it must now be 'Insta-worthy' as well.

INNOVATING SOLUTION

Offer cost saving, sugar replacement options without compromising on the sensory attributes using C* Baking Syrup™ & Gerkens® cocoa powder.

KEY INGREDIENTS

- C* Baking Syrup™
- Butter Oil Substitute 36HP
- Olinera™ 5515NH
- Olcona™ 8515
- Gerkens® GT78 & GR76
- Lecithin Topcithin™

BENEFITS

C* Baking Syrup™

- Enhance soft texture and increase volume without over-proof
- Maintain sweetness level
- Cost stable, less price fluctuation
- Made from natural ingredients

Olinera™ 5515NH

Olinera™ 5515NH is a clean label, non hydrogenated and low trans vegetable fat which is excellent in all kinds of coating application.

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Lactic Acid Flavored Concentrate

Refreshing flavor with fewer calories

Lactic Acid Flavored Concentrate



Health and weight conscious consumers are now opting for reduced sugar and calorie beverages while still demanding for the convenience of consumption.

INNOVATING SOLUTION

Ensure stabilized protein at low pH levels without gelling or sedimentation. Reduce the calories in the beverage concentrate.

KEY INGREDIENTS

- Whey Protein
- Fructose Syrup
- Maltidex 071435
- Viatech TS 7000
- Protex ABD 166

BENEFITS

- **Whey Protein**
Easy to digest protein with good milky taste
- **Fructose syrup**
Add freshness to the beverage, easy to dissolve, economical
- **Maltidex 071435**
Lower calories, excellent bulking agent, improve mouthfeel for reduced sugar product
- **Viatech TS 7000**
0 calories sweetener, natural, good sweetness profile
- **Protex ABD 166**
Good mouthfeel, stabilize product in very low pH, boost sweetness and flavor

Artisanal Choco Praline

Olinera™ NH is a new addition to our family of Olinera™ palm-based confectionery specialty fats signature collection

Artisanal Choco Praline



Rising health concerns mean consumers are looking for more moderate treats that still taste luxurious.

INNOVATING SOLUTION

Olinera™ NH is a non-tempering, non-hydrogenated and low trans-fat palm-based confectionery specialty fat made with unique palm component. It is a healthy and premium replacement for cocoa butter.

KEY INGREDIENTS

Coating/Shell (Dark, milk, white compound chocolate)

- Olinera™ 5515NH
- Gerken's® Cocoa Powder GR76
- Cargill cocoa mass, ASA10
- Lecithin Topcithin™

Filling (Truffle, Green tea, Cheese, Hazelnut filling)

- Olinera™ 2005NH
- Gerken's® Cocoa Powder GR76
- Lecithin Topcithin™
- Grounded Coffee Bean
- Almond Chunks
- Green Tea Powder
- Hazelnut
- Cheese Powder
- Crispy Flakes

BENEFITS

Olinera NH

- Non hydrogenated & low trans fat (<1%) clean labeling.
- Effective production costs – Non tempering fat, less flushing oil and no wet cleaning required. Perfect for food manufacturers with common production line between chocolate and compound chocolate.

Gerken's® Cocoa Powder GR76

- Dark reddish brown cocoa powder with a rich and balanced chocolate flavor.