



## *Magfat*

A series of premium quality non-hydrogenated, trans-free hardstock with excellent structuring effects even at very low levels of usage with other liquid oils.

The Mag Fat range are hardstock fats made from palm and lauric fractions that are excellent for producing trans-free, poly unsaturated fatty acid PUFA, non-hydrogenated margarines and shortenings. It can also be used as a base stock for non-trans margarines and shortening that provide body to the fat blend without hydrogenated fat.

Using Mag Fat, manufacturers are able to achieve not only extremely low-trans level, but also low saturated fatty acid levels. Due to the fact that it is "Trans-free," hardstock can be labelled as "green" products which appeal to today's health conscious consumer.

### Benefits

- Trans free hard stock
- Healthier hard stock alternatives for margarines, shortenings, and spreads
- Provides good functional performance in the product
- Healthier final product achieved by having low SAFA level in the fat blend
- Longer shelf life

### Applications

- Bakery applications
- Hardstock for margarines, shortenings and spreads