



## Magin

A series of excellent quality non-hydrogenated, trans-free hardstock fat products for margarine, shortenings and spreads.

Magin are lauric and non-lauric oils that provide good texture, taste and consistency while stabilizing the emulsion properties throughout shelf life of a product. The range can be customised to various product applications that meet the demands of consumers for healthy and tasty products.

### Applications

- Bakery application
- Hardstock for margarines, shortenings and spreads.

### Benefits

- Trans free hard stock
- Healthier hard stock alternatives for margarines, shortenings, and spreads
- Good functional performance
- Excellent stability
- Longer shelf life

**Packing:** 20kg/25kg cartons with PE liners.



  
**Premium**  
A GOODHOPE COMPANY

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