



**Premium**  
A GOODHOPE COMPANY

# P'Fat

Premium's P'Fat series are non lauric and hydrogenated palm fractions with a good crystallization velocity.

## Benefits:

- GMO and Allergen free
- High stability
- Longer shelf Life
- Halal and Kosher Certified



It is a high stability fat for the bakery industry that can be applied to margarine and used as soft confectionery filling.



## Product Range

- ✓ P'Fat 326
- ✓ P'Fat 380
- ✓ P'Fat 424
- ✓ P'Fat 482

