

PREMES

The Ideal Lactose-Free Dairy Fat Alternative

A Premium Vegetable Based Solution For Healthier Living



PREMEO Dairy Fat Replacer is a palm based vegetable fat, a healthier and more economical substitute to the expensive dairy fat typically used in ice cream production. Imitating the function of milk fat, the fat is solid at room temperature and is off white in colour.

Product Characteristic

- Solid shortening at room temperature with off white colour and is odourless.
- Vegetable based shortening to replicate the physical function and property milk fat.

Product Application

- Dairy fat replacer for tub ice cream, soft serve ice cream, yoghurt, cream cheese, and whipping cream.
- Mouth feel enhancing agent to increase the creamy texture of product such as creamer.

Product Specifications

Shelf Life: 18 Month
Storage Condition: Store in a cool & dry place

FFA (As Palmitic Acid)
Moisture
Slip Melting Point
Iodine Value, Wijs
Colour, (5.25' lovibond)
Aroma
Smell & Taste

Max 0.1%
Max 0.1%
36-38°C
40-42
3.0 R Max
Palmitic
Palmitic & Bland

Unique Selling Proposition

- Free from pathogenic and spoilage microbes.
- Contains natural tocopherol and tocotrienols.
- Food texture; provides softness and creamy taste to end product.
- Leverages the mouth feel in the product similar to the taste of milk fats.
- Improves product shelf life; Good stability (Stable at room temperature compared to dairy fat because palm is rich in natural antioxidant (palm tocotrienols).
- Cost effective; Vegetable fat cost is lower than milk fat.
- **Easy handling** for industrial use due to solid physical property.
- Cholesterol free.
- Arich in Vitamin E.
- Zero trans fat.



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